

-Nikusho- early autumnMenu

33,000yen /1person

33,000日元/1人

Surf clams, fresh salmon roe

北扇贝、新鲜鲑鱼子

Tenryu River Fried Sweet fish with Roe

天龙川炸甜鱼籽

Autumn "Venison" Grilled with Various Flavors and Sichuan Pepper

秋季“鹿肉”以四川辣椒和各种口味烤制

Kappou Homemade Handmade Walnut Soba

Kappou 自家制手工核桃荞麦面

Grilled fresh Pacific saury liver with lemon

柠檬 烤鲜秋刀鱼肝

Matsutake mushroom, chrysanthemum bowl

松茸 菊花碗

Charcoal-grilled Ukai carefully selected beef sirloin

炭火烤鵜饲精选牛里脊肉

Black maitake mushroom, deep-fried squid, rice cooked in a pot

黑舞茸、炸鱿鱼、米饭锅

★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

※精选爱知县产烤鳗鱼，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

Blue crab, caviar, black figs, chrysanthemum jelly
蓝蟹、鱼子酱、黑无花果、菊花冻

Tenryu River Fried Sweet fish with Roe
天龙川炸甜鱼籽

Japanese Black Beef Chateaubriand Foie Gras
黑毛和牛夏多布里昂鹅肝

Kappou Homemade Handmade Walnut Soba
Kappou 自家制手工核桃荞麦面

Stone-grilled abalone risotto
石烤鲍鱼烩饭

Matsutake mushroom, chrysanthemum bowl
松茸 菊花碗

Charcoal grilled premium "KOBE beef" sirloin
最高品质的但马牛肉:神户牛肉

Black maitake mushrooms, deep-fried squid,
and rice cooked in a pot final dish
黑舞茸、炸鱿鱼和米饭一起在锅里煮成最后一道菜

★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。