

全菜

Appetizers

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|-------------------------------------|------|--|------|
| 生野菜とトマト味噌 | 700 | いぶりがっこのポテトサラダ | 800 |
| Fresh vegetable and tomato miso | | Potato salad with smoked takuan | |
| 落花生の塩茹で | 700 | 水晶文旦の白和え | 800 |
| Boiled peanuts | | Pomelo with tofu source | |
| 生ガキ | 1000 | 白レバー最中サンド | 900 |
| Fresh oyster (1piece) | | Liver paste with monaka wafers | |
| 出汁巻き玉子 | 1000 | ズワイガニと野菜の浸し | 1200 |
| Japanese omelet | | Snow crab and boiled vegetable | |
| 蛸の柔らか煮 | 1400 | 菊芋と蛤のぼたーじゅ | 1600 |
| Soup ,of asparagus ,onion with crab | | Jerusalem artichoke ,hard clam potage | |
| 白子ポン酢 | 2000 | シラスと生ウニと イクラのユッケ | 2200 |
| Soft roe ponzu | | Boiled white bait fish with salmon roe | |
| 蒸シアワビの肝醤油がけ | 2600 | 前菜いろいろ盛り合わせ | 3000 |
| Abalone with liver soy sauc | | Combination plate | |

お刺身

Sashimi

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|---------------------------|------|--------------------------|------|
| 二種盛り合わせ | 2100 | マグロ (長崎) | 2200 |
| 2 Sashimi (4 pieces each) | | Tuna from Nagasaki | |
| 三種盛り合わせ | 2900 | 石ガレイ (宮城) | 1900 |
| 3 Sashimi (4 pieces each) | | Marbled sole from Miyagi | |
| 四種盛り合わせ | 3700 | 水ダコ (北海道) | 1800 |
| 4 Sashimi (4 pieces each) | | Octpus from Hokkaido | |
| 五種盛り合わせ | 4500 | イサキ (長崎) | 1700 |
| 5 Sashimi (4 pieces each) | | Grunt from Nagasaki | |
| | | 平貝 (愛知) | 1700 |
| | | Clam from Aichi | |

揚げ物

Deep fried

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|-------------------------------------|------|---|------|
| 牡蠣の磯辺天ぷら | 1100 | レンコンとムカゴとホタテ のかき揚げ | 2200 |
| Oyster "tempura" (1piece) | | Deep fried lotus root , propagule , scallop | |
| ズワイガニとトロロ芋 磯辺天ぷら | 2400 | 穴子とマコモダケ ウニ大葉包み揚げ | 2900 |
| Deep fried Snow crab , Japanese yam | | Deep fried conger ell , makomodake , sea urchin rolled with basil | |

出汁,蒸し

Dashi stock

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|---|------|------------------------------|------|
| 牡蠣の茶碗蒸し | 2000 | 穴子とイチジクの ゆばあんかけ | 2400 |
| Oyster savory egg custard with mushroom sauce | | Conger ell , figs yuba sauce | |
| 海老芋と白子の 白味噌仕立て | 2600 | | |
| Shrimp potato , soft roe , with white miso | | | |

炙りくんせい

Hot Smoked (Assort)

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|--------------|------|----------------------------------|------|
| 二種盛り合わせ | 1200 | 半熟玉子 | 700 |
| 2 kinds | | Soft boiled eggs | |
| 三種盛り合わせ | 1900 | 鶏セセリ | 1000 |
| 3 kinds | | Chicken | |
| 四種盛り合わせ | 2500 | 岩中ポークヒレ | 1500 |
| 4 kinds | | IWACHU pork | |
| 五種盛り合わせ | 4000 | 合鴨 | 2000 |
| 5 kinds | | Aigamo duck | |
| クリームチーズ | 700 | 黒毛和牛 "ミスジ" | 3200 |
| Cream cheese | | Kuroge wagyu beef "oyster blade" | |

焼き物

Grill

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| 九条葱と焼きガキ | 1100 | 大山鶏の梅味焼き | 1800 |
| Grilled oyster and leek | | Grilled Chicken | |
| 銀ダラもろ味噌一夜漬 | 2200 | 牛タン炭火焼き 和風サルサソース | 2600 |
| Charbroiled miso marinated Black Cod | | Wagyu beef tongue with Japanese style salsa sauce | |
| ブリの山椒タレ焼 | 2200 | 黒毛和牛 シンタマステーキ | 3200 |
| Grilled yellowtail , japanese pepper sauce | | Wagyu beef steak inner thigh | |
| 太刀魚の塩焼き | 2800 | 黒毛和牛 ミスジステーキ | 3600 |
| 下仁田葱ソース | | | |
| Grilled hairtail with shimonita green onions sauce | | Wagyu beef steak inner shoulder meat | |
| 白子とあん肝とウニの オープン焼き | 3000 | 黒毛和牛三種盛り | 4500 |
| Grilled soft roe , monkfish liver , sea urchin | | Wagyu beef steak Combination | |



土鍋ごはん

Clay pot rice

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|------------------------------------|------|--------------------------------|------|
| ばえりあ | 2900 | 牡蠣と銀杏 | 2900 |
| Shokkan` s famous seafood "Paella" | | Oyster , ginkgo nut | |
| 牛タンと長芋 | 3000 | クエとレンコン | 4600 |
| Wagyu beef tongue ,Chinese yam | | Longtooth grouper , lotus root | |
| 漬け物盛り合わせ | 600 | 赤出汁 | 600 |
| Pickled vegetables | | Miso soup | |

おまかせ

Omakase course

7000

つまかせ

Tsumakase course

8500

デザート

Dessert

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|---|-----|-------------------------|-----|
| くり最中 | 500 | 抹茶のパンナコッタ | 600 |
| Red bean paste, Chestnut with Japanese wafers | | Matcha panna cotta | |
| 紫芋アイス | 700 | 黒ごまのわらびもち | 700 |
| Purple sweet potato ice cream | | Bracken-starch dumpling | |

デザートいろいろ盛り合わせ 1800

Combination Dessert

おまかせスペシャル

Omakase course

10000

