

		寿司 Sushi 2pcs	刺身 Sashimi 3pcs
	刺身・寿司	Sashimi and sushi	
	鮭	Sake salmon	\$100
	鮪	Maguro tuna	\$150
	ハマチ	Hamachi yellowtail	\$150
	縞鯨	Shimaaji striped jack	\$150
	平目	Hirame halibut	\$160
	金目鯛	Kinmedai alfonsino	\$190
	とろ鮪	Toro prime tuna	\$250
	帆立貝	Hotate scallop	\$120
	いくら	Ikura salmon roe	\$180
	甘海老	Ama-ebi sweet shrimp	\$160
	牡丹海老	Botan-ebi prime shrimp	\$240
	雲丹	Uni sea urchin	\$320
玉子	Tamago egg	\$80	

お刺身盛合せ Assorted sashimi

特選 (一人前)	5 pieces (for 1 person)	\$400
極上 (二人前)	10 pieces (for 2 person)	\$780

握り寿司盛合せ Assorted sushi

五種盛	5 pieces	\$420
十種盛	10 pieces	\$780



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卷物


Maki Sushi

鹿悦巻き 黒毛和牛ファグラ	Kaetsu signature roll Japanese wagyu beef, foie gras	\$320
スパイシーマクロ	Spicy tuna	\$160
炙りサーモン	Aburi salmon	\$150
ソフトシェル クラブフライ	Deep fried soft shell crab	\$140
カリフォルニア	California	\$150
 胡瓜 / アボカド	Cucumber / Avocado	\$90

前菜

Starter

 枝豆塩蒸し	Steamed edamame	\$90
季節野菜お浸し	Boiled seasonal vegetables, dashi soy sauce	\$110
 若布と胡瓜のサラダ	Wakame seaweed, cucumber salad	\$110
魚みりん干し	Grilled dried fish	\$120
賀茂茄子煎り出汁	Kamo eggplant, light soy sauce	\$130
海鮮茶碗蒸し	Seafood steamed egg custard	\$160
 野菜サラダ	Green salad, sesame sauce	\$160
 フルーツトマトと 大根水菜の彩り サラダ	Japanese fruit tomato Turnip, mizuna salad	\$180

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汁

Soup

味噌汁	Miso soup	\$100
季節御椀	Seasonal clear soup	\$120
海鮮土瓶蒸し	Seafood tea pot soup	\$300

天麩羅

Tempura

天麩羅盛合せ	Assorted seafood and vegetables	\$360
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天使の海老 (4本)	New Caledonian blue shrimp (4 pieces)	\$300
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新鮮な白身魚 (4本)	Seasonal white fish (4 pieces)	\$260
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長崎・穴子	Nagasaki conger eel	\$280
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北海道・帆立貝	Hokkaido scallop	\$250
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野菜盛合せ	Assorted vegetables	\$200
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賀茂・茄子	Kamo eggplant	\$100
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高知・獅子唐	Kochi green pepper	\$100
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北海道・南瓜	Hokkaido pumpkin	\$100
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鹿児島・薩摩芋	Kagoshima sweet potato	\$100
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佐賀産 A3	Saga Prefecture	100g
サーロイン 照り焼き, 塩焼き	Sirloin Choice of teriyaki, salt grilled	\$620
すき焼き, しゃぶしゃぶ	Choice of sukiyaki, shabu shabu	\$740
熊本産 A4	Kumamoto Prefecture	100g
サーロイン 照り焼き, 塩焼き	Sirloin Choice of teriyaki, salt grilled	\$740
すき焼き, しゃぶしゃぶ	Choice of sukiyaki, shabu shabu	\$860
宮崎産 A5	Miyazaki Prefecture	100g
サーロイン 照り焼き, 塩焼き	Sirloin Choice of teriyaki, salt grilled	\$840
すき焼き, しゃぶしゃぶ	Choice of sukiyaki, shabu shabu	\$960

鍋物	Hot Pot	
野菜と豆腐鍋	Vegetables, silky tofu hot pot	\$190
北海道・黒豚バラチゲ鍋	Hokkaido kurobuta pork spicy hot pot	\$350

焼物	Grilled / Fried	
 銀鱈味噌漬け	Grilled miso marinated silver cod fish	\$320
長崎・穴子蒲焼	Grilled conger eel (kabayaki)	\$280
賀茂・茄子田楽	Grilled kamo eggplant, egg miso paste	\$140
地鶏塩焼き 又は照焼	Chicken leg Choice of salt grilled, teriyaki	\$230
地鶏肉から揚げ	Crispy chicken, green pepper, lemon	\$250



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お食事

Rice and Noodles

時令野菜 うどん 又は 蕎麦	Seasonal vegetables Choice of udon / soba noodles	\$160
佐賀・和牛 うどん 又は 蕎麦	Saga wagyu beef Choice of udon / soba noodles	\$350
天麩羅盛合せ うどん 又は 蕎麦	Assorted tempura and vegetables Choice of udon / soba noodles	\$280
天麩羅丼	Assorted seafood and vegetables tempura Steamed rice	\$300
地鶏照り焼き丼	Grilled chicken teriyaki, steamed rice	\$290
宮崎・南国三元豚 かつ丼	Deep fried Iwate hakkin pork cutlet Steamed rice, egg sauce	\$290
長崎・穴子蒲焼丼	Grilled conger eel kabayaki, steamed rice	\$350
佐賀・和牛丼 又は炭火焼き丼	Saga wagyu beef, steamed rice Choice of onion sauce, char grilled	\$480
特上北海道海鮮丼	Deluxe Hokkaido chirashi	\$680



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