

-Nikusho- Early Summer Menu

Mitane Town-produced "Junsai" (water shield) and Scallops
Tenryu River "Ayu" (sweetfish)

三種町産の“純種”（水盾）和扇貝 / 天龙川“香鱼”

Round eggplant
圆茄

"Seasonal" nigiri sushi
“时令”握寿司

Charcoal-Grilled Lamb with Sichuan Pepper
炭烤四川花椒羊肉

Amadai (sweetfish) and new onions
甘鲷鱼配新葱

"Ukai Selected Beef" charcoal-grilled
[Enjoy the master's exquisite cooking technique]
鵜飼选用精心挑选的牛里脊肉，用木炭烤制而成

"Arrival of early summer" Rice cooked in a pot with ground beef and corn
“初夏来袭”牛肉玉米煲饭

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 menu

"Sea Urchin Balls" in Rausu Jelly
罗白海胆丸

Round Eggplant.
圆茄

"Sweet Snapper" with New Onions
鲷鱼配新葱

Tajima Beef's Finest "Chateaubriand"
[Enjoy the Master's Perfect Cooking Technique]
但马牛肉顶级夏多布里昂牛排
【品尝大师的完美烹饪技艺】

Tenryu River Young Ayu Fish, Water Shield, and Seaweed Vinegar
天龙川幼香鱼配水盾和海藻醋

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。

"Arrival of Early Summer" Corn, Minced Meat, and Rice Cooked in a Traditional Pot
“初夏之至”传统砂锅玉米肉饭

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
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