

TEMPURA A LA CARTE

Tiger Prawn	¥1,500
Angel Prawn	¥1,200
White Fish	¥1,200
Squid	¥1,200
Conger Eel	¥1,200
Glass Shrimp	¥1,200
Clam	¥800
Bamboo Shoots	¥800
Green Asparagus	¥800
Seasonal Vegetable	¥800~



RECOMMENDED MENU 天空の筆

Welcome to the world of mariage of finest food and sake.

Assortment of Chef's Seasonal ¥4,800 Special Appetizers

Sommelier Recommended Sake ¥1,800

A LA CARTE

Grilled Wagyu Beef	¥5,500
Hokkaido Kinki Fish • Simmered • Steamed with Sake • Grilled	¥8,000~
Grilled Black Cod Fish with Saikyo Miso	¥2,400
Deep Fried Shrimp Balls	¥1,800
Japanese Omelet	¥1,500
Soba Noodle (Cold)	¥1,800
Assorted Japanese Pickles from Kyoto	¥1,800

RECOMMEND

Rosy Seabass •Grilled •Simmered	ask	Boiled Tomato and Spring Vegetab with Seasoning	ls ¥1,200	Arugula and Baby Squid Salad	¥1,800
Hairy Crab served with Special Vinegar	ask	Original Crab Creamy Croquette	¥2,000	Seasonal Clay Pot Rice (for 2 person)	¥3,500
Sakura Sweetfish and Mountain Vegetable Tempura	ask	Grilled Chicken with Saikyo Miso	¥2,500	Fresh Warabi Mochi	¥1,500
Assorted Sea Food Hot Pot	ask	Braised Okinawa Agu Pork	¥2,800		species (
Oyster	ask			Tempura & SUShi	(-\h

SUSHI & SASHIMI 1 slice by order

Bonito of Season

¥1,200

Fresh Blue Fin Tuna	Tuna ¥2,000~ Fatty tuna ¥3,000~	Squid	¥900	Spot Prawn	¥3,000
Sea Bream	¥1,500	Conger eel	¥900	Glass Shrimo	¥2,000
Gizzard Shad	¥800	Pinna Shell	¥1,200	Halfbeak	¥1,200
Jack Mackerel	¥800	Surf Clam	¥1,000	Flounder Marinated with Kelp	¥1,500
Sea Urchin	¥3,000~	Tiger Shrimp	¥2,000	T-1 (c. 1	V0.000
Salmon Roe	¥1,800	Whelk Shell	¥1,500	Tilefish Marinated with Kelp	¥2,000