

Nikusho Winter Menu

33,000yen/1person 33,000日元/1人

Cod roe, soft tofu skin, moonlight lily root, and potage
鳕鱼籽、嫩豆腐皮、月见草根和浓汤

Steamed rice with “Kobako” crab
小蟹饭

Two winter specialties
两道冬季特色菜

Tsugaru duck grilled with various flavors and Sichuan pepper
花椒烤鲤鱼

Fried shrimp taro
炸虾芋头

Snow Crab and Sweet Potato with White Miso Sauce
白味噌烤雪蟹红薯

Charcoal-grilled Ukai carefully selected beef sirloin
炭烤乌海精选牛里脊

Seasonal Freshly Cooked "Kamadaki" Rice
时令鲜煮釜饭

★You can change your last meal.

※Aichi Prefecture Selected Grilled Eel with White Rice

※Crab Meat White Rice (Advance reservation required)

★您可以更改最后一餐。

※爱知县精选烤鳗鱼配白米饭

※蟹肉白米饭（需提前预约）

Special Japanese sweet and Matcha tea from Kyoto prefecture

Extra charge : Drip coffee “TOARCO TORAJA” 2,640yen

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.

Choose between abalone
or
spiny lobster manu
44,000yen / 1 person 44,000 日元 / 1 人

Cod roe, moonlight lily root potage, truffle
鳕鱼籽、月光百合根汤、松露

Winter yellowtail grilled over straw with black garlic
黑蒜草烤冬黄尾鱼

Grilled oxtail with daiginjo sake, grilled turnip, and ginkgo miso
大吟酿清酒烤牛尾、烤芜菁、银杏味噌

"Kobako crab" tempura
小箱蟹天妇罗

North sea octopus with roe and kelp, and Rausu jelly
北海章鱼配鱼籽、海带和罗白冻

Steamed abalone or Spiny lobster

**Please choose one of the following.*

清蒸鲍鱼 或 龙虾

**请从以下菜品中选择一项。*

Tajima beef chateaubriand
但马牛肉夏多布里昂牛排

Hot hand-made soba noodles in duck broth
鸭汤手工荞麦面

Special Japanese sweet and Matcha tea from Kyoto
京都特制日式甜点和抹茶

Extra charge : Drip coffee "TOARCO TORAJA" 2,640yen
另加费用：滴滤咖啡“TOARCO TORAJA” 2,640 日元

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