

- Nikusho - Late Autumn Menu

13,200yen/1person 13,200日元/1人

Cod roe, soft tofu skin, Nanjing chawanmushi (steamed egg custard),

ginkgo nuts

鳕鱼子、嫩豆腐皮、南京茶碗蒸（蒸鸡蛋羹）、
银杏果

Fresh bonito with the aroma of straw

带有稻草香气的新鲜鲣鱼

Tamba chestnut soup

丹波栗子汤

Beef tartare sushi

Persimmon, chrysanthemum, shiitake mushrooms, and sesame vinegar dressing

牛肉塔塔寿司

柿子、菊花、香菇和芝麻醋汁

Red snapper, mushroom roe, and sukiyaki pot

红鲷鱼、蘑菇籽和寿喜烧锅

Special Wagyu beef Bowl

OR

Shimabara Somen noodles from Nagasaki prefecture

特制和牛盖饭

或者

长崎县岛原素面

★Additions and changes to reservations are accepted.

※ Seasonal Matsutake Mushroom and Pot-Boiled Rice (Ends at the end of October)

※ Aichi Prefecture's Special Grilled Eel and Pot-Boiled Rice

※ Fresh Salmon Roe and Pot-Boiled Rice (This can be changed to the final meal.)

★接受预订的追加或更改。

※ 时令松茸配锅饭（10月底结束）

※ 爱知县特制烤鳗鱼配锅饭

※ 鲜鲑鱼子配锅饭（可改为最终套餐）

Special Japanese sweet and Green tea from Nagano

长野特制日本甜茶和绿茶

Please enjoy a cup of “TOARCO TORAJA” coffee if you like.

880yen.

如果您愿意，请享用一杯“TOARCO TORAJA”咖啡。

880日元

In general, eating raw meat carries the risk of food poisoning.

Please refrain from consuming this product if you are a child, elderly, or have a weakened immune system.

The menu is subject to change without notice, depending on availability.

一般来说，食用生肉有食物中毒的风险。

如果您是儿童、老人或免疫系统较弱的人，请勿食用此产品。

菜单如有更改，恕不另行通知，具体取决于供应情况。

GINZA
kappou ukai

肉匠 - nikusho -