

MIYABI

Japanese delicacies

Oboro tofu, sea urchin
seaweed Kudzu sauce, Arare cracker, wasabi

Barracuda sushi
chrysanthemum, cucumber, yam, spicy miso vinegar

Soup

Pike conger
green eggplant, carrot, Shiitake mushroom
pickled plum, yuzu

Sashimi

Three kinds of seasonal fish

Small dish

Simmered conger eel, soy milk skin, small turnip
wheat cake, Kudzu sauce, wasabi

Grilled dish

Butterfish miso flavored
fig, sesame miso sauce, green pepper, ginkgo nut, bulbil, marron, tofu

Simmered dish

Soshu Wagyu beef
burdock, Kujiyo leek, Myoga, Mizuna potherb mustard
Japanese leek, black Shichimi pepper

Side dish

Japanese blue crab, razor clam, cucumber, yam, light vinegar jelly

Noodles

Inaniwa hot Udon noodles
Kinoko mushroom soup, shredded dried Konbu seaweed
Tempura
Prawn, hairtail, white Okura

Dessert

Grape blancmange
Warabimochi

¥15,000

HANAYAGI

Appetizer

Marinated pacific saury, garland chrysanthemum, Kinoko mushroom
field caviar, sudachi citrus soy sauce

Spiny lobster, deep-fried brown rice
fig, sesame miso sauce, ginkgo nut, bulbil

Soup

Grilled tilefish, gourd melon, carrot, chopped mushrooms, yuzu

Sashimi

Four kinds of seasonal fish

Grilled dish

Rockfish salty Koji flavored
simmered green eggplant, chrysanthemum Kudzu sauce

Simmered dish

Hot Nyu-men thin noodles, grilled guinea fowl

Deep-fried dish

Hairtail, longan, Japanese blue crab
soy milk skin, green pepper, Dashi sauce, grated Daikon radish

Steamed dish

Soshu Wagyu beef
burdock, Kujyo leek, myoga, Mizuna potherb mustard
Japanese leek, black Shichimi pepper

Rice

Abalone, sea urchin rice
miso soup, Japanese pickles

Dessert

Grape blancmange, Warabimochi
seasonal fruit

¥22,000

Recommendation

Grilled rockfish, green eggplant,	¥3,800
Simmered Soshu Wagyu beef salty Koji flavored	¥3,500
Charcoal grilled pacific saury	¥2,500

Small appetizer

Dried mullet roe, daikon radish	¥2,500
Salted sea cucumber guts	¥2,000
Kelp with herring roe	¥1,800
Japanese blue crab, razor clam, light vinegar jelly	¥1,800
Soy milk skin	¥1,500
Marinated pacific saury, garland chrysanthemum, Shiitake mushroom, Sudachi soy sauce	¥1,500
Black Mozuku seaweed	¥1,200
Marinated vegetable	¥1,200
Oboro tofu, sea urchin, seaweed kudzu sauce	¥1,000
Yellowtail sushi, spicy miso vinegar	¥1,000

Sashimi

Five kinds of sashimi	¥6,500
Three kinds of sashimi	¥4,500
Sea urchin	¥4,000
Flounder	¥3,800
White fish	¥3,500
Greater amberjack	¥3,000
Aori squid	¥3,000

Soup/Simmered dish

Grilled tilefish, chopped mushroom soup	¥4,000
Pike conger, green eggplant soup	¥3,500
Maitake mushroom dumpling, seabream soup	¥2,800
Duck dumpling, small turnip, Soy milk skin	¥2,500

Grilled dish/Deep-fried dish

Grilled butter fish miso flavored	¥3,300
Grilled cod miso flavored	¥2,800
Daisen Chicken grilled /teriyaki	¥2,800
Pacific saury, liver soy sauce	¥2,800
Assorted tempura	¥6,500
Vegetable tempura	¥3,500
Deep-fried Hairtail, yam, crab Kudzu sauce	¥3,400
Hairtail, longan, Japanese blue crab, Soy milk skin	¥3,200

Beef/Seafood

Kobe beef fillet	100g	¥19,800
Kobe beef sirloin	100g	¥18,000
Premium wagyu fillet	100g	¥14,500~
Premium wagyu sirloin	100g	¥12,000~
Abalone	200g	¥12,000
Blue lobster (Hormard blue)	500g	¥12,000
Spiny lobster	300g	¥12,000

Rice/Noodles

Eight pieces of assorted sushi	¥8,000
Nyu-men thin noodles, salty grilled gamecock	¥4,800
Abalone, sea urchin rice	¥4,000~
Daisen chicken rice	¥3,500~
Chilled Hegi soba noodles	¥1,800
Inaniwa udon noodles (Hot & Cold)	¥1,800
Rice set	¥1,500
Children's Bento-Box	¥3,500

Dessert

Three kinds of seasonal fresh fruits	¥3,200
Homemade Warabimochi	¥1,500
White coffee blanc mange	¥1,200
Grape blanc mange	¥1,000
Ice cream	¥800