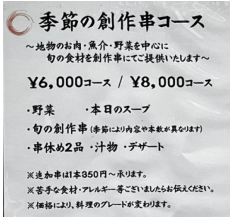


Food Menu



Seasonal course of original skewers

季節の創作串 コース

1 Course ¥6,000

¥6,000コース

¥6,000

2 Course ¥8,000

¥8,000コース

¥8,000

We serve original skewers using local meat, seafood and vegetables that showcase the best of seasonal ingredients.

- ・ Salad
- ・ Soup of the day
- ・ Seasonal original skewers (the ingredients and number of skewers may vary depending on the season)
- ・ Two seasonal dishes (not deep-fried. Meat, fish and/or vegetables will be used, depending on the season)
- ・ Simmered dish
- ・ Dessert

Additional skewers from ¥350

Please let us know if you have any allergies or ingredients that you don't like.

The ingredients may vary depending on the course you order.

3 Smoked mixed platter of the day (for 2-3 people)

本日の燻製盛り合わせ(2～3人前)

¥1800～

Small portions are also available.

The price varies depending on the type and number of ingredients available on the day.

Please ask the staff for further information.

Rice dish

飯物

All meals come with pickles.

4 White rice

ごはん

¥330

5 Ochazuke

お茶漬け

¥550

White rice with a light dashi stock poured over it.

6 TKG (tamago kake gohan)

日本一こだわり卵の卵かけごはん(TKG)

Rice topped with high-quality raw egg.

¥550

NO IMAGE

Alcohol Drinks

Beer

ビール

NO IMAGE

7 Suntory The Premium Malt's

ザ・プレミアム・モルツ生

A fresh, floral aroma with deep flavor.

¥750

Kanazawa beer

【金澤麦酒】

8 Pale ale

ペールエール

¥1,000

9 Kaga bocha beer

加賀棒茶

Beer which incorporates a kind of roasted twig tea from the region of Kaga.

¥1,200

10 Yuzu beer

ゆず

Beer which incorporates a kind of Japanese citrus.

¥1,200

Non-alcoholic beer

【ノンアルコールビールテイスト飲料】

NO IMAGE

11 Suntory All Free

オールフリー

¥550

Whisky

ウイスキー

12 Kakubin

角瓶

¥690

13 The Chita

知多

¥790

14 Maker's Mark

メーカーズマーク

¥790

15 Bowmore 12

ボウモア12年

¥790

16 Macallan 12

マッカラン12年

¥1,200

17 AO

碧AO

¥790

Please choose how you'd like your whisky served: on the rocks, with water, or with soda.
We use Yamazaki premium soda.

NO IMAGE

Sour

サワー

18 Suntory's Kodawari Sakaba lemon sour

¥690

こだわり酒場のレモンサワー

Please ask staff if you have any other requests.

Gin

ジン

19 Roku with soda

¥890

六ソーダ

Japanese craft gin made with six Japanese botanicals nurtured by the four seasons.

20 Sui with soda

¥690

翠ソーダ

A Japanese gin with a refreshing aroma and crisp taste that goes well with meals.

Umeshu (plum wine) and fruit liqueurs

梅酒・果実酒

With water or hot water

With soda water (+¥50)

21 Kaga umeshu

¥640

加賀梅酒

Umeshu with the natural flavor of plums and a smooth mouthfeel.

Please ask staff if you have any other requests.

Shochu

焼酎

With water or hot water

With soda water (+¥50)

With tea — oolong or Kaga bocha (+¥50)

22 Kitchomu (Made with barley)

¥750

吉四六(麦)

A rich aroma and smooth mouthfeel.

23 Mitake (Made with sweet potato)

¥750

三岳(芋)

A rich aroma and refreshing aftertaste.

Please ask staff if you have any other requests.



Sake

日本酒

24 Kagatobi Super Dry

¥900

加賀鳶 (超辛口)

A very dry Yamahai Junmai sake with a sharp, crisp finish.

25 Chikuha Junmai Ginjo

¥1,000

竹葉 純米吟醸

A refreshing and light taste.

26 Tedorigawa Meiryu Daiginjo

¥1,500

手取川 名流 大吟醸

A highly aromatic daiginjo sake.

Seasonal sakes are available. Please ask the staff.

Soft Drinks

27 [Hokuriku limited] Kanazawa Yuzu Mitsu Soda

【北陸限定】金澤柚子みつソーダ

¥660

NO IMAGE

28 Wetter organic apple juice

ウェッターオーガニック リンゴジュース

¥660

NO IMAGE

29 Roter Traubenmost organic red grape juice

ローターオーガニック 赤ブドウジュース

¥660

NO IMAGE

30 Hokkaido fermented ginger

北海道発酵ジンジャー

¥660

NO IMAGE

31 Sudachi squash (with soda)

酢橘スカッシュ(ソーダ割り)

Made with homemade sudachi (citrus) syrup

¥550

NO IMAGE

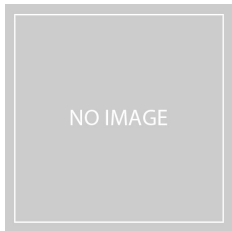
32 Plum squash (with soda)

梅スカッシュ(ソーダ割り)

Made with homemade plum syrup

¥550

NO IMAGE



33 Lemon squash (with soda)

レモンスカッシュ(ソーダ割り)

Made with homemade lemon syrup

¥550



34 Hojicha

ほうじ茶

Kaga bocha — roasted twig tea

¥440



35 Cola

コーラ

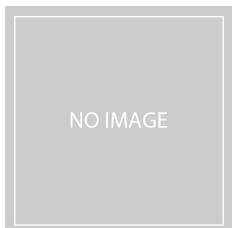
¥330



36 Oolong tea

ウーロン茶

¥330



37 Black oolong tea

黒ウーロン茶

¥440



38 Carbonated water

炭酸水

Yamazaki Premium Soda

¥440



39 Mineral water

ミネラルウォーター

¥330

White Wine



[1] Purato Organic Pinot Grigio

[1] プラート オーガニック クピノ・グリージョ

Place of origin: Italy, Sicily

Variety: Pinot Grigio 100%

Type: White wine, refreshing and dry

40 Glass

¥1,000

グラス

41 Bottle

¥4,500

ボトル

An organic relatively full-bodied white wine with a rich fruitiness and pleasingly crisp finish.

[2] Adulation Chardonnay

[2] アデュレーション シャルドネ

Place of origin: USA, California

Variety: Chardonnay 100%

Type: White wine, dry with a deep flavor

42 Bottle

¥5,000

ボトル

A very popular full-bodied California Chardonnay with a rich fruitiness and notes of oak.

[3] Château La Raz Caman

[3] シャトー・ラズ・カマン ブラン

Place of origin: France, Bordeaux

Variety: Sauvignon Blanc 100%

Type: Dry white wine with a clean finish

43 Bottle

¥6,000

ボトル

An extremely popular white wine made by two brothers from Bordeaux. It has a pleasant aroma and a well-rounded flavor.

[4] Elesko Riesling D.S.C.

[4] エレスコ リースリング DSC

Place of origin: Slovakia

Variety: Riesling 100%

Type: White wine, medium-dry

44 Bottle

¥7,500

ボトル

Slovakia is a producer of fine wines. Rieslings are known for their beautifully harmonious flavor with a purity and subtle yet distinct character.





[5] Vocoret Chablis 1er Cru les Montmains

[5] ヴォコレ シャブリ・プルミエ・モンマン

Place of origin: France, Burgundy

Variety: Chardonnay 100%

Type: White wine, rich and dry

45 Bottle

¥10,000

ボトル

This prestigious Domaine has been making wine in Chablis for four generations. As a Premier Cru, this full-bodied wine has a bold flavor.



[6] Château Beseuilville-Cresse

[6] シャトー・ベスイユヴィレ・クレッセ

Place of origin: France, Burgundy

Variety: Chardonnay 100%

Type: White wine, rich and dry

46 Bottle

¥14,000

ボトル

From renowned Burgundy winemaker Jean Thevenet. A rich, luxurious nose with a hint of oak. On the palate, this white wine offers a deep fruitiness and firm structure.

Rose Wine



[7] Higuieruela Rosado

[7] イゲルエラ ロゼ

Place of origin: Spain, La Mancha

Variety: Syrah 100%

Type: Rosé wine - Fruity dry

47 Bottle

¥4,500

ボトル

A fruity, medium-full-bodied dry rosé wine made from Syrah grapes grown at an altitude of 700 m.

Sparkling Wine



[8] Veuve du Vernay Brut

[8] ヴーヴ・デュ・ヴェルネ ブリュット

Place of origin: France

Variety: Ugni Blanc, Chardonnay

Type: White sparkling wine, dry

48 Bottle

¥2,000

ボトル

Delicate and fine bubbles. Fresh and fruity flavors with hints of pear and apple.

200 ml



[9] Charles Sparr Crémant d'Alsace Brut

[9] シャルレル・スパー クレマン・ダルザス

Place of origin: France, Alsace

Variety: Pinot Blanc etc.

Type: White sparkling wine, dry

49 Bottle

¥5,000

ボトル

A sparkling wine with delicate, light bubbles made using the Champagne method. A refreshing nose with hints of minerals, herbs, and lemon, and a distinct elegance.

375ml



[10] Martel Brut Champagne

[10] マーテル シャンパーニュ・ブリュット

Place of origin: France, Champagne

Variety: Chardonnay etc.

Type: Champagne, dry

50 Bottle

¥10,000

ボトル

Bold and creamy on the palate with a deep flavor. A long finish with notes of fruit and honey.



[11] André Clouet Silver Brut Nature

[11] アンドレ・クルエ シルバー ブリュット

Place of origin: France, Champagne

Variety: Pinot Noir

Type: Champagne, dry

51 Bottle

¥15,000

ボトル

A firm, well-balanced flavor with nuance and depth beautifully expressed all the way through to a long finish.

Red Wine



[12] Purato Nero d'Avola Organic

[12] プラート ネロ・ダーヴォラ オーガニック

Place of origin: Italy, Tuscany

Variety: Nero d'Avola 100%

Type: Red wine, medium-bodied

52 Glass

¥1,000

グラス

53 Bottle

¥4,500

ボトル

A red wine made from organic grapes with a mild astringency and a clean, fruity finish.



[13] Adulation Pinot Noir

[13] アデュリューション ピノ・ノワール

Place of origin: USA, California

Variety: Pinot Noir

Type: Red wine, medium-bodied

54 Bottle

¥5,000

ボトル

A mellow nose with blackberry and raspberry notes, followed by a soft, gentle taste.



[14] Vinus Grande Réserve

[14] ヴィニウス グランド・リザーヴ

Place of origin: France, Languedoc

Variety: Syrah, Grenache

Type: Red wine, full-bodied

55 Bottle

¥5,000

ボトル

A full-bodied red wine with complex aromas of blackcurrant and mocha, and a taste that is both powerful and elegant.



[15] Les Tours de Beaumont

[15] レ・トゥール・ド・ボーモン

Place of origin: France, Bordeaux

Variety: Merlot, Cabernet

Type: Red wine, medium-full-bodied

56 Bottle

¥6,000

ボトル

A second label wine from the prestigious Beaumont in Bordeaux. Excellent balance between soft fruity notes and deeper flavors. An eminently drinkable red.



[16] Château Beaumont

[16] シャトー・ボーモン

Place of origin: France, Bordeaux

Variety: Cabernet, Merlot etc.

Type: Red wine, full-bodied

57 Bottle

¥8,000

ボトル

From a prestigious château located south of the town of Saint-Julien and halfway towards the town of Margaux. The wine has tannins reminiscent of mocha coffee with a firm structure and body, culminating in a deep, long finish.



[17] San Marzano Collezione Cinquanta

[17] コレツィオーネ・チンクアンタ

Place of origin: Italy, Puglia

Variety: Negroamaro

Type: Red wine, full-bodied

58 Bottle

¥9,000

ボトル

A wine that is truly extraordinary in every sense. Released by San Marzano to commemorate the 50th anniversary of the company's founding, it's not bound by preconceived notions, allowing expression through a full-bodied and aromatic, fruity wine. Deep red-purple in color, with notes of blackberry and prune, and accents of spices, vanilla, and licorice.



[18] Tridente Tempranillo

[18] トリデンテ テンプラニーリョ

Place of origin: Spain, Toro

Variety: Tempranillo 100%

Type: Red wine, full-bodied

59 Bottle

¥10,000

ボトル

Named after the trident held by Poseidon, the god of water, this full-bodied wine has well-balanced notes of ripe red fruit and delicate spices, with a pleasant dark chocolate finish.



[19] Bardi d'Alquier Les Premières

[19] バルディ・ダルキエ レ・ブルミエール

Place of origin: France, Languedoc

Variety: Syrah, Grenache

Type: Red wine, full-bodied

60 Bottle

¥11,000

ボトル

A Grand Cru vineyard in the south of France that counts the world-famous restaurant Joel Robuchon among its fans. The 2020 vintage is a deep, dark crimson color with a mild aroma at first, before deep and rich notes of blackcurrant, cedar, and spices slowly emerge. The taste is gentle with the sweetness of ripe fruit, but there are also powerful tannins that spread across the palate. However, there is no sense of astringency, but rather a deep and pure taste of fruit on the finish.

Seasonal Wine Recommendation from Spain



Flor de Castel

フロール・デ・カステル

Place of origin: Spain, Rías Baixas

Variety: Albariño 100%

Type: White wine, refreshing

61 Bottle

¥6,500

ボトル

A refreshing floral and citrusy nose, reminiscent of the camellia depicted on the label. The firm acidity gives it a lively character, combined with minerality and a hint of saltiness, culminating in a pleasant aftertaste.



Ulterior Garnacha

ウルテリオール ガルナッチャ

Place of origin: Spain, La Mancha

Variety: Garnacha 100%

Type: Red wine, medium body

62 Bottle

¥8,000

ボトル

A wine with a clear cherry color and an appealing fruitiness, with strawberry and cherry on the palate. Its rose-like aroma and hints of spice bring complexity to a wine that develops further as you drink it.



Ulterior Naranja

ウルテリオール・ナランハ

Place of origin: Spain, La Mancha

Variety: Albillo Real 85%, Moravia Agria 15%

Type: Orange wine

63 Bottle

¥8,000

ボトル

A pleasant orange wine with the freshness of grapefruit and other citrus on the nose. The palate brings notes of ripe apple and peach, along with a crisp acidity that spreads across the palate and produces a long finish.

What is orange wine ? Orange wine is a wine made from white grapes but employs the production methods of red wine, fermenting the skins and seeds of white grapes together. This produces a complex flavor with aromas derived from the skins and an astringent taste (tannins) typically not found in white wines. Orange wine allows you to enjoy characteristics of both red and white wine.

October ~ December Kushi Menu

The skewers vary depending on the season and availability on the day.

NO IMAGE

64 Domestic ribeye beef

国産牛 リブローズ

NO IMAGE

65 Pork tenderloin

豚ヒレ

Marinated in homemade shio koji (malted rice paste), cooked at a low temperature, then deep-fried.

NO IMAGE

66 Pork shoulder loin

豚肩ロース

Sweet and sour pork.

NO IMAGE

67 Chicken wings

鶏手羽先

Deep-fried and drizzled with sesame oil.

NO IMAGE

68 Shine Muscat grapes

シャインマスカット

Served with cured ham and mascapone cheese.



69 Hyogo Prefecture black edamame croquettes

兵庫県産黒枝豆

Black edamame croquettes made with chicken mince and white onion.



70 Figs

いちぢく

Served with cured ham and mascapone cheese.



71 Gorojima Kintoki sweet potato (local vegetable dumplings)

加賀野菜 五郎島金時(さつまいも)

Boiled with salt, mashed, strained, filled with butter, rolled into dumplings, and deep-fried. Served with shuto (pickled fermented bonito innards).



72 Ebi-imo (shrimp-shaped taro)

海老芋

Seasoned with Saikyo miso and Parmesan cheese and deep-fried.



73 Lotus

ねんこん

In the style of "hasu-mushi" - steamed lotus root in a thick sauce, an Ishikawa regional dish.



74 Duck breast and Shimonita-negi (type of Japanese green onion)

鴨コースと下仁田ねぎ

In the style of the Ishikawa regional dish "jibuni" - a simmered duck stew.



75 Simmered anago (saltwater eel)

煮穴子

Deep-fried, simmered anago (saltwater eel) with condiments wrapped in seaweed.



76 Noto oyster pâté

能登カキのパテ

Deep-fried baguette with pâté.



77 Female snow crab

香箱蟹

Crab cream croquettes with crab meat, ovaries and roe.



78 Cod milt

鱈の白子

Sichuan-style spicy minced meat sauce.



79 Tilefish

甘鯛

Tilefish with deep-fried scales served in soup.