

-Nikusho- early autumnMenu

33,000yen /1person

33,000日元/1人

Hairy crab, winter melon, and Japanese pepper jelly
大闸蟹、冬瓜、花椒冻

Wagyu beef tartare and "Ukai specialty" fried tofu
和牛鞑靼和“鵜饲特色”炸豆腐

Snail and Natsuko Shiitake Mushrooms
蜗牛和夏子香菇

Summer Venison Grilled with Various Flavors and Sichuan Pepper
四川花椒烤鹿肉

Mt. Yotei Pumpkin Soup Potiron
羊蹄山南瓜汤

Awaji Conger Eel and Matsutake Mushroom in a Small Hot Pot
淡路星鰻松茸小火锅

Charcoal grilled Japanese black beef "Chateaubriand"
炭火烤制的精选黑毛和牛菲力牛排

Summer vegetables rice cooked in a pot
用锅煮的时令夏季蔬菜和米饭

★Reservation changes accepted

※Selected grilled eel from Aichi Prefecture, served with two cups of rice

※Fresh Matsutake mushrooms with rice cooked in a pot

★接受预订变更

※精选爱知县产烤鰻鱼，配两杯米饭一起煮

※新鲜松茸与米饭一起在锅里煮

Special Japanese sweet and Matcha tea from Kyoto prefecture
著名的京都抹茶铜锣烧

Extra charge : Drip coffee "TOARCO TORAJA" 2,640yen

“回味悠长指南……”

任意餐后饮品或“传奇托尔科托拉贾”滴滤咖啡

需额外支付 2,640 日元。

Abalone and Tajima's finest Kobe beef menu

44,000yen/1person 44,000日元/1人

Japanese Black Beef Tartar Sauce, Caviar, Fried Tofu

日本黑毛和牛塔塔酱、鱼子酱、炸豆腐

Conger eel, matsutake mushroom, and soup

星鳎松茸汤

Seasonal specialty

时令美食

Japanese black beef "Chateaubriand" Black truffle

日本黑毛夏多布里昂牛排配塔斯马尼亚黑松露

Abarone Ukai special dish

“肉匠”的黑鲍鱼肝烩饭

Hairy crab, winter melon, Japanese pepper jelly

大闸蟹、冬瓜、花椒冻

Charcoal grilled premium "KOBE beef" sirloin

最高品质的但马牛肉：神户牛肉

Today's final dish

小鱼、万愿寺、锅里的米饭

★Reservation changes accepted

*Selected grilled eel from Aichi Prefecture, served with two cups of rice

★接受预订变更

*精选爱知县产烤鳗鱼，配两杯米饭一起煮

Special Japanese sweet and Matcha tea from Kyoto

著名的京都抹茶“肉松”铜锣烧

Extra charge : Drip coffee "TOARCO TORAJA" 2,640yen

“回味无穷的指南……”

精选餐后饮品或“传奇托尔科托拉贾”滴滤咖啡

需额外支付2,640日元。