

和食 かきり

記載の料金はすべてサービス料・税金が含まれたお支払い金額です。
食物によるアレルギーや食事制限のご要望は、予め係りにお申し付けください。
写真はイメージです。季節・天候により料理内容、器等が変更になる場合がございます。

All prices include 10% service charge and consumption tax.

Kindly inform our staff, if you are allergic to certain foods or observing dietary restrictions.

The actual presentations may differ from what you see in the photos

Last Order 9:00 p.m.

YOZAKURA



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Cherry Blossom TOFU
Blanched Small shrimp and Wild vegetable
Pickled Flowers of Japanese Horseradish
Dried Wheat gluten with mugwort with TOFU dressing

3 Kinds of SASHIMI

Grilled rock trout with Japanese pepper
Grilled Beef with SAKURA flavor
White fish SUSHI

Deep-fried Snow crab and TEMPRA of edible Wild plants

Simmered Bun with in ground chicken

Steamed rice with a variety of colorful ingredients
Japanese Clear Clam Soup

Today's Dessert

¥12,000

Above prices include 10% service charge and consumption tax.

Last Order 9:00 p.m.

ISARIBI



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4 kinds of appetizers

Organic vegetables with MISO dressing, TOFU - organic farming soy beans used-,
Cherry blossom flavored Sesame TOFU, Pickled Flowers of Japanese Horseradish

Soup made from the Bony Parts of Fish

3 Kinds of SASHIMI

Simmered bamboo shoots, seaweed, and Icefish

Deep-Fried small shrimp and TEMPRA of edible wild plants

Grilled Fish

Choose your meal

Buckwheat Noodles, Rice Set, or Grilled Rice Ball with Soup Poured over it

Today's Dessert

¥9,000

Above prices include 10% service charge and consumption tax.

Last Order 9:00 p.m.

SAKURA



The actual presentations may differ from what you see in the photos.

Enjoy traditional Japanese food, TEMPURA, SUKIYAKI, SUSHI, by having our WASHOKU "SAKURA" Dinner Course.

Small dish

Assorted TEMPURA

~2 Prawns, 3 kinds of vegetables~

Japanese Black Beef SUKIYAKI (60g)

Assorted Vegetables

SUSHI (3 Pieces)

Today's Dessert

¥11,000

Above prices include 10% service charge and consumption tax.

Last Order 9:00p.m.

Sukiyaki Course



The actual presentations may differ from what you see in the photos.

Appetizer, SASHIMI, assorted vegetables, rice set and dessert are included in each course.

Please choose your favorite meat from the list below:

- KOBE BEEF Course 120g ¥25,000

- Japanese Black Beef Course 180g 13,000



Add Tempura - 2 prawns, 3 pieces of vegetables – for an extra 1,700 yen to your shabu-shabu or Sukiyaki course.



Add Sushi -3 pieces- for an extra 1,200 yen to your shabu-shabu or Sukiyaki course.

Above prices include 10% service charge and consumption tax.

Last Order 9:00p.m. **Shabu-Shabu Course**



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*Appetizer, SASHIMI, assorted vegetables, rice set and dessert are included in each course.
Please choose your favorite meat from the list below:*

- KOBE BEEF Course 120g ¥25,000

- Japanese Black Beef Course 120g 10,000

- Pork Course 170g 6,500

- Shabu-Shabu Mix Course 11,500
Japanese black beef 90g , pork 60g

- Special Shabu-Shabu Mix Course 13,500
KOBE beef 30g, Japanese black beef 60g, pork 72g

Above prices include 10% service charge and consumption tax.

Shabu-Shabu -a la carte -

KOBE beef 120g ¥18,000
神戸牛 120g

Japanese black beef 120g 5,800
黒毛和牛 120g

KUROBUTA pork 120g 2,600
黒豚ロース 120g

Japanese black beef 90g & KUROBUTA pork 60g 5,500
ミックス (黒毛和牛 90g、黒豚ロース 60g)

KOBE beef 30g, Japanese black beef 60g
& KUROBUTA pork 72g 8,500
堪能ミックス (神戸牛 30g、黒毛和牛 60g、黒豚ロース 72g)



Above prices include 10% service charge and consumption tax.

Sukiyaki -a la carte -

KOBE beef 120g 神戸牛 120g	¥18,000
Japanese black beef 150g 黒毛和牛 150g	7,000
Egg 玉子	400
Assorted vegetables 野菜盛り合わせ	1,300
TOFU 豆腐 (一丁)	650
UDON うどん	650
Rice, Miso soup, Pickles 御飯セット～白飯、赤出し、香の物～	950

Above prices include 10% service charge and consumption tax.

Monthly Special 今月のおすすめ逸品

Grilled Spanish mackerel ~TERIYAKI Sause and Salt~ 鯖の照り焼きと塩焼きの合盛り	¥2,200
TEMPRA of edible wild plants 山菜天麩羅	2,000
Deep-Fried small shrimp 桜海老摘み揚げ	1,800
Deep-fried Snow crab and TEMPRA of edible Wild plants ずわい蟹桜葉揚げと揚げ山菜	2,600
Simmered bamboo shoots, seaweed, and Icefish 白魚若竹煮	2,000
Steamed Chicken and Daikon radish with Sakura 鶏と大根の桜蒸し	1,200
Steamed rice with Conger eel and Crab 穴子と蟹の芽吹きちらし	1,800



Grilled rock trout with Japanese pepper Grilled Beef with SAKURA flavor White fish SUSHI	3,500
Roast Mackerel SUSHI 相並木の芽焼き 牛肉桜薫焼き 白身魚桜花寿司	

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Appetizer 酒菜

Today's 3 kinds of appetizer
酒の友三種 ¥1,400

Vinegared MOZUKU seaweed
もずく酢 850

Salted sea bream guts
鯛わた塩辛 1,100

Salted cured squid
いか丸沖漬け 1,200

TOFU - organic soy bean -
寄せ豆腐 1,150



3 kinds of TOFU
こだわり豆腐三種 1,550

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Salad 生野菜



Fresh vegetables
-vinegar and soy sauce dressing
and MISO dressing-

かがりの摘み菜

¥1,650

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Vegetable salad with fried young sardine and garlic

-garlic dressing-

1,400

野菜のカリカリサラダ ～焦がしニンニクドレッシングで～

Hot Dish 温物

Japanese style omelet

出し巻き玉子

1,450

Simmered vegetables and chicken

筑前炊き

1,400

Steamed egg custard with crab

ずわいがに茶碗蒸し

1,500



Steamed vegetables
-MISO sauce and salt-

野菜のせいろ蒸し

1,150

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Fresh Sashimi 刺身



5 kinds of sashimi

刺身五種盛り

¥4,500

3 kinds of sashimi

刺身三種盛り

3,900

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Sushi 寿司



SUSHI ~5pieces~

おまかせにぎりずし (5貫)

2,500

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Fried Dish 揚物



Assorted TEMPURA
~2 prawn, 1 fish,
and several vegetables~
天麩羅盛り合わせ

¥3,300

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Deep-fried fish paste
自家製さつま揚げ

1,600

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Deep-fried burdock with fish paste

有機牛蒡のつまみ揚げ

1,450

Above prices include 10% service charge and consumption tax.

Meat Dish 肉料理



Chicken and potato
with sweet soy sauce

¥2,400

地鶏と芋の揚げころがし

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WAGYUSUKIYAKI(60g)
Assorted Vegetables

4,800

黒毛和牛すき焼き(小鍋)

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Japanese beef steak

6,300

和牛網焼き <120g>

Grilled chicken -citrus and vinegar sauce-

3,100

地鶏の岩塩ペッパー焼き

Fried chicken citrus flavor

3,100

地鶏柚子香り揚げ

Simmered tender pork cubes

2,100

黒豚の角煮

Above prices include 10% service charge and consumption tax.

Rice & Noodles 食事



Steamed rice with
sliced sea bream,
soup poured over it
鯛茶漬け

¥2,000

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Hot SOMEN noodle
with grilled wild duck
鴨そうめん 《温》

2,100

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Cold SOBA- buckwheat noodle-
蕎麦 《冷》

1,300

UDON noodle (Cold or Hot)
氷見うどん 《冷または温》

1,300

Rice , MISO Soup, Pickles
御飯セット 《白飯 赤出し 香の物》

950

SHIJIMI clam soup
十三湖しじみ汁

1,000

Above prices include 10% service charge and consumption tax.

Dessert デザート



Powdered green tea
and Japanese sweets

¥1,100

抹茶と和菓子のセット

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Dark molasses ice cream

800

黒蜜アイス

Green tea ice cream

800

抹茶アイス

Grape juice jelly

800

山のきぶどうゼリー

Fresh fruit

800～

本日のフルーツ

Monthly dessert set

900

月替わりのデザート

Organic coffee

850

有機コーヒー