

Sashimi

刺身

Assorted sashimi plate 1serving 1800
お刺身の盛り合わせ

Sea bream 2200 Bluefin tuna 2200
天然真鯛 本マグロ

Seasonal dish

季節の一品料理

Chef's choice of Three appetizers 1serving 1600
前菜三種のわっぱ盛り

Chilled tomato 900
冷やしトマト

Boiled tamba shimeji mushroom and Kyoto garland chrysanthemum 1000
丹波しめじと京春菊のお浸し

Steamed egg custard with Clam and Maitake mushroom 1serving 1400
(Egg custard, Clam, Maitake mushroom)
蛤と舞茸の茶碗蒸し

Muscat and Sweet potato with TOFU paste 1400
シャインマスカットと新さつまいもの白和え

Boiled EDAMAME 800
茹でたてえだまめ

Salad

サラダ

Fig and Watercress salad with Walnut dressing 1400
いちじくとクレソンのサラダ 胡桃ドレッシング

Fried dish

揚げ物

Deep-fried lotus root with Shrimp 1600
れんこんの海老真丈はさみ揚げ

Deep-fried conger eel 1400
伝助穴子フライ

Grilled dish

焼物

Grilled biwa trout marinated in MISO 2200
琵琶マスの西京焼き

Unseasoned grilled eel / Charcoal-broiled eel 3000
国産鰻の白焼/蒲焼（半尾）

Skewers

SHIKAKUの串

Chicken meatloaf skewers -Yuzu miso- 600
つくね串(1本)
(Chicken meatloaf, Glutinous rice, Yuzu miso)

Grilled beef skewers -Homemade Mustard- 800
牛ハラミ串(1本)
(Seasoning beef, Homemade mustard)

Hand-rolled SUSHI

SHIKAKUの手巻き寿司

Tuna and Pickled radish 1200
手巻きとろたく
(Tuna, Pickles, Laver seaweed, Sesami, Japanese horseradish)

Our classic menu

SHIKAKUの定番

Celery potato salad with Grilled japanese ITOSHIMA pork bacon 900
セロリのポテトサラダ 糸島豚ベーコンのせ
(Potato, Celery, Mayonnaise, Walnut, Japanese ITOSHIMA pork bacon)

Broiled octopus carpaccio 1500
炙り生タコと海ぶどうのカルパッチョ
(Giant pacific octopus, Sea grapes, Myoga ginger, Flat lemon dressing)

Deep-fried hum made in "UNZEN" 650
雲仙のハムカツ

Salted mapo tofu with Shellfish 2000
つぶ貝入り塩麻婆豆腐
(Minched pork, Tofu, Shellfish, Yellow NIRA)

Teppanyaki

鉄板焼き

Seafood OKONOMIYAKI - Jananese style pancake - 1800
SHIKAKUの海鮮お好み焼
(Oknomiyaki dough, Shrimp, Squid, Clam, OKONOMI sauce, Mayonnaise)

Hormone (beef intestine) stir fry with Onion and Spicy miso 1700
ホルモン(マルチョウ)と九条ネギの辛味噌炒め
(Beef Hoermones, NEGI, AWAJI Onion, Spice MISO sauce)

Sirloin steak from Oûmi 8000
近江牛サーロイン 100g
(Sirlon steak, Today's recommended vegetables)

Filet steak from Oûmi 8000
近江牛フィレ 80g
(“Fillet” is the best meat, being the tenderest and least fatty)

Snack and side dish

酒肴

Daikon radish with Bottarga 1600

からすみ大根

Semi-dried ray fin 1000

えいひれ

Lightly broiled spicy cod roe 1200

炙り明太子

Assorted pickled vegetables 800

お新香盛り合わせ

Smoked daikon pickles and Cream cheese 1000

いぶりがっことクリームチーズ

Fermented crucian carp SUSHI 1200

ふなずし

Cray pot rice

土鍋ご飯

Clay pot rice with Ribeye and Watercress

近江牛リブロースとクレソンの土鍋ご飯

(Rice, Ribeye, Watercress)

1合: **about 345g of rice** 5000

1.5合: **about 500g of rice** 6000

Clay pot rice with Biwa trout and Salmon roe

琵琶マスといくらの土鍋ご飯

(Rice, Biwa trout, Salmon roe)

1合: **about 345g of rice** 3800

1.5合: **about 500g of rice** 4800

Rice and Noodles

ご飯 ・ 麺

TENDON -Rice with Deep-fried sakura shrimp- 1serving 800

桜海老の天バラご飯

(Rice, Sakura shrimp, Seaweed)

Fermented crucian carp SUSHI OCHAZUKE 1serving 1000

("OCHAZUKE" is boiled rice soaked with Tea)

ふなずし茶漬け

Cold wheat noodles plum&grated radish 1serving 800

ぶっかけ冷麦 梅おろし

Curry udon 1serving 1000

カレーうどん

Rice 400

ご飯

MISO soup 300

味噌汁

Dessert

デザート

Homemade pancake DORAYAKI 1200

鉄板どら焼き

(Pancake, Sweet Beans, Seasonal Fruits)

Gelato 800