

-Nikusho- Late autumn Menu

33,000yen /1person

33,000日元/1人

Fluffy Conger Eel Autumn Sushi

蓬松星鰻秋季寿司

Surf clam, turnip, coquillage

北海贝、芜菁、贝壳菜

Late Autumn Two Specialty Masterpiece

深秋两大特色杰作

Oxtail Dassai Koji Miso, Sweet Potato, Ginkgo

牛尾獺祭曲味噌、红薯、银杏

Blue crab, crystal pomelo, Rausu jelly

青蟹、水晶柚、罗臼冻

Yellowtail and radish

鰺鱼、大根

Charcoal-grilled Ukai carefully selected beef sirloin

炭火烤鵜饲精选牛里脊肉

rice cooked in a pot

米饭锅

★You can change the final meal.

※ Specially selected grilled eel from Aichi Prefecture served with rice cooked in a pot

※ 精选爱知县烤鰻鱼配锅煮米饭

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

“回味无穷指南……”

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

Fluffy Conger Eel with Autumn Truffles

蓬松星鰻配秋松露

Flounder, Monkfish Liver, and Kanzuri (Sliced Kanzuri)

比目鱼、安康鱼肝和鰯鱼片

Seared Chateaubriand Black Wagyu Beef with Porcini

香煎夏多布里昂黑毛和牛配牛肝菌

Seaweed and Abalone with Century Soup

海苔鲍鱼配百年老汤

Snow Crab with Crystal Pomelo and Rausu Jelly

雪蟹配水晶柚子和罗白冻

Yellowtail and radish

鰯鱼、大根

Charcoal grilled premium "Kobe beef" sirloin

最高品质的但马牛肉:神户牛肉

Tanba Mountain Maitake mushrooms and rice cooked in a pot

丹波山舞茸米饭锅

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。

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、老年人或免疫力较弱的人，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。