

お昼の定食 Lunch

48,00 Euros

お弁当とおそば

先附、お弁当、冷たいおそばもしくは温かいおそば、
水菓子

※13時半までにご注文願います。

“Obento to Soba”

Appetizer, Assorted specialities of the house in a Obento Box,
Soba (Chilled or Hot), and dessert

※ Please order by 13:30pm

冷たいおそば

もりそば “Mori Soba”

12.00 Euros

Buckwheat noodle served with hot dipping sauce

胡麻だれそば “Gomadare Soba”

13.50 Euros

Buckwheat noodle served with sesame dipping sauce

鴨せいろ “Kamo Seiro”

16.50 Euros

Buckwheat noodle with slices of duck breast served with dipping sauce

天せいろ “Ten Seiro”

21.50 Euros

Buckwheat noodle with Tempura served with dipping sauce

二枚目以降の冷たいおそば

8.00 Euros

Additional chilled buckwheat noodle

温かいおそば

かけそば “Kake Soba”	12.50 Euros
Buckwheat noodle in hot broth	
花巻そば “Hanamaki Soba“	16.00 Euros
Buckwheat noodle topped with scallop and seaweed in hot broth	
鴨南蛮そば “Kamonamban Soba”	18.50 Euros
Buckwheat noodle topped with sliced ducks and leeks in hot broth	
天ぷらそば “Tempura Soba”	22.50 Euros
Buckwheat noodle with shrimp and vegetables Tempura	

コース

MENU à 90,00 Euros

ワインと日本酒のペアリング

+55.00 Euros

Wine and Sake Pairing (5 glasses of wine, 3 glasses of Sake)

先付け Amuse-bouche Japanese style

Champagne Gimonet Gonet 2011 100ml

造り四種 Assorted Sashimi (4 varieties of fish)

Vouvray Haut Lieu 2014 HUET 50ml & 東一 純米吟醸 Azumaichi Junmai Ginjo 30ml

寿司(鮪赤身、とろ、とろ炙り) Tuna Sushi(Tuna,Marbled Tuna,Grilled Marbled Tuna)

瀬祭 純米大吟醸 Dassai Junmai Daiginjo 50ml

八寸 Assorted appetizers (chef's choice)

麒麟山 純米 Kirinzan Junmai 50ml

季節の天ぷら Seasonal Tempura flitters

Hautes Côtes de Nuits blanc 2014 Mongeard MUGNERET 50ml

メイン Hot main course

鴨の治部煮 Simemred Duck breast in the Japanese style

Bourgogne Pinot Noir Entrecoeur 2013 BOHRMANN 50ml

or

牛アントルコート(炭火焼) Charcoal -Grilled rib steak

Labastide Dauzac (Margaux Bordeaux) 2011 50ml

おそば Buckwheat noodle

もりそば Buckwheat noodle served with dipping sauce

or

かけそば Buckwheat noodle in hot broth

※お値段はかわりますが、他の種類のおそばもお選び頂けます。

You have the option to choose other Soba with additional charge.

水菓子 Assorted fruits

Rivesalts 1996 50ml

酒の肴 Japanese appetizers

冷奴 “Hiyayakko” Chilled Tofu with grated ginger	12.00 Euros
帆立貝柱、いんげん梅肉和え “Ingen Bainiku Ae” Scallop ligament with green beans and plum sauce	12.00 Euros
そばみそ “Sobamiso” Grilled sweet Miso Pate with buckwheat	8.00 Euros
おひたし “Ohitashi” Pickled seasonal vegetables	10.00 Euros
鮪と若布 小葱の酢みそ和え “Nuta Ae” Tuna with Wakame seaweed and leeks with Miso and vinegar sauce	16.00 Euros
漬け物盛り合わせ “Otsukemono” Assorted pickled seasonal vegetables	14.50 Euros

前菜 Appetizer

イベリコ豚の竜田揚げ “Tatsuta Age” Deep-fried Iberian porks “Tatusta Age style”	27.00 Euros
茄子田楽 “Nasu Dengaku” Eggplant topped with Miso, shrimp and fried vegetables	28.50 Euros
チキンサラダ 胡麻ポン酢ソース “Chicken Salada” Chicken salad with sesame vinaigrette sauce	15.00 Euros
刺身盛り合わせ “Sashimi no Moriawase” Assorted Sashimi	35.00 Euros

メイン Main

魚の焼き物 “Sakana no yakinmono” (月替わりのメニューをご覧ください) Please see the chef's suggestions
Grilled fish of the month

天井 “Tendon” 26.50 Euros
Shrimp and vegetable Tempura on the bed of steamed rice bowl

豚の角煮 “Buta no Kakuni” 28.00 Euros
Japanese pork stew with grapefruit

そば寿司 “Soba zushi” 28.00 Euros
Sushi Rolls of buckwheat noodles with seaweed, cucumber, scallop, and shrimp

牛の和風ステーキ “Gyu no wafuu steeki” 42.00 Euros
Beef fillet steak in Japanese style with Ponzu sauce

天ぷらの盛り合わせ “Tempura no Moriwase” 39.00 Euros
Assorted Tempura fritters of shrimps and vegetables