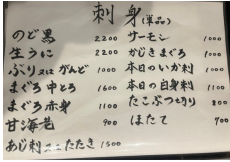


Sashimi



Sashimi (à la carte)

刺身 (単品)

1 Blackthroat seaperch	¥2,200
のど黒	
2 Raw sea urchin	¥2,200
生うに	
3 Yellowtail or small yellowtail	¥1,000
ぶり又はがんど	
4 Medium fatty tuna	¥1,600
まぐろ中とろ	
5 Lean tuna	¥1,100
まぐろ赤身	
6 Sweet shrimp	¥900
甘海老	
7 Horse mackerel sashimi or tataki (seared on the outside, raw in the middle)	¥1,500
あじ刺又はたたき	
8 Salmon	¥1,000
サーモン	
9 Marlin	¥1,000
かじまぐろ	
10 Today's squid sashimi	¥1,000
本日のいか刺	
11 Today's white fish sashimi	¥1,100
本日の白身刺	
12 Octopus (in chunks)	¥800
たこぶつ切り	
13 Scallop	¥700
ほたて	

Drinks



Kirin Ichiban Shibori draft beer

ビール キリン一番搾り 樽生

14 Small ¥600
小

15 Regular ¥700
中

16 Pitcher ¥2,900
ピッチャー

Bottled beer (medium-sized)

瓶ビール(中瓶)

17 Kirin Lager ¥800
キリンラガー

18 Asahi Super Dry ¥800
アサヒスーパードライ

19 Asahi Super Dry (large) ¥1,000
アサヒスーパードライ(大瓶)

NO IMAGE

Non-alcoholic beer

ノンアルコールビール

20 Kirin Green's Free ¥500
キリングリーンスフリー

NO IMAGE

Sour

サワー

21 Our special plum syrup sour ¥700
刺身屋特製 "梅"
Recommended!

22 Kanazawa Yuzu Mitsu sour ¥700
金澤柚子みつ
Yuzu citrus and honey

23 Lemon sour ¥600
レモン

24 Calpis sour ¥600
カルピス
A non-carbonated soft drink with a light yoghurt taste.

25 Pomegranate sour ¥600
ザクロ



- 26 Grapefruit sour** ¥600
 グレープフルーツ
- 27 Oolong-hai** ¥600
 ウーロンハイ
 Oolong tea with shochu
- 28 Shandygaff** ¥600
 シャンディガフ

Whisky

ウイスキー

- 29 Kirin Riku** ¥700 each
 キリン 陸
 Choose from: highball, ginger highball, on the rocks, cut with water.



Special plum wine

特製梅酒

- 30 On the rocks, with soda water** ¥700 each
 ロック/ソーダ割り

NO IMAGE

Local beer

地ビール

- 31 Kanazawa Hyakumangoku Beer** ¥900
 金沢百万石ビール

NO IMAGE

Soft drinks

ソフトドリンク

- 32 Our special plum syrup** ¥400
 刺身屋特製 ” 梅 ”
 Recommended
- 33 Kanazawa Yuzu (with soda water or hot)** ¥400
 金沢柚子 (ソーダ or ホット)
- 34 Oolong tea** ¥300
 ウーロン茶
- 35 Orange juice** ¥300
 オレンジジュース
- 36 Coca Cola** ¥300
 コカ・コーラ

NO IMAGE

37 Ginger ale ジンジャーエール	¥300
38 Calpis (with water or soda water) カルピス (ウォーター/ソーダ) A non-carbonated soft drink with a light yoghurt taste.	¥300



Barley shochu

麦焼酎

39 Local shochu: Noto Chongaribushi (On the rocks, cut with water)

¥800

地酒 能登ちよんがりぶし(ロック/水割り)

An Ishikawa Prefecture easy-to-drink barley shochu.

40 Iichiko (On the rocks, cut with water)

¥700

いいちこ(ロック/水割り)

A well-known popular shochu.

Rice shochu

米焼酎

41 Local shochu: Kaga no Tsuyu (On the rocks, cut with water)

¥800

地酒 加賀の露(ロック/水割り)

Rice shochu made using sake rice by a famous sake brewery in Ishikawa.

Sweet potato shochu

芋焼酎

42 Local shochu: Kanazawa Saika (On the rocks, cut with water)

¥800

地酒 金沢犀華(ロック/水割り)

Using a local Kaga sweet potato brand "Daitoku Kintoki".

43 Sakurajima (On the rocks, cut with water)

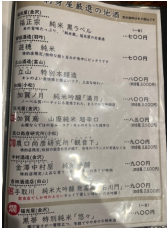
¥700

桜島(ロック/水割り)

Enjoy the sweetness of the sweet potato and clean aftertaste.



Our specially selected local sake



Fukumasamune

福正宗

Full of the umami of rice, this sake is made by local brewery Fukumitsuya, which only produces "junmai" pure rice sake.
Place of origin: Fukumitsuya (Kanazawa)
Variety: Junmai Black Label

44 Carafe (180ml)

一合

¥700

Yuhō

遊穂

Exclusive to authorized dealers. The unique acidity and umami flavor make it perfect for enjoying with food.
Place of origin: Mioya Brewery (Hakui)
Variety: Junmai

45 Carafe (180ml)

一合

¥700

Tateyama

立山

Crisp and refreshing, this is a refined sake with just the right amount of depth.
Place of origin: Tateyama Brewery (Toyama)
Variety: Tokubetsu Honjozo

46 Carafe (180ml)

一合

¥800

47 Bottle (720ml)

四合瓶

¥3,000

Kaganotsuki (Mangetsu)

加賀ノ月「満月」

A mellow ginjo sake that served at the Nobel Prize Banquet.
Place of origin: Kaetsu (Komatsu)
Variety: Junmai Ginjo

48 Carafe (180ml)

一合

¥800

49 Bottle (720ml)

四合瓶

¥3,000



Kagatobi

加賀鳶

An extra-dry sake with the delicious flavor, richness, and sharpness that only a yamahai can offer.

Place of origin: Fukumitsuuya (Kanazawa)

Variety: Yamahai Junmai

Type: Super dry

50 Carafe (180ml)

一合

¥850

51 Bottle (720ml)

四合瓶

¥3,200



Noguchi Naohiko Research Institute "Kanagaso"

農口尚彦研究所「観音下」

Exclusive to authorized dealers. A bottle with an excellent balance of flavors, brewed by Naohiko Noguchi, the legendary master brewer from Noto.

Place of origin: Noguchi Naohiko Research Institute (Komatsu)

Type: Dry

52 Carafe (180ml)

一合

¥900

53 Bottle (720ml)

四合瓶

¥3,500



Kanazawa Nakamura

金澤中村屋

Exclusive to authorized dealers. A sake with an elegant aroma, pleasant aftertaste, and crisp finish.

Place of origin: Nakamura Brewery (Kanazawa)

Variety: Junmai Ginjo

54 Carafe (180ml)

一合

¥900

55 Bottle (720ml)

四合瓶

¥3,500



Tedorigawa (Ishikawamon)

手取川「石川門」

Recommended! A daiginjo sake with a clean, gentle taste. Only available to drink at restaurants.

Place of origin: Yoshida Brewery (Hakusan)

Variety: Junmai Daiginjo Muroka

56 Carafe (180ml)

一合

¥900

57 Bottle (720ml)

四合瓶

¥3,500



Hot sake Kuroobi (Yuyu)

爛 黒帯「悠々」

A mellow, slightly dry junmai sake that tastes even better when warmed.

Place of origin: Fukumitsuya (Kanazawa)

Variety: Tokubetsu Junmai

58 Carafe (180ml)

一合

¥800