

Nikusho New Year Menu

33,000yen/1person 33,000日元/1人

Moonlight lily root crepe, crab caviar
月光百合根薄饼，蟹肉鱼子酱

Prawn/Northern Sea Octopus Specialty
虾/北海章鱼特色菜

Aged Kitaakari, Various Flavor Sabayon
陈年北海章鱼配各种口味沙巴雍酱

Ezo Venison
虾夷鹿肉

Kashima Clam Sukiyakipot
鹿岛蛤蜊寿喜烧锅

Ukai's carefully selected beef sirloin, grilled over charcoal
鵜飼选用精心挑选的牛里脊肉，用木炭烤制而成

Flower Wasabi, Deep-Fried Ukai, and Rice Cooked in a Pot
花芥末、炸Ukai和锅饭

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.

一般来说，食用生肉存在食物中毒的风险。

如果您是儿童、老人或免疫力低下者，请勿食用本产品。

菜单可能因食材供应情况而有所变更，恕不另行通知。

Choose between abalone
or
spiny lobster menu

44,000yen / 1 person 44,000 日元 / 1 人

Moonlight lily root crepe, crab caviar
月光百合根薄饼配蟹肉鱼子酱

Prawn/Northern Sea Octopus Specialty
虾/北海章鱼特色菜

Aged Kitaakari, Various Flavor Sabayon
陈年北火龙虾配各种口味沙巴雍酱

Tsugaru duck meatball hotpot
津轻鸭肉丸火锅

Abalone or Spiny Lobster
鲍鱼或龙虾

*Please choose one of the following.
*请从以下菜品中选择一项。

Tajima Beef Chateaubriand
但马牛夏多布里昂牛排

Flower Wasabi, Deep-Fried Ukai, and Rice Cooked in a Pot
花芥末、炸乌海、锅饭

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

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，食用生肉存在食物中毒的风险。

如果您是儿童、老人或免疫力低下者，请勿食用本产品。

菜单可能因食材供应情况而有所变更，恕不另行通知。