

- Nikusho - Autumn Menu

13,200yen/1person 13,200元/1人

Awaji "Autumn Conger Eel" Simmered with Seasonal Vegetables
淡路产“秋鳢”旬菜读浸

Kappou handmade walnut soba noodles, chrysanthemum,
maitake mushroom tempura
Kappou 手工核桃荞麦面、菊花、舞茸天妇罗

Seasonal assorted dish "From autumn"
时令拼盘“来自秋天”

Japanese Black Beef Tail, mushroom
黑毛和牛尾, 蘑菇

Charcoal grilled premium "Japanese Black beef" sirloin
炭火烤制的高级“黑毛和牛”牛腰肉

Special Wagyu beef Bowl
OR

Shimabara Somen noodles from Nagasaki prefecture
特制和牛盖饭
或者
长崎县岛原素面

★Available upon reservation.

※ Seasonal Matsutake Mushroom with Pot-Boiled Rice

※ Specially Selected Grilled Eel from Aichi Prefecture with Pot-Boiled Rice

★需提前预订。

※ 时令松茸配锅巴 (2杯)

※ 特选爱知县烤鳗鱼配锅巴 (2杯)

Special Japanese sweet and Green tea from Nagano
长野特制日本甜茶和绿茶

Please enjoy a cup of "TOARCO TORAJA" coffee if you like.

880yen.

如果您愿意, 请享用一杯“TOARCO TORAJA”咖啡。

880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、老人或免疫系统较弱的人, 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。

GINZA
kappou ukai

肉匠 - nikusho -