

Drink Menu



Draft beer

生ビール

The perfect draft beer

1 Sapporo Black Label (large)

¥1,320

サッポロ生ビール 黒ラベル 大

2 Sapporo Black Label (medium)

¥715

サッポロ生ビール 黒ラベル 中

3 Sapporo Black Label (small)

¥605

サッポロ生ビール 黒ラベル 小

Bottled beer

瓶ビール

Japan's longest running beer — the premium bottled beer Akahoshi

4 Sapporo Lager (Akahoshi)

¥660

サッポロラガー (赤星)

5 Kirin Lager

¥660

キリンラガー

6 Asahi Super Dry

¥660

アサヒスーパードライ

7 Suntory Premium Malt's

¥715

サントリープレミアムモルツ

Sours (sour cocktails made with shochu and soda water)

サワー

8 Pickled ginger sour (made with authentic ginger from a sushi shop)

¥640

寿司屋の本格ガリサワー

Our recommendation!

9 Sudachi sour

¥605

すだちサワー

A Japanese citrus fruit

10 Lemon sour

¥605

レモンサワー

11 Umeshu (plum wine) sour

¥605

梅酒サワー

12 Lime sour

¥605

ライムサワー

13 Grape sour

¥605

ぶどうサワー

Highballs

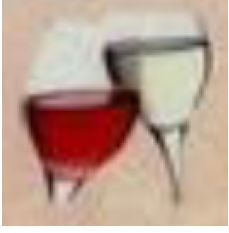
ハイボール

14 Kaku whisky highball

¥605

角ハイボール

NO IMAGE



15 Wine (red, white) — various bottles available

ワイン(赤・白) ボトルあります



Cold sake

冷たい日本酒

16 Kikuhime

菊姫

17 Nichiei

日榮

18 Tedorigawa

手取川

19 Tateyama

立山

20 Kuroobi

黒帯

21 Sogen

宗玄

22 Noguchi Junmai

農口純米

23 Kuzuryu

九頭竜

24 Hirezake

ひれ酒

Sake infused with the flavor of dried fish fin



Shochu

焼酎

Sweet potato, barley, others

We have Iichiko, Motomi, Kuro Kirishima, Kaminokawa, Noto (sweet potato, barley) and other brands.

[Barley]

Beautiful aroma, refreshing taste

25 Waramugi Glass

¥ 605 ~

和ら麦 グラス

26 Waramugi Bottle

¥ 2,420 ~

和ら麦 ボトル

[Sweet potato]

Sweetness of sweet potato, refreshing aftertaste

27 Karariimo Glass

¥ 605 ~

からり芋 グラス

28 Karariimo Bottle

¥ 2,420 ~

からり芋 ボトル

On the rocks, with water, with hot water, with soda, with oolong tea, with gyokuro tea (gyokuro is a type of full-bodied, umami-full green tea)

* We offer "bottle keep" — a system where you can purchase a bottle and keep it at the store for your next visit

Soft drinks

ソフトドリンク

29 Cider (non-alcoholic carbonated soft drink)

¥385

サイダー

30 Oolong tea

¥385

ウーロン茶

31 Cola

¥385

コーラ

32 Gyokuro

¥385

玉露

A type of full-bodied, umami-full green tea

33 Orange juice

¥385

オレンジジュース

34 Ginger ale

¥385

ジンジャーエール

35 Lemon squash

¥440

レモンスカッシュ

36 Non-alcoholic beer

¥484

ノンアルコールビール

NO IMAGE

37 Edamame

枝豆

NO IMAGE

38 Chilled tofu

冷やっこ

NO IMAGE

39 Deep-fried burdock

ごぼう揚げ

NO IMAGE

40 Fried white shrimp

白えび唐揚げ

NO IMAGE

41 Konowata

このわた

Salted, fermented sea cucumber intestines

NO IMAGE

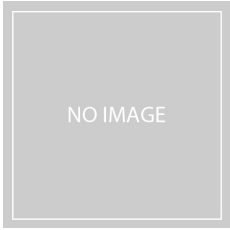
42 Wasabi leaves

せんな

NO IMAGE

43 Crab paste

かにみそ



44 Shiokara

いか塩辛

Salted, fermented squid innards



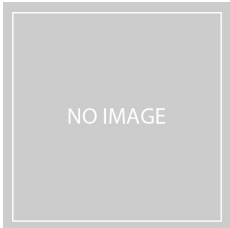
45 Homemade sweet shrimp miso

自家製甘えびみそ



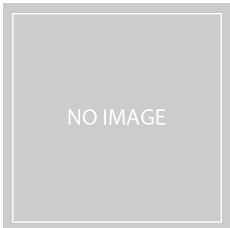
46 Marinated firefly squid

ホタルイカ沖漬け



47 Marinated pufferfish

ふぐぬか漬



48 Grilled eel

うなぎ焼き

NO IMAGE

49 Squid and natto (fermented soy beans)

いか納豆

NO IMAGE

50 Grated yam mixed with various ingredients (tuna, shrimp, yellowtail)

山かけ各種(まぐろ、えび、ブリ)

NO IMAGE

51 Kinjiso

金時草

Purple-green leaf vegetable

NO IMAGE

52 Vinegared cucumber and eel

うざく

NO IMAGE

Nigirizushi

*Please note that prices may vary slightly due to availability on the day.

*This photo is a representation. The actual item may differ in shape.

*Feel free to inquire about current charges.



53 Tamago(1piece)

たまご

Egg roll

¥100



54 Geso(1piece)

げそ

Squid tentacles

¥100



55 Tako(1piece)

たこ

Octopus

¥100



56 Saba(1piece)

さば

Mackerel

¥100

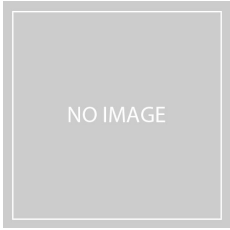


57 Anago(1piece)

穴子

Conger eel

¥130



58 Kohada(1piece)

こはだ
Medium-sized gizzard shad

¥200



59 Salmon(1piece)

サーモン

¥200



60 Kajiki-maguro(1piece)

カジキマグロ
Marlin

¥200



61 Gando(1piece)

がんど
Young yellowtail

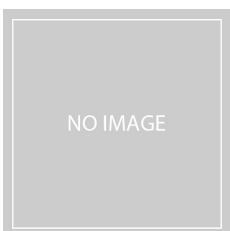
¥250



62 Aji(1piece)

あじ
Horse mackerel

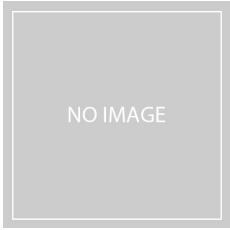
¥200



63 Ika(1piece)

いか
Squid

¥200



64 Katsuo(1piece)

かつお
Bonito

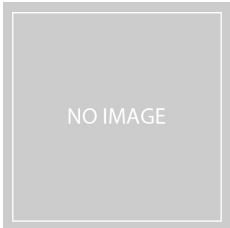
¥200



65 Kani(1piece)

かに
Crab

¥200



66 Kani-miso(1piece)

かにみそ
Crab innards

¥200



67 Kani-mayo(1piece)

かにマヨ
Crab and mayonnaise

¥200



68 Amaebi(1piece)

甘えび
Sweet shrimp

¥200



69 Buri(1piece)

ブリ
Yellowtail

¥300



70 Maguro(1piece)

まぐろ
Lean tuna

¥200



71 Tai(1piece)

たい
Sea bream

¥200



72 Hirame(1piece)

ひらめ
Flounder

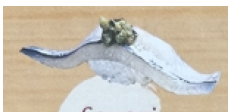
¥200



73 Mushi ebi(1piece)

むしえび
Steamed shrimp

¥200



74 Sayori(1piece)

さより
Halfbeak

¥200



75 Manjugai(2pieces)

万十貝
Clam

¥500



76 Hotate(2pieces)

ホタテ
Scallop

¥400



77 Baigai(1piece)

ばい貝
Japanese ivory shell

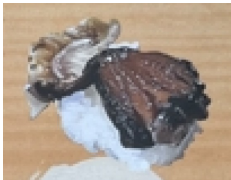
¥250



78 Unagi(1piece)

うなぎ
Eel

¥250



79 Katsu sazae(2pieces)

活サザエ
Turban shell

¥600



80 Ikura(1piece)

いくら
Salmon roe

¥500



81 Toro(1piece)

トロ
Fatty tuna

Current Price



82 Uni(1piece)

ウニ
Sea urchin

Current Price



83 Awabi(2pieces)

アワビ
Abalone

Current Price



84 Kappa-maki(4pieces)

かっぱ巻
Cucumber sushi roll

¥200



85 Namida-maki(6pieces)

涙巻
Wasabi "teardrop" sushi roll

¥400



86 Tekka(6pieces)

鉄火巻
Lean tuna sushi roll

¥800



87 Negitoro-maki(6pieces)

ネギトロ巻

Minced tuna and green onion sushi roll

¥ 1,200 ~



88 SUSHI PLATTER

寿司の盛り合わせ

Sushi platters can be made up with your choice of sushi and to suit your budget.

Selection

*These photos are representation. The actual item may differ in shape.

*Please note that availability of some items on the menu may vary due to season and weather conditions, etc.



89 Kagayaki

かがやき

Swordfish, Bluefin tuna, Squid, (Buri toro) Fatty yellowtail belly, Deep-sea prawn, Sea urchin, Salmon roe, Sea Bream, Conger eel

¥2,900



90 Asama

あさま

Swordfish, Bluefin tuna, Squid, Deep-sea prawn, Sea urchin, Salmon roe, Cucumber sushi roll

¥2,250

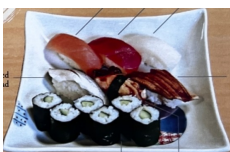


91 Hakutaka

はくたか

Swordfish, Bluefin tuna, Crab, Sea Bream, Octopus, Squid, Medium-sized gizzard shad, Yellowtail, Eel

¥1,700



92 Tsurugi

つるぎ

Medium-sized gizzard shad, Swordfish, Bluefin tuna, Squid, Eel, Cucumber sushi roll, Octopus

¥1,480



93 Omakase nigiri (The chef's choice)

おまかせにぎり

Our chef's recommended selection of thirteen varieties of nigiri sushi chosen from among the freshest fish in season.

¥3,200



94 Tanabata nigiri (Star festival sushi)

七夕にぎり

Twelve varieties of nigiri sushi that reflect the beautiful colors of the bamboo grass decoration used for the Tanabata Star Festival in Japan.

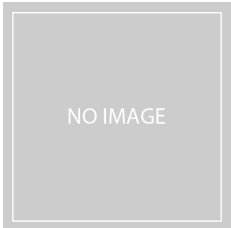
¥2,370



95 Top-grade chirashi-zushi

ちらし寿司 しらさぎ(上)

¥2,600



96 Regular chirashi-zushi

ちらし寿司 らいちょう(並)

¥1,700

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A La Carte Dishes

*Prices vary according to the size and amount of ingredients.



97 Sashimi assortment

お刺身盛り合わせ

¥1,700



98 Tempura assortment

天ぷら盛り合わせ

¥1,000



99 Kawahagi (thread-sail filefish) sashimi

活かわはぎ刺身

¥2,300



100 Salted-grilled nodoguro (Blackthroat seapearch)

のど黒塩焼き

A tender, rich-flavored fish that is a specialty of the Hokuriku region. Highly recommended.

Current Price



101 Renkon manju (Steamed lotus root and seafood dumpling in a starchy sauce)

小坂れんこん饅頭

A specialty dish made with our original recipe, using the Kaga veg- etable kosaka renkon (lotus root).

¥880



102 Asari sakamushi (Sake-steamed Venus clams)

あさり酒蒸し

¥1,320 ~ ¥2,000



103 Asari shoyuyaki (clams sautéed with soy sauce)

あさり醤油焼

¥1,320 ~ ¥2,000



104 Hatahata kara-age (Fried sailfin sandfish)

はたはた唐揚

¥770



105 Karei (Flounder) Yaki (Grilled) / Kara-age (Fried)

かれい焼き、かれい唐揚

¥900 ~ ¥1,000



106 Shiro ebi (White shrimp) Kara-age (Fried) / Tempura / Kaki-age (Tempura made with onion)

白えび 唐揚、かき揚、天ぷら

¥950



107 Seafood salad

シーフードサラダ

¥830



108 Steamed savory egg custard

茶碗蒸し

¥650



109 Miso soup

お味噌汁

¥350



110 Buri shio-yaki (as quoted)

ブリ塩焼き

Grilled yellowtail with salt

¥1,320 ~ ¥1,520



111 Yaki Zakana (as quoted)

焼き魚

Seasonal grilled fish

¥1,320 ~ ¥1,520

The price depends on the size. Please ask the staff for more details.



112 Agedashi-dofu

揚げ出し豆腐

Deep-fried tofu in a light dashi (broth)

¥715



113 Dashimaki tamago

だし巻き卵

Japanese omelette

¥440



114 Manjugai shoyuyaki (as quoted)

万寿貝醤油焼

Manju shellfish with soy sauce

¥1,320 ~ ¥1,520



115 Asari shoyuyaki (as quoted)

あさり醤油焼

Asari clams sautéed in soy sauce

¥1,320 ~ ¥1,760



116 Shiroebi Tempura

白エビ天ぷら

White shrimp tempura

¥847



117 Hiyayakko

冷奴

Cold tofu

¥330



118 Roast beef

ローストビーフ

Carefully selected Japanese Wagyu beef

¥1,320



119 Unagi kabayaki (as quoted)

うなぎ蒲焼

Grilled eel glazed in a sweet soy sauce

¥1,980 ~ ¥2,200



120 Shirayuki set

しらゆきセット

Sushi assortment (12types), Steamed egg custard, Miso soup

¥3,300



121 Kisu tempura

キス天ぷら
Japanese whiting tempura

¥1,045



122 Edamame

枝豆
Green soybeans

¥440



123 Kaki fried (as quoted)

カキフライ
Fried oysters

¥880 ~ ¥1,100



124 Kaga yasai tempura

加賀野菜天ぷら
Local vegetable tempura

¥770



125 Jibuni (Kanazawa-style Stew)

治部煮
Stewed chicken, vegetables, and Japanese raw wheat gluten

¥825



126 Kaki foil-yaki

カキ ホイル焼き
Grilled foil-wrapped oysters

¥1,045

Akamesushi special "Temaki sushi"

* You can request your favorite fish as a filling!



127 Kanisalada-temaki

カニサラダ手巻

Crab, cucumber, mayonnaise roll

¥440

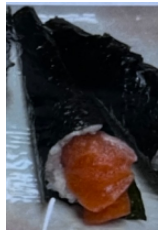


128 Negitoro-temaki

ネギトロ手巻

Minced tuna and green onion roll

Current Price



129 Salmon-temaki

サーモン手巻き

¥440



130 Tekka-temaki

鉄火手巻き

Lean tuna sushi roll

¥880

Koubakogani



131 Koubakogani (Boiled snow crab)

香箱ガニ

From October.

¥2,750 ~ 3,300

* The price depends on the size. Please ask the staff for more details.