先 付 鮻 肝 長芋 豆 腐ポン酢、 法蓮草 加美亚

鶏 雲 子 百 風天婦羅 益 市 松柔

吸 物

五

茅白

焼

甘

鲷

若

挟

創りカラスミ

酢

取

Set Menu "Yukiakari Kaiseki"

鼈雑

五子

葱

Small Appetizer Appetizers

White Miso Soup with Scallop Dumplings and Winter Vegetables Today's Sashimi

Grilled Sea bream "Wakasa-Yaki" Style

Simmered Japanese Amberjack and "Shogoin" Radish with Burdock and "Kintoki" Carrot Crab "Shabu-Shabu" Hot Pot with Vegetables, "Shikuwasa" Lime Ponzu Rice Porridge with Suppon (Soft-Shelled Turtle) and Eggs Assorted Japanese Pickles Seasonal Fruits

¥18,000

All prices are inclusive of consumption tax and are subject to service charge. 表示料金には消費税が含まれております。また、別途サービス料を加算させていただきます。

一八、000円

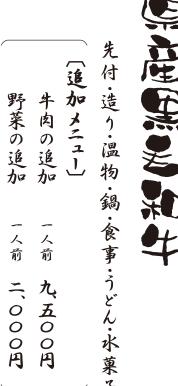


二、000円

0

0

0





五、000円

一五、000円

Set Menu "Shabu-Shabu Nabe Kaiseki"

Shabu-Shabu with Okinawan Beef

 $\begin{array}{c} Small\ Appetizers,\ Sashimi,\ Side\ dish,\ Okinawan\ Beef,\\ Steamed\ Rice,\ Udon\ Noodles,\ Desserts\\ \hbox{[Refill]}\ Beef:\ \mbox{$\mbox{$\mbox{$\mbox{$\mbox{$\mbox{$\mbox{$}\mbox{$\mbox{$}\mbox{$\mbox{$}\mbox{$}\mbox{$\mbox{$}\mbox{$}\mbox{$}\mbox{$\mbox{$}\mbox{$$

¥15,000

per person *Minimum order 2 Persons

Shabu-Shabu with Okinawan Pork "Agu"

 $\begin{array}{ccc} Small\ Appetizers,\ Sashimi,\ Side\ Dish,\ Okinawan\ Pork\ "Agu",\\ Steamed\ Rice,\ Udon\ Noodles,\ Desserts\\ \hline \hbox{[Refill]}\ \ Pork:\ \scriptsize{$\frac{1}{2}$}8,000\ per\ person \\ \end{array}$

¥15,000

per person *Minimum order 2 Persons

真南風自家製のポン酢でするよろけるような肉質の和よ

先付·造了·温物·陶板·留板

食事·香彩·水菓子先付·造介·溫物·陶板·留椀

万·000m

握り寿司をご堪能るださい

お

· 梳·水菓子

り・握

万、000回

Set Menu "Grilled Japanese Black Beef Kaiseki" –

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

¥15,000 per person

Set Menu "Sushi Kaiseki"

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

¥15,000 per person

縄 の食材をふんだんに使 出しにてで用意いたしました 用

海碗 鲷 老 鶏

赤出什 米

香物

1三,000日

Set Menu "Shima Gozen"

鳥豚あぐーゆ

白菜

白 葱

黄

【Ichinozen (First Serve)】 3 kinds of Ryukyu Delicacies Assorted Sashimi

Braised Beef Tongue, Sponge Gourd and Turnip in Miso Sauce

[Ninozen (Second Serve)]

Golden-grilled Snapper with Stir-fried Mustard Greens Steamed Egg Custard with Shrimp, Chicken, Shiitake Mushrooms and "Asa" Seaweed Local "Agu" Pork and "Yushi" Tofu Hot Pot with Vegetables Red Miso Soup Steamed Rice Assorted Japanese Pickles Seasonal Fruits

¥13,000

インなどフライエピフライを観鐘塩焼きを発きすらりが、アトサラダポテトサラダのボーレタストマーレタストマト

小鉢 野菜のお浸し

る子糕郷膳

ブルーツあんみつ水 菓子

稲荷寿司を発味彩々

图、图00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.

¥4,400per person

本日の造り盛り合わせ 天婦羅盛り合わせ 小鍋仕立て 県産里毛和牛すき者 焼き豆腐 添え菜 生卵 多料理

一、五〇〇月

四、五00円 码 円 何

	Japanese A	la Carte	
Today's Assorted Sashimi	¥4,000	Beef Sukiyaki	¥4,500
Assorted Tempura	¥3,500	"Ochazuke" (Salmon)	¥1,500
Today's Grilled Fish	The Current Price	"Ochazuke" (Japanese Apricot)	¥1,300
		Steamed Egg Custard	¥1,000

ゴーヤーチャンプルー

"Tofuyo"

紅芋ウムクジ揚げ

ジーマーで豆腐揚げよ

夏夜よう

ジーマーそ夏腐(ピーナツ夏腐)



"Umibudo" Okinawan Seaweed \$\frac{\f

¥1,000

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。

Goya Champuru

¥1,800