先 吸 付 帆 磯つぶ貝旨者 恶花果衣 立と夏野菜サラダ仕立 パプリカ 佐 漬け カリフラワー

アボカド オクラ トマトジュレ 蛸柔らか煮 0 掛 11

国飯 シークワーサー味噌 隐慈 アスパラガス 元 鲍

ソフトシェルクラブ紫蘇 0 味

111,000日

焼

九十檸檬蜜煮

酢取り茗荷

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什

產鰻

山 椒

Set Menu "Ryofu Kaiseki"

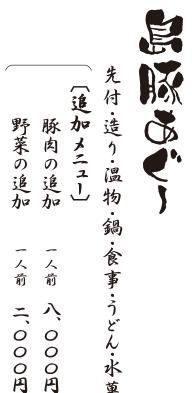
Small Appetizer Assorted Appetizers

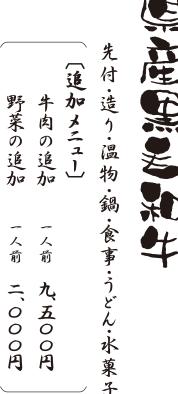
Japanese Clear Soup with Conger Pike, Water Shield and Grinded Plums, Jew's Ear Mushroom Today's Sashimi

Grilled Seasonal Fish with Sweet Potato simmered in Lemon Honey Cold Simmered Eggplant and Abalone with Sea Urchin, Kidney Beans and Japanese Jelly Deep-fried Soft Shell Crab and Shiso Leaves with Asparagus and "Shikuwasa" Lime flavored Miso Japanese Eel Rice Red Miso Soup

Assorted Japanese Pickles Seasonal Fruits

¥22,000







一天"〇〇〇四

1万、000m

Set Menu "Shabu-Shabu Nabe Kaiseki"

Shabu-Shabu with Okinawan Beef

Small Appetizers, Sashimi, Side dish, Okinawan Beef,
Steamed Rice, Udon Noodles, Desserts
[Refill] Beef: ¥9,500 per person Vegetables: ¥2,000 per person

¥15,000

per person * Minimum order 2 Persons

Shabu-Shabu with Okinawan Pork "Agu"

 $\begin{array}{ccc} Small\ Appetizers,\ Sashimi,\ Side\ Dish,\ Okinawan\ Pork\ "Agu",\\ Steamed\ Rice,\ Udon\ Noodles,\ Desserts\\ \hbox{[Refill]}\ Beef:\ \$8,000\ per\ person \\ \end{array} Vegetables:\ \$2,000\ per\ person \\ \end{array}$

¥15,000

per person *Minimum order 2 Persons

真南風自家製のポン酢

·香彩·水菓子 陶 板

握り寿司をご堪能るださい

お

· 梳·水菓子

り・握

Set Menu "Grilled Japanese Black Beef Kaiseki" –

Small Appetizers, Sashimi, Steamed Egg Custard, Grilled Japanese Black Beef, Miso Soup, Rice, Pickles, Desserts

 Υ 15,000 per person

Set Menu "Sushi Kaiseki"

Small Appetizers, Steamed Egg Custard, Sashimi, Assorted Sushi, Soup, Desserts

¥15,000per person



膳出しにてご用意いなしました

縄

の食材をふんだんに使

用

した会席を

ノ膳

シークヮーサージュレ

赤出什

Set Menu "Shima Gozen"

[Ichinozen (First Serve)]

3 kinds of Ryukyu Delicacies

Cold Grated Yam Soup Style with Wax Gourd, Summer Vegetables, Salmon Roe and "Shikuwasa" Lime Jelly Assorted Sashimi

[Ninozen (Second Serve)]

Deep-fried Sponge Gourd with Okra, Okinawan Prawn, Yuzu and Green Vegetable Simmered Japanese Beef and Tomato with Sweet Soy sauce, served with Local Vegetables and Hot Spring Egg Steamed Rice Red Miso Soup Assorted Japanese Pickles Seasonal Fruits

¥13,000

インなどフライエピフライの風かバーグ和風かバーグを発き五子のからがずがまたようが、サニーレタストマー

り野菜のお浸し

る子糕組繕

ブルーツあんみつ水 菓子

福奇寿司を事を表する

图,000日

Set Menu "Kid's Plate" —

Boiled Seasonal Vegetable with Japanese Soup Stocks
Fried Shrimp, Grilled Silver Salmon with Salt, Japanese Style Hamburger, Deep-fried "Beniimo" Potato,
Potato Salad, Thick Japanese Omelet, Sunny Lettuce, Tomato
Udon with Inari Sushi
Anmitsu agar with Fruits.

¥4,000 per person

ゴーヤーチャンプルー

紅芋ウムクジ揚げ

ジーマーで豆腐揚げ出し

豆腐よう

県産もずる

ジーマーで豆腐(ピーナツ豆腐)



Try dry u 11 la Carto			
"Umibudo" Okinawan Seaweed	¥1,100	Deep-fried Peanuts Tofu	¥1,500
Okinawan Peanuts Tofu	¥1,000	Deep-fried "Beniimo" Sweet Potato	¥1,200
Vinegared "Mozuku" Seaweed	¥1,000	"Rafute" (Glazed Pork)	¥2,000
"Tofuyo"	¥1,000	Goya Champuru	¥1,800

All the rice we use in this restaurant is made in Japan. 当レストランで使用しているお米は全て国産米です。