

MENU

*Please order one dish per one person.

**Table charge is 600yen (including “Otoshi” = appetizer)

■CHEF’S COURSE/Omakase(Including table charge)

-OMAKASE special 15000yen

Counter seat & Reservation Only. 18-22 special contents.

-Yoinokuchi 宵の口 9900yen

Appetizer×2, Steam egg, Special Nigiri sushi 10pcs, Roll sushi, INARI, Miso soup, Dessert

(Example: Tuna belly*2, Sea urchin, Salmon roe,
Raw prawn, Flat fish, Arc shell, Eel, Horse mackerel, Egg)

-Yuge夕餉 7260yen

Appetizer×2, Steam egg, Nigiri sushi 10pcs, Roll sushi, INARI, Miso soup, Dessert

Example: Tuna belly, Tuna, Salmon roe, Yellow tail, Crab, Squid, Mackerel, Scallop, Eel, Egg,)

*Sushi only (appetizer, sushi, miso soup) Yuge 5760yen Yoinokuchi 8400yen

-Ruri 瑠璃 (Only table & Gluten-free option is reservation Only) 12500yen

Appetizer×3, Delicacies from Japan, Special Sashimi, Grilled fish, Steam egg, Special Nigiri sushi 5pcs, INARI sushi, Miso soup, Dessert

- Gekko 月光 (Only table & Gluten-free option is reservation Only) 7260yen

Appetizer×3, Sashimi, Grilled fish, Steam egg, Nigiri sushi 5pcs, INARI sushi, Miso soup, Dessert

*No wasabi, food allergy, small portion etc. Please tell our staff.

*Contents of sushi depend on today’s fish market

■ A la carte

-Sashimi(7pc)刺身 2970yen

(Ex. Tuna*2, Snapper, Mackerel, Scallop, Crab, Octopus)

-Special Sashimi(7pc)上刺身 4620yen

(Ex. Tuna belly*2, Flat fish, Mackerel, Scallop, Raw prawn, Squid)

Grill -Grilled fish wing カマ塩焼 1320yen

Soup -Steam egg w. seafood 茶わん蒸し 850yen

-Miso soup 味噌汁 450yen

(Seaweed, Clam, Shrimp head, or Fish born)

Side -Broiled scallop w. Seaweed paper(2pc) 帆立磯辺 960yen

-Thinly sliced Squid w. Sea urchin イカウニ 3250yen

-Japanese sweet omelet 出汁巻 1210yen

-Sea urchin Sashimi うにつまみ 6600yen

■ Rice bowl

-Tuna sashimi rice bowl 鉄火丼 4290yen

-Tuna belly sashimi rice bowl トロ丼 8800yen

■ Dessert

-Ice cream w. sweet bean paste 抹茶アイス 700yen

-MONAKA もなか 500yen

(Rice wafer w. Ice cream and sweet bean paste)