

DINNER MENU

SASHIMI • SUSHI

Assorted Sashimi Plate	1,800
Sea Bream	1,800
Bluefin Tuna	1,800
Broiled Octopus Carpaccio	1,500
Tuna and Pickled Radish	1,200

SEASONAL DISH

Chef's Choice Appetizers	1,500
Freshly Boiled Fave Beans	800
Mozuku Seaweed with Vinegar	800
Muscat grape and sweet potato with tofu dressing	1,400
Watershield and tomato with jelly vinegrette	1,000
Fried Kamo Eggplant in Dashi Broth	1,000
Celery Potato Sala with Grilled Itoshima Pork Bacon	900

SALAD

NOTO Farm Organic Salad	1,600
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FRIED FOOD

Corn Tempura	1,200
Fried fish cake with seaweed	1,200
Conger eel cutlet	2,000
Deep Fried Unzen Ham (1 Piece,60g)	700

STEAMED • BOILED FOOD

Steamed truffle shrimp dumpling	750
Grilled corn with steamed egg	800
JETFARM's freshly boiled asparagus	1,200
Conger pike with umami dashi broth	1,200
Whelk Mapo tofu	2,000

TEPPANYAKI

SHIKAKU Seafood OKONOMIYAKI	1,800
Noheji turnip teppanyaki	1,300
Hamburg steak with spiced sauce	1,800
Stir Fried Hormones and Kujo Green Onion with Spicy Sause	1,700
Grilled Tamogi Mushroom	1,300

CHARCOAL GRILL

Chicken Meat Ball in Yuzu Miso	650
Beef Skirt Steak	800
Miso Marinated Silver Cod	2,600
Unseasoned Grilled Eel / Broiled Eel with Soy Based Sauce	3,000
Oven-baked Chicken Thigh	1,200
Charcoal Grilled Japanese Black Beef Sirloin	8,000
Charcoal Grilled Japanese Black Beef Tender Loin	8,000

SIDE DISH

Radish with Bottarga	1600
Semi Dried Ray Fin	1000
Grilled Oval Squid	1,200
Lightly Broiled Spicy Cod Roe	1,200
Smoked Pickled Radish and Cream Cheese	1,000
Liver Pate	1,200
Assorted Pickled Vegetables	900

CLAY POT RICE

Clay Pot Rice with Truffle and Corn	4,500
Clay Pot Rice with Unagi and Shiso Leaf	5,500
Miso Soup	300

NOODLES

Cold Wheat Noodles with Pickled Plums and Grated Radish	1,000
Curry Udon	1,000

DESSERT

Shizuoka Cantaloupe with Sake Lees Ice Cream	1,000
Homemade Pancake Dorayaki	1,200
Gelat	700