

		寿司 Sushi 2pcs	刺身 Sashimi 3pcs
	刺身・寿司	Sashimi and sushi	
	鮭	Sake salmon	\$90
	鮪	Maguro tuna	\$130
	ハマチ	Hamachi yellowtail	\$140
	縞鯨	Shimaaaji striped jack	\$140
	平目	Hirame halibut	\$150
	金目鯛	Kinmedai alfonsino	\$180
	とろ鮪	Toro prime tuna	\$240
	帆立貝	Hotate scallop	\$100
	いくら	Ikura salmon roe	\$170
	甘海老	Ama-ebi sweet shrimp	\$160
	牡丹海老	Botan-ebi prime shrimp	\$220
	雲丹	Uni sea urchin	\$280
玉子	Tamago egg	\$70	

### 刺身盛合せ Assorted sashimi

五種盛	5 pieces	\$380
十種盛	10 pieces	\$720

### 握り寿司盛合せ Assorted sushi

五種盛	5 pieces	\$380
十種盛	10 pieces	\$720



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素食	Vegetarian



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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	\$300
鉄火	Tekka tuna	\$150
カリフォルニア	California	\$130
ソフトシェル クラブフライ	Deep fried soft shell crab	\$100
 胡瓜	Cucumber	\$80
 アボカド	Avocado	\$80

## 前菜

## Starters

胡麻豆腐	Homemade sesame tofu	\$90
 枝豆塩蒸し	Steamed edamame	\$90
 若布と胡瓜のサラダ	Wakame seaweed, cucumber salad	\$110
賀茂茄子煎り出汁	Kamo eggplant, light soy sauce	\$120
魚みりん干し	Grilled dried fish	\$150
 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

若布と豆腐の味噌汁	Wakame seaweed, silky tofu, miso soup	\$100
浅利味噌汁	Asari clam miso soup	\$120
松茸土瓶蒸し	Matsutake mushroom tea pot soup	\$310

## 天麩羅

## Tempura

天麩羅盛合せ	Assorted seafood and vegetables	\$330
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天使の海老 (4本)	New Caledonian blue shrimp (4 pieces)	\$280
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新鮮な白身魚 (4本)	Seasonal white fish (4 pieces)	\$250
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長崎・穴子	Nagasaki conger eel	\$250
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野菜盛合せ	Assorted vegetables	\$180
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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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賀茂・茄子	Kamo eggplant	\$100
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<b>佐賀産 A3</b>	<b>Saga Prefecture</b>	<b>100g</b>
サーロイン 照り焼き, 塩焼き	Sirloin Choice of teriyaki, salt grilled	\$560
すき焼き, しゃぶしゃぶ	Choice of sukiyaki, shabu shabu	\$680
<b>熊本産 A4</b>	<b>Kumamoto Prefecture</b>	<b>100g</b>
サーロイン 照り焼き, 塩焼き	Sirloin Choice of teriyaki, salt grilled	\$680
すき焼き, しゃぶしゃぶ	Choice of sukiyaki, shabu shabu	\$800
<b>宮崎産 A5</b>	<b>Miyazaki Prefecture</b>	<b>100g</b>
サーロイン 照り焼き, 塩焼き	Sirloin Choice of teriyaki, salt grilled	\$780
すき焼き, しゃぶしゃぶ	Choice of sukiyaki, shabu shabu	\$900

<b>鍋物</b>	<b>Hot Pot</b>	
野菜湯豆腐	Vegetables, silky tofu	\$140
宮崎・黒豚バラチゲ鍋	Miyazaki kurobuta pork spicy hot pot	\$350

<b>焼物</b>	<b>Grilled / Fried</b>	
 銀鱈味噌漬け	Grilled miso marinated silver cod fish	\$260
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	\$220
地鶏肉から揚げ	Crispy chicken, green pepper, lemon	\$240



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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
 天使の海老天麩羅 うどん 又は 蕎麦	New Caledonian blue shrimp tempura Choice of udon / soba noodles	\$240
佐賀・和牛 うどん 又は 蕎麦	Saga wagyu beef Choice of udon / soba noodles	\$330
天麩羅丼	Assorted seafood and vegetables tempura Steamed rice	\$280
地鶏親子丼又は 照り焼き丼	Grilled chicken, steamed rice Choice of egg sauce, teriyaki sauce	\$280
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	\$460



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