刺身・寿司	Sashimi and sushi	寿司 Sushi 2pcs	刺身 Sashimi 3pcs
鮭	Sake salmon	$105	$145
鮪赤身	Maguro tuna	$160	$255
ハマチ	Hamachi yellowtail	$160	$240
縞鯵	Shimaaji striped jack	$160	$240
平目	Hirame halibut	$160	$250
金目鯛	Kinmedai alfonsino	$190	$280
鮪とろ	Toro prime tuna	$260	$400
帆立貝	Hotate scallop	$130	$170
いくら	Ikura salmon roe	$180	$280
甘海老	Ama-ebi sweet shrimp	$160	$120
牡丹海老	Botan-ebi prime shrimp	$250	$370
雲丹	Uni sea urchin	$340	$480
玉子	Tamago egg	$80	$80

お刺身盛合せ	Assorted sashimi	
特選（一人前）	5 pieces (for 1 person)	$420
極上（二人前）	10 pieces (for 2 person)	$800

握り寿司盛合せ	Assorted sushi	
五種盛	5 pieces	$420
十種盛	10 pieces	$800

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巻物 Maki Sushi

鹿悦巻き 黒毛和牛ファグラ	Kaetsu signature roll Japanese wagyu beef, foie gras	$335
スパイシーマクロ	Spicy tuna	$170
炙りサーモン	Aburi salmon	$160
ソフトシェル クラブフライ	Deep fried soft shell crab	$150
カリフォルニア	California	$150
胡瓜とアボカド	Cucumber , avocado	$120
細巻 (胡瓜/干瓢/沢庵)	Vegarian (cucumber / kanpyo / takuan)	$80

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	$125
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	$380
天使の海老（４本）	New Caledonian blue shrimp (4 pieces)	$320
新鮮な白身魚（４本）	Seasonal white fish (4 pieces)	$260
長崎・ 穴子	Nagasaki conger eel	$280
北海道・帆立貝	Hokkaido scallop	$260
野菜盛合せ	Assorted vegetables	$215
賀茂・茄子	Kamo eggplant	$100
高知・獅子唐	Kochi green pepper	$100
北海道・南瓜	Hokkaido pumpkin	$100
鹿兒島・薩摩芋	Kagoshima sweet potato	$100

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九州産 A3	**Kyushu Prefecture**	**100g**
サーロイン	Sirloin	$650
照り焼き，塩焼き	Choice of teriyaki, salt grilled	
すき焼き，しゃぶしゃぶ	Choice of sukiyaki, shabu shabu	$770
近江産 A4	**Omi Prefecture**	**100g**
サーロイン	Sirloin	$770
照り焼き, 塩焼き	Choice of teriyaki, salt grilled	
すき焼き，しゃぶしゃぶ	Choice of sukiyaki, shabu shabu	$890
宮崎産 A5	**Miyazaki Prefecture**	**100g**
サーロイン	Sirloin	$870
照り焼き, 塩焼き	Choice of teriyaki, salt grilled	
すき焼き，しゃぶしゃぶ	Choice of sukiyaki, shabu shabu	$990

鍋物	**Hot Pot**	
野菜と豆腐鍋	Vegetables, silky tofu hot pot	$200
北海道・黒豚バラチゲ鍋	Hokkaido kurobuta pork spicy hot pot	$370
焼物	**Grilled / Fried**	
銀鱈味噌漬け	Grilled miso marinated silver cod fish	$330
長崎・穴子蒲焼	Grilled conger eel (kabayaki)	$280
賀茂・茄子田楽	Grilled kamo eggplant, egg miso paste	$145
宮崎・鳥もも塩焼き 又は 照焼	Miyazaki 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	$165
九州・和牛 うどん 又は 蕎麦	Kyushu wagyu beef Choice of udon / soba noodles	$365
天麩羅盛合せ うどん 又は 蕎麦	Assorted tempura and vegetables Choice of udon / soba noodles	$295
天麩羅丼	Assorted seafood and vegetables tempura Steamed rice	$305
宮崎・鶏照り焼き丼	Grilled Miyazaki chicken teriyaki, steamed rice	$295
北海道・四元豚 かつ丼	Deep fried Hokkaido yotsumoto pork loin cutlet Steamed rice, egg sauce	$295
長崎・穴子蒲焼丼	Grilled conger eel kabayaki, steamed rice	$355
九州・和牛丼 又は 炭火焼き丼	Kyushu wagyu beef, steamed rice Choice of onion sauce, char grilled	$490
特上北海道海鮮丼	Deluxe Hokkaido chirashi	$690

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