

Drinks

Draft beer

生ビール

1 Premium Malt's

プレミアムモルツ

Master's Dream unfiltered

¥900

Bottled beer

瓶ビール

2 Sapporo Lager Akahoshi

サッポロ ラガー 赤星

¥850

3 Asahi Super Dry

アサヒ スーパードライ

¥850

4 Kirin Lager

キリン ラガー

¥850

Highball

ハイボール

5 Kaku

角

¥650

6 Maker's Mark

メーカーズマーク

¥800

7 Chita

知多

¥950

8 Ao

碧 AO

¥950

Non-alcoholic drinks

ノンアルコール

9 Suntory All Free

サントリーオールフリー

¥600

10 Yowanai Lemondo

酔わない檸檬堂

A non-alcoholic lemon sour

¥600



Chuhai

酎ハイ

11 Tsuru-ume Lemon

¥550

鶴梅 れもん

An alcoholic drink made with shochu mixed with carbonated water and flavored with lemon.

12 Green tea chuhai

¥500

緑茶ハイ

13 Oolong chuhai

¥500

ウーロンハイ

Japanese gin

Japaneseジン

* On the rocks, cut with water, cut with hot water, cut with soda water.

14 Sui

¥500

翠 SUI

15 Roku

¥700

六



Umeshu (plum wine)

梅酒

* On the rocks, cut with water, cut with hot water, cut with soda water.

16 Niwa no Uguisu Special Umeshu

¥600

庭のうぐいす 特選梅酒

17 Manzairaku Kaga Umeshu

¥650

萬歳楽 加賀梅酒

18 Kagatobi Ginjo Umeshu

¥650

加賀鳶 吟醸梅酒



Shochu

焼酎

19 Kiroku

¥550

嵯六(きろく)

Sweet potato

20 Nakanaka

¥550

中々

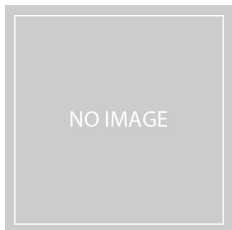
Barley

21 Hyakunen no Kodoku

¥900

百年の孤独

Barley





Soft drinks

ソフトドリンク

22 Oolong tea

烏龍茶

¥300

23 Coca Cola

コカコーラ

¥300

24 Ginger ale (dry)

ジンジャーエール (辛口)

¥300

25 Yamazaki Premium Soda

山崎プレミアムソーダ

¥300



Local sodas (non-alcoholic)

地サイダー

26 Kanazawa Yuwaku Yuzu Otome

金沢湯涌 柚子乙女

Moderately sweet soda flavored with yuzu, Japanese citrus

¥650

27 Oku-Noto Salt Cider

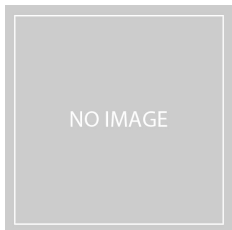
奥能登 しおサイダー

Local soda made with a rare local sea salt

¥650

Sake (90cc)

* Sake Meter Value (SMV) denotes whether a sake is sweet or dry. The higher the positive number, the drier the sake. The lower the negative number, the sweeter the sake.



28 Kuzuryu

九頭龍 (くずりゅう)

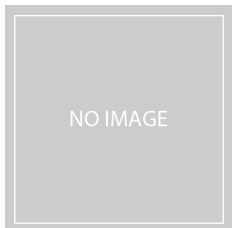
Place of origin: Fukui

Variety: Junmai

Type: Light, clean finish, super dry, +6

¥500

A sake great both hot or cold. It has a refreshing aroma and a taste that spreads gently across the palate, followed by crisp acidity.



29 Takijiman

瀧自慢 (たきじまん)

Place of origin: Mie

Variety: Junmai ginjo , Omachi 55%, Limited edition

Type: Mellow, dry, +5

¥500

With prominent juiciness from Omachi rice, this sake has a beautiful aroma and a refreshing finish.



30 Morishima

森嶋（もりしま）
Place of origin: Ibaraki
Variety: Junmai ginjo, Miyama Nishiki, shiboritate nama (freshly pressed, unpasteurized)
Type: Light, clean finish, dry, +5

¥500

A freshly pressed sake, with a light, fresh flavor and a clean, refreshing acidity.



31 Reisen

醴泉（れいせん）
Place of origin: Gifu
Variety: Tokubetsu junmai, Yamada Nishiki
Type: Light, clean finish, dry, +2

¥500

A sake with a refined flavor, balancing a deep umami and a sweetness that spreads across the palate. It also has a crisp aftertaste that invites further sips.



32 Sharaku

寫楽（しゃらく）
Place of origin: Fukushima
Variety: Junmai
Type: Light, clean finish, dry, +1

¥500

With a fruity aroma, this sake boasts well-balanced umami from the rice that spreads across the palate to a clean finish.



33 Toyo Bijin

東洋美人（とうようびじん）
Place of origin: Yamaguchi
Variety: Jundoichizu series, Aiyama rice
Type: Mellow, umami, SMV not published

¥500

Made from premium sake rice Aiyama, this sake has a beautiful aroma and rice flavor.



34 Meikyoshisui

明鏡止水 (めいきょうしずい)

Place of origin: Nagano

Variety: Anniversary

Type: Light, clean finish, dry, +3

¥500

A gentle and elegant aroma, with a clean taste and finish. This soft, dry sake pairs well with both Japanese and Western dishes.



35 Sohomare

惣誉 (そうほまれ)

Place of origin: Tochigi

Variety: Kimoto tokubetsu junmai

Type: Rich, dry, +5

¥500

A deep umami and prominent acidity, this is a special junmai sake that expertly balances the flavor of junmai (pure rice) sake with the acidity characteristic of kimoto-style sake.



36 Yuki no Bijin

ゆきの美人

Place of origin: Akita

Variety: Junmai daiginjo, Akita Ginnosei rice

Type: Light, clean finish, dry, +2

¥500

A subtle, elegant aroma and a smooth flavor. This sake is characterized by a concentrated, refined taste of rice and a clean finish. A true product of Akita Prefecture in the north of Japan, made by locals with local yeast and water.



37 Muso

無想 (むそう)

Place of origin: Niigata

Variety: Dry junmai shiboritate namagenshu (freshly pressed, unpasteurized, undiluted)

Type: Light, clean finish, dry, +5

¥500

A sake that feels fresh and sweet on the palate, but ends with a clean, refreshing finish.

Specially selected sake (90cc)

NO IMAGE

38 Kokuryu

黒龍 (こくりゅう)

Place of origin: Fukui

Variety: Crystal Dragon

Type: Light, clean finish, dry, +4

¥600

A restaurant-limited daiginjo sake that is refined in every way, boasting a beautiful aroma, flavor and aftertaste.

NO IMAGE

39 Born

梵ゴールド (ぼん)

Place of origin: Fukui

Variety: Junmai daiginjo

Type: Mellow, umami, +1

¥700

This unfiltered, light gold junmai daiginjo is a blend of sake that has been ice-aged at -10 ° C for up to a year.

NO IMAGE

40 Matsu no Tsukasa

松の司 (まつのつかさ)

Place of origin: Shiga

Variety: Junmai daiginjo AZOLLA50

Type: Mellow, dry, +1

¥900

Renowned for its a distinctive aroma and a refined flavor, this sake is made with Yamada Nishiki rice grown without chemical fertilizers or herbicides. The man behind it is Matsuno Tsukasa, the top sake brewer in the Kansai region in terms of the quality of his sake and his approach, bringing excellence and diligence to the entire process, from rice cultivation to brewing.

NO IMAGE

41 Kokuryu

黒龍 (こくりゅう)

Place of origin: Fukui

Variety: Daiginjo Ryu

Type: Light, clean finish, dry, +6

¥1,200

A refined and gentle aroma of watermelon, banana and white lily. A sake that's sharp and juicy, yet full-bodied.



42 Hakusan

白山（はくさん）

Place of origin: Ishikawa

Variety: Junmai daiginjo

Type: Mellow umami, +4

¥1,000

Characterized by its beautiful and smooth aroma and flavor produced by the finest Yamada Nishiki rice and the brewery's own yeast, this is a crisp and clear junmai daiginjo.



43 Gorin

五凜（ごりん）

Place of origin: Ishikawa

Variety: Junmai

Type: Mellow umami, +3

¥600

Gorin is a limited distribution series under the Tengumai label. Made with premium Yamada Nishiki rice, it has a mellow rice aroma, a soft mouthfeel and a rich, robust flavor.



44 Tengumai Shiro (White)

天狗舞（てんぐまい） 白

Place of origin: Ishikawa

Variety: Yamahai junmai daiginjo

Type: Mellow umami, +1

¥850

A restaurant-limited sake. A sake with a creamy and well-rounded aroma. Smooth and light on the palate, with a clean acidity and slight astringency. Also available in Junmaishu Kuro (Black).



45 Shishi no Sato

獅子の里（ししのさと）

Place of origin: Ishikawa

Variety: Junmai

Type: Rich, dry, +8

¥600

A super dry junmai with a full flavor that achieves balance with a refreshing aftertaste.



46 Jozan Tobi

常山（じょうざん） 飛

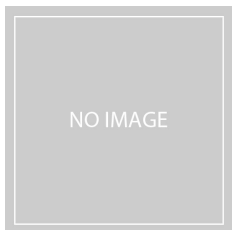
Place of origin: Fukui

Variety: Junmai ginjo

Type: Dry, +22

¥600

The driest sake in the Hokuiku region, its crispness and fresh, clean flavor pairs well with sushi.



47 Tedorigawa

手取川（てとりがわ）

Place of origin: Ishikawa

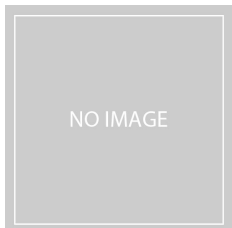
Variety: Daiginjo namazake arabashiri (unpasteurized, first-press)

Type: SMV unpublished

¥600

A freshly pressed sake with a beautifully fresh, juicy aroma.

WINE



Wine by the glass

グラス ワイン

48 White wine (sweet)

¥1,000

白ワイン 甘口

49 White wine (dry)

¥1,000

白ワイン 辛口

RED WINE BOTTLE



50 Château Petit Freylon

シャトー.プティ.フレロン

Place of origin: Bordeaux (France)

Variety: Cabernet Sauvignon 75%, Merlot 25%

Type: Full bodied

¥5,000

With notes of raspberry, blueberry and cassis, this is a classic full-bodied Bordeaux Cabernet Sauvignon with a perfect balance of fruitiness and astringency.



51 Errazuriz Max Reserva

エラスリスマックスレゼルヴァ

Place of origin: Aconcagua (Chile)
Variety: Cabernet Sauvignon 100%
Type: Full bodied

¥7,000

From Chile's top winery, a wine with prominent notes of red and black berries on the nose. It has a juicy and fresh acidity that brings out a subtle sweetness, and subtle tannins that leave a pleasant aftertaste.



52 Lou Dumont Tenchijin Rare Selection

ルー デュモン 天地人 レアセクション

Place of origin: Burgundy (France)
Variety: Pinot Noir 100%
Type: Medium bodied

¥10,000

From a Burgundy-based Japanese winemaker who won recognition from Burgundy wine king Henri Jayer. Long-term aging produces a full-bodied wine with soft acidity and an elegant finish.

WHITE WINE BOTTLE



53 Les Barboires Muscadet

レ バルボワール ミュスカデ

Place of origin: Domaine David, Loire (France)
Variety: Melon de Bourgogne 100%
Type: Dry

¥5,500

A wine with a floral and expansive aroma, and an extremely fresh and powerful flavor, with three-dimensional acidity and notes of minerality and fruit.



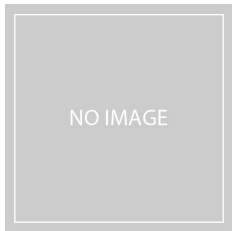
54 Grace Gris de Koshu

グレイス グリド甲州

Place of origin: Grace Wine, Yamanashi (Japan)
Variety: Koshu 100%
Type: Dry

¥7,500

One of Grace's signature wines, it has a bold, fruity nose with notes of yellow peach and pear, a gentle mouthfeel, and a harmonious balance of slight sweetness, refreshing acidity, and subtle bitterness.



55 Chablis Colombier

シャブリ コロンビエ

Place of origin: Domaine Colombier, Burgundy (France)

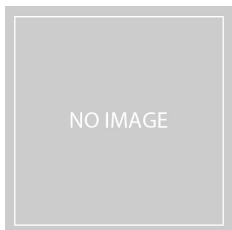
Variety: Chardonnay 100%

Type: Dry

¥9,500

Chablis is the king of white wines. With white blossoms and citrus fruits on the nose, this wine boasts a beautiful, long-lasting fruit flavor, with mineral notes from the soil which pair well with seafood.

SPARKLING WINE BOTTLE



56 Zardetto Prosecco

ザルデット プロセッコ

Place of origin: Zardetto, Veneto (Italy)

Variety: Glera 100%

Type: Dry

¥6,000

A dry Prosecco with plenty of aroma and flavor, making it versatile enough to pair with sashimi, sushi, carpaccio, fried foods, and even spiced and fragrant dishes.



57 Castelli Crescendo Sparkling

カステリ クレッシェンド スパークリング

Place of origin: Castelli, Australia (Western Australia)

Variety: Chardonnay 85%, Pinot Noir 15%

Type: Dry

¥8,800

Notes of white peach, cashew nuts and strawberries on the nose. Delicate bubbles, creamy mouthfeel with good acidity and fruitiness.



58 Lou Dumont Crémant de Bourgogne TENCHIJIN

ルー デュモン クレマン ドブルゴーニュ 天地人

Place of origin: Lou Dumont, Burgundy (France)

Variety: Pinot Noir 61%, Chardonnay 15%, Aligoté 14%, Gamay 10%

Type: Dry

¥9,500

From a Burgundy-based Japanese winemaker who won recognition from Burgundy wine king Henri Jayer. This is a dry wine with a deep, rich flavor in which the fruitiness of the grapes stands out.

NO IMAGE

Sushi à la carte

追加のお寿司

* Ingredients subject to availability.

59 Squid

いか

60 Flounder

平目

61 Soy sauce pickled tuna

まぐろ漬け

62 Today's seared seafood

本日の炙りもの

63 Baigai (Japanese Babylon shellfish)

梅貝

64 Horse mackerel

あじ

65 Fish fin

えんがわ

66 Crab

かに

67 Sweet shrimp

甘海老

68 Tuna belly

まぐろトロ

69 Salmon roe

いくら

70 Today's white fish

本日の白身魚

71 Yellowtail

かんばち

72 Sea urchin

雲丹

73 Minced tuna and pickled daikon roll

とろたく手巻き

74 Noto beef sukiyaki

能登牛すき焼き

Sukiyaki is a sweet soy-sauce based beef stew.

Desserts

デザート

* Please ask staff for what varieties are available.

75 Ice-cream wafer sandwich

もなかアイス

76 Gelato

ジェラート

NO IMAGE