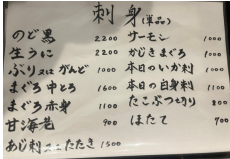


# Sashimi



刺身 (单品)	
のど黒	2200
生うに	2200
ぶり又はがんど	1000
まぐろ中とろ	1600
まぐろ赤身	1100
甘海老	900
あじ刺又はたたき	1500

## Sashimi (à la carte)

刺身 (单品)

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

# Drinks



## Kirin Ichiban Shibori draft beer

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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)

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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

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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

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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

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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

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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

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地ビール

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

NO IMAGE

## Soft drinks

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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

<b>37 Ginger ale</b> ジンジャーエール	¥300
<b>38 Calpis (with water or soda water)</b> 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

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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

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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

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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)

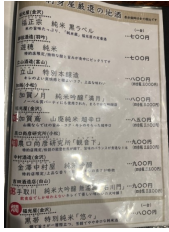
¥700

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

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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)**

¥850

一合

**51 Bottle (720ml)**

¥3,200

四合瓶



## Noguchi Naohiko Research Institute "Kanagaso"

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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)**

¥900

一合

**53 Bottle (720ml)**

¥3,500

四合瓶



## Kanazawa Nakamura

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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)**

¥900

一合

**55 Bottle (720ml)**

¥3,500

四合瓶



## Tedorigawa (Ishikawamon)

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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)**

¥900

一合

**57 Bottle (720ml)**

¥3,500

四合瓶



## Hot sake Kuroobi (Yuyu)

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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