

Nikusho spring Menu

33,000yen/1person 33,000日元/1人

Stone-grilled Clams
石烤蛤蜊

Edomae-style Clam/North Sea Octopus Specialty
虾/北海章鱼特色菜

New Potatoes, Firefly Squid, Rape Blossoms, and Shu-tou (Japanese anchovy)
新土豆、萤火鱿、油菜花和酒粕

Charcoal-Grilled Ezo Venison
炭烤虾夷鹿肉

Eyes, kudzu pounded, bracken, peas, bowl
眼睛、捣碎的葛藤、蕨菜、豌豆、碗

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

Mountain Vegetables, Deep-Fried Ukai, and Rice Cooked in a Pot
山野蔬菜、炸乌海和锅煮米饭

Special Japanese sweet and Matcha tea from Kyoto prefecture
来自京都府的特色日式甜点和抹茶

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。

Choose between abalone
or
spiny lobster manu

44,000 yen / 1 person 44,000 日元 / 1人

Soft-boiled beef tongue, wasabi flowers
溏心牛舌配芥末花

Hairy crab and white asparagus delicacy
大闸蟹和白芦笋这道美味佳肴

Eye-shaped cucumber, kudzu smash, pickled plum, peanuts
眼形黄瓜配葛粉、腌梅子和花生

Bamboo shoots, grilled kinome, Fatsia sprouts tempura
早春竹笋 八角金盘芽

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
山药、炸海带和锅煮米饭

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

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