

# Our specials



## Local cuisine

「郷土料理」

- |  | Market price |
|--|--------------|
| <b>1 Blackthroat seaperch grilled with salt</b><br>のどぐる塩焼き   |              |
| <b>2 Duck jibuni</b><br>鴨治部煮(じぶに)<br>Jibuni is a Kanazawa-style duck stew.   | ¥1,000       |
| <b>3 Kaga vegetable tempura</b><br>加賀野菜天ぷら   | ¥800         |
| <b>4 Grilled crab shell with brown crab meat miso</b><br>かにみそ甲羅焼き  | ¥950         |
| <b>5 Deep-fried crab shell</b><br>かに甲羅揚げ   | ¥800         |
| <b>6 Assortment of 3 types of oden</b><br>おでん3点盛り(車麩、梅貝、赤巻)<br>Kuruma fu (wheat gluten), baigai (Japanese Babylon sea snail), akamaki (red rolled fish cake)<br>Oden is a dish that consists of various ingredients simmered in a light broth. | ¥700         |
| <b>7 Noto whole dried squid</b><br>能登丸干しイカ   | ¥700         |
| <b>8 Noto beef sukiyaki</b><br>能登牛すきやき<br>A beef hot pot dish made with a sweet soy sauce broth.   | ¥2,000       |
| <b>9 Pufferfish ovaries pickled in rich bran</b><br>ふくのらんそうの糠漬け  | ¥600         |
| <b>10 Vinegared kinjiso</b><br>金時草(きんじそう)の酢の物<br>A green and purple leafy vegetable also known as edible gyunura.  | ¥500         |
| <b>11 Deep-fried lotus root stuffed with green onion miso</b><br>れんこんねぎみそはさみ揚げ   | ¥800         |

## À la carte

「一品料理」



- |   | Market price |
|---|--------------|
| <b>12 Rock oysters</b><br>岩ガキ                               |              |
| <b>13 Grilled pufferfish milt</b><br>ふくの白子焼き                | ¥1,500       |
| <b>14 Pufferfish milt tempura</b><br>ふくの白子天ぷら               | ¥1,200       |
| <b>15 Whiting tempura</b><br>きす天ぷら                          | ¥800         |
| <b>16 Conger eel tempura</b><br>はも天ぷら                       | ¥900         |
| <b>17 Grilled ayu sweetfish seasoned with salt</b><br>あゆ塩焼き | ¥600         |

<b>18 Young ayu sweetfish tempura</b> 稚あゆ天ぷら	¥800
<b>19 Katsuo tataki</b> カツオのたたき Thinly sliced bonito seared on the outside, raw on the inside.	¥800
<b>20 Deep-fried gasu shrimp</b> がすえび唐揚げ	¥800
<b>21 Kaga giant cucumber with crab ankake</b> 太きゅうりのカニあんかけ Ankake is a thick dashi-based sauce.	¥900
<b>22 Kaga giant cucumber and freshwater eel in vinegar</b> 太きゅうりとうなぎの酢の物	¥700
<b>23 Pickled mizu-nasu eggplant</b> 水なす漬け	¥900

# Food menu



## Sashimi

---

お刺身

Sashimi is available as assortments or à la carte.

### 24 Assortment of sashimi (one portion)

刺身盛合わせ 一人前

¥1,800

### 25 Assortment of sashimi (two portions)

刺身盛合わせ 二人前

¥3,500

### 26 Assortment of sashimi (three portions)

刺身盛合わせ 三人前

¥5,300



### 27 Assortment of sashimi from the Japan Sea (four portions)

---

日本海盛合わせ 四人前

¥7,000

### 28 Today's à la carte recommendations sashimi

---

お刺身 本日のおすすめ

NO IMAGE

Please ask the staff.

### 29 Jellyfish with pickled plum

---

梅くらげ

Delicacies



¥500

### 30 Salted, fermented squid innards

---

いか塩辛

Delicacies



¥500



### 31 Octopus with wasabi

---

たこわさ  
Delicacies

¥500

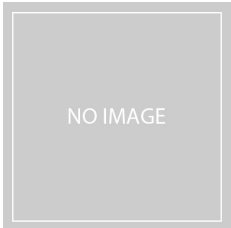


### 32 Brown crab meat miso

---

かにみそ  
Delicacies

¥500



### 33 Shrimp miso

---

海老みそ  
Delicacies

¥600



### 34 Salted, fermented squid innards with squid ink

---

いかの黒作り  
Delicacies

¥600



### 35 Pickled firefly squid

---

ほたるいか沖漬け  
Delicacies

¥600



### 36 Salted, fermented bonito innards

---

かつお酒盗

Delicacies

¥600



### 37 Sweet shrimp pickled in koji (malted rice)

---

甘えびこうじ漬け

Delicacies

¥800



### 38 Mackerel pickled in rice bran

---

さばの糠漬け

Delicacies

¥600



### 39 Pufferfish pickled in rice bran

---

ふぐの糠漬け

Delicacies

¥600



### 40 Vinegared kinjiso

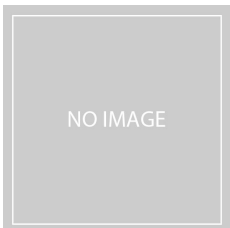
---

金時草の酢の物

Vinegar dishes

¥500

A green and purple leafy vegetable also known as edible gyunura.



### 41 Vinegared wakame

---

わかめ酢

Vinegar dishes

¥500

A kind of seaweed with a firm texture.



## 42 Vinegared mozuku

---

もずく酢

Vinegar dishes

¥500

A kind of seaweed with a slimy texture.



## 43 Vinegared octopus miso

---

たこ酢みそ

Vinegar dishes

¥800

## 44 Monkfish liver in ponzu

---

あんきもポン酢

Vinegar dishes

¥800

Ponzu is a citrus-based light sauce.

NO IMAGE

## 45 Teriyaki black cod

---

銀だら照り焼き

Grilled dishes

¥850

NO IMAGE

## 46 Blackthroat seaperch grilled with salt

---

のど黒塩焼き

Grilled dishes

¥ 3,000 ~





### 47 Noto whole dried squid

---

能登丸干しいか  
Grilled dishes

¥700



### 48 Grilled shishamo fish

---

ししゃも焼き  
Grilled dishes

¥600



### 49 Grilled dried Japanese sandfish

---

干ハタハタ焼き  
Grilled dishes

¥600



### 50 Grilled salmon belly

---

サーモンハラス焼き  
Grilled dishes

¥800



### 51 Grilled crab shell with crab innards

---

かに味噌甲羅焼き  
Grilled dishes

¥950

NO IMAGE

## 52 Scallop and green onion miso grilled in a magnolia leaf

---

帆立ほうば味噌焼き

Grilled dishes

¥1,000



## 53 Beef tendon stew

---

牛すじ

Stewed dishes

¥700



## 54 Duck jibuni

---

鴨治部煮

Stewed dishes

¥1,000

Jibuni is a Kanazawa-style duck stew.



## 55 Agedashi dofu

---

揚げ出し豆腐

Deep-fried dishes

¥500

Deep-fried tofu served in a light dashi broth.



## 56 Eggplant agedashi dofu

---

なす揚げ出し豆腐

Deep-fried dishes

¥600

Deep-fried eggplant and tofu served in a light dashi broth.





### 57 Homemade crab croquette

---

自家製かにコロッセ  
Deep-fried dishes

¥800



### 58 Deep-fried crab shell

---

かに甲羅揚げ  
Deep-fried dishes

¥800



### 59 Young chicken karaage

---

若鶏唐揚げ  
Deep-fried dishes

Fried chicken

¥700



### 60 Deep-fried pork belly

---

豚バラ唐揚げ  
Deep-fried dishes

¥800



### 61 Deep-fried loach

---

どじょうの唐揚げ  
Deep-fried dishes

¥900



### 62 Deep-fried pufferfish

---

ふぐ唐揚げ  
Deep-fried dishes

¥800



### 63 Deep-fried octopus

---

たこ唐揚げ

Deep-fried dishes

¥650



### 64 Deep-fried squid tentacles

---

げそ唐揚げ

Deep-fried dishes

¥700



### 65 Deep-fried seasoned squid

---

いかの竜田揚げ

Deep-fried dishes

¥700



### 66 Deep-fried crispy cheese

---

かりかりチーズ揚げ

Deep-fried dishes

¥600



### 67 Deep-fried pufferfish and eggplant in dashi broth

---

ふぐとなすの揚出し

Deep-fried dishes

¥900

NO IMAGE

## 68 Deep-fried scallop and eggplant in dashi broth

---

帆立となすの揚げ出し  
Deep-fried dishes

¥900



## 69 Octopus tempura

---

たこ天ぷら  
Tempura

¥800



## 70 Anago tempura

---

穴子天ぷら  
Tempura

¥800



## 71 Shrimp tempura

---

海老天ぷら  
Tempura

¥1,000



## 72 Mixed tempura platter

---

天ぷら盛合わせ  
Tempura

¥1,000



## 73 Fried young chicken

---

若鶏焼き  
Meat dishes

¥800



## 74 Fried pork belly

---

豚バラ焼き  
Meat dishes

¥800



## 75 Fried beef tongue

---

牛タン焼き  
Meat dishes

¥1,100



## 76 Fried beef kalbi (short rib)

---

牛カルビ焼き  
Meat dishes

¥1,100



## 77 Beef and miso grilled in a magnolia leaf

---

牛のほうば味噌焼き  
Meat dishes

¥1,000



## 78 Cold tofu

---

冷奴  
Small plates

¥400



## 79 Cucumber with miso

---

もろ胡瓜  
Small plates

¥400

## 80 Chamame

---

茶豆

Small plates

¥450

A kind of edamame (young soy bean).

NO IMAGE

## 81 Assorted pickles

---

漬物盛合わせ

Small plates

¥550



## 82 Scallops in butter

---

帆立バター

Small plates

¥1,000



## 83 Potato with butter

---

じゃがバター

Small plates

¥650



## 84 Raw horsemeat

---

馬刺し

Small plates

¥1,500

NO IMAGE

NO IMAGE

### 85 Potato salad

---

ポテトサラダ

Salad

¥600



### 86 Vegetable salad

---

野菜サラダ

Salad

¥650



### 87 Tuna salad

---

ツナサラダ

Salad

¥750



### 88 Seaweed salad

---

海草サラダ

Salad

¥750

NO IMAGE

### 89 Seafood salad

---

海鮮サラダ

Salad

¥1,500

NO IMAGE

### 90 Rice set

---

ご飯セット

Rice Dishes

White rice, miso soup and pickles.

¥400



## 91 Plum chazuke

---

梅茶漬け

Rice Dishes

¥550

White rice with a light broth poured over it.



## 92 Salmon chazuke

---

鮭茶漬け

Rice Dishes

¥600

White rice with a light broth poured over it.



## 93 Crab chazuke

---

かに茶漬け

Rice Dishes

¥650

White rice with a light broth poured over it.



## 94 Plum zosui

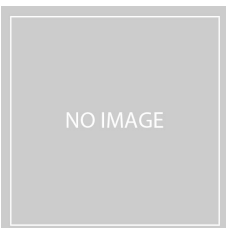
---

梅雑炊

Rice Dishes

¥550

A mild, thin rice soup, similar to a rice porridge.



## 95 Salmon zosui

---

鮭雑炊

Rice Dishes

¥600

A mild, thin rice soup, similar to a rice porridge.



## 96 Crab zosui

---

かに雑炊  
Rice Dishes

¥650

A mild, thin rice soup, similar to a rice porridge.



## 97 Cha-soba

---

茶そば  
Rice Dishes

¥600

Green tea buckwheat noodles.



## 98 Arajiru (large)

---

あら汁(大)  
Rice Dishes

¥650

A miso soup made with fish head and bones.



## 99 Battera sushi

---

バッテラ  
Rice Dishes

¥900

Pressed sushi with thinly sliced vinegared mackerel and kelp.



## 100 Mini seafood rice bowl

---

ミニ海鮮丼  
Rice Dishes

¥1,000





### **101 5-piece nigiri sushi set**

---

握り寿司五貫セット

Rice Dishes

¥950



### **102 Temaki sushi (three rolls)**

---

手巻きセット(三本)

Rice Dishes

¥600



### **103 Vanilla ice cream with soy sauce topping**

---

バニラアイスしょうゆがけ

Desserts

¥350

## Food menu 2

### Today's sashimi

---

本日のお造り

<b>104 Maguro</b> まぐろ	¥1,500
<b>105 Squid</b> いか	¥1,200
<b>106 Salmon</b> サーモン	¥900
<b>107 Spanish mackerel</b> さわら(かじきまぐろ)	¥1,200
<b>108 Octopus</b> たこ	¥1,000
<b>109 Sweet shrimp</b> 甘エビ	¥900
<b>110 Whitefish</b> 白身	¥1,200
<b>111 Yellowtail</b> ぶり	¥1,500
<b>112 Vinegared mackerel</b> 鰯鯖	¥900
<b>113 Japanese Babylon sea snail</b> 梅貝	¥1,200
<b>114 Katsuo tataki</b> カツオのたたき Thinly sliced bonito seared on the outside, raw on the inside.	¥800

### Assortment of sashimi

---

刺身盛合せ

<b>115 One portion</b> 一人前	¥1,800
<b>116 Two portions</b> 二人前	¥3,500
<b>117 Three portions</b> 三人前	¥5,300
<b>118 Assortment of sashimi from the Japan Sea (Four portions)</b> 日本海盛合せ(四人前)	¥7,000





## Vinegar dishes

---

酢の物

**119 Kinjiso (Kaga vegetable)**

¥500

金時草(加賀野菜)

A green and purple leafy vegetable also known as edible gyunura

**120 Mozuku**

¥500

もずく

A kind of seaweed with a slimy texture.

**121 Monkfish liver**

¥800

あんきも

**122 Vinegared octopus miso**

¥800

たこ酢味噌

**123 Rock oysters**

Market Price

岩ガキ

**124 Vinegared mackerel with vinegar miso**

¥600

メ鯖のぬた和え

**125 Vinegared Japanese Babylon sea snail with vinegar miso**

¥1,200

梅貝のぬた和え

# Drinks

## Beer

---

ビール

- |   |      |
|---|------|
| <b>126 Bottled beer (Kirin, Asahi, Sapporo)</b><br>瓶ビール(キリン・アサヒ・サッポロ) | ¥700 |
| <b>127 Draft beer (small)</b><br>生ビール小                                | ¥450 |
| <b>128 Draft beer (medium)</b><br>生ビール中                               | ¥600 |
| <b>129 Non-alcoholic beer</b><br>ノンアルコールビール                           | ¥400 |

## Chuhai / Highball

---

酎ハイ・ハイボール

- |  |      |
|--|------|
| <b>130 Lemon, lime, plum, Calpis</b><br>レモン、ライム、梅、カルピス各種<br>Calpis is a non-carbonated soft drink with a light yogurt taste. | ¥500 |
| <b>131 Oolong-hai (shochu iced tea)</b><br>ウーロンハイ  | ¥550 |
| <b>132 Ryokucha-hai (shochu iced green tea)</b><br>緑茶ハイ  | ¥550 |
| <b>133 Riku whisky highball</b><br>陸ハイボール  | ¥500 |

## Plum wine / Fruit liqueurs

---

梅酒・果実酒

\*For shochu and fruit liqueurs, please choose how you'd like it served: on the rocks, with water, with hot water, or with soda water. With soda water +50 yen.

- |  |      |
|--|------|
| <b>134 Apricot liqueur</b><br>あんず酒                   | ¥650 |
| <b>135 Kaga umeshu (plum wine)</b><br>加賀梅酒           | ¥750 |
| <b>136 Nigori umeshu (cloudy plum wine)</b><br>にごり梅酒 | ¥750 |

## Shochu

---

焼酎

\*For shochu and fruit liqueurs, please choose how you'd like it served: on the rocks, with water, with hot water, or with soda water. With soda water +50 yen.

- |   |      |
|---|------|
| <b>137 Ipponyari</b><br>一本槍<br>Place of origin: Kumamoto<br>Variety: Barley | ¥550 |
|---|------|

<b>138 Kannoko</b> 神の河 Place of origin: Kagoshima Variety: Barley	¥650
<b>139 Kagamori</b> 加賀守 Place of origin: Hokuriku limited Variety: Korui (shochu made by continuous distillation with an alcohol content of less than 36 %) From Hokuriku, the region in which Kanazawa is located.	¥550
<b>140 Rento</b> れんと Place of origin: Kagoshima Variety: Brown sugar	¥550
<b>141 Kuro Kirishima</b> 黒霧島 Place of origin: Miyazaki Variety: Sweet potato	¥550
<b>142 Aka Kirishima</b> 赤霧島 Place of origin: Miyazaki Variety: Sweet potato	¥700
<b>143 Tekkan Kuro</b> 鉄幹黒 Place of origin: Kagoshima Variety: Sweet potato	¥600
<b>144 Kuro Isanishiki</b> 黒伊佐錦 Place of origin: Kagoshima Variety: Sweet potato	¥550
<b>145 Akarui Noson</b> 明るい農村 Place of origin: Kagoshima Variety: Sweet potato	¥600
<b>146 Noka no Yome</b> 農家の嫁 Place of origin: Kagoshima Variety: Baked sweet potato	¥700
<b>147 Kurose</b> 黒瀬 Place of origin: Kagoshima Variety: Baked sweet potato	¥750

## Soft drinks

ソフトドリンク	
<b>148 Orange juice</b> オレンジジュース	¥350
<b>149 Cola</b> コーラ	¥350
<b>150 Ginger ale</b> ジンジャーエール	¥350
<b>151 Oolong tea</b> ウーロン茶	¥350
<b>152 Green tea</b> 緑茶	¥350

NO IMAGE

## Recommended sake

Sake meter value is a measure that indicates sake dryness and sweetness, with a higher positive number generally indicating a drier sake and a lower negative number indicating a sweeter sake.

Super dry : +6 and above

Dry : +3.5 ~ 5.9

Slightly dry : +1.5 ~ 3.4

Neutral : - 1.4 ~ 1.4

Slightly sweet : - 1.5 ~ - 3.4

Sweet : - 3.5 ~ - 5.9

Super sweet : - 6 and below



### 153 Kagatobi

---

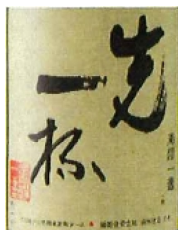
加賀鶯(かがとび)

Place of origin: Fukumitsuya, Kanazawa, Ishikawa

Variety: Yamaga junmai

Type: +12 super dry

¥700

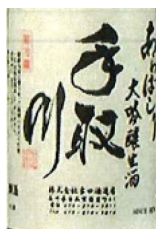


### 154 Mazuippai

先一杯 (まずいっぱい)

¥650

Place of origin: Kikuhime, Hakusan, Ishikawa  
Variety: Junmai  
Type: ± 0 neutral



### 155 Tedorigawa (arabishiri)

手取川 (あらばしり)

¥900

Place of origin: Yoshida Sake Brewery, Hakusan, Ishikawa  
Variety: Daiginjo namazake  
Type: +5 dry



### 156 Yoshidagura u Hyakkumangoku no Shiro

吉田蔵u百万石乃白

¥950

Place of origin: Yoshida Sake Brewery, Hakusan, Ishikawa  
Variety: Bihappo  
Type: -3 slightly sweet



### 157 Shishi no Sato

獅子の里

¥900

Place of origin: Matsuura Sake Brewery, Kaga, Ishikawa  
Variety: Junmai ginjo  
Type: +1 neutral



### 158 Noguchi Muroka Namagenshu

農口無濾過生原酒

¥1,100

Place of origin: Noguchi Naohiko Research Institute, Komatsu, Ishikawa  
Variety: Junmai namagenshu  
Type: +3-+5 dry



## 159 Kaga no Tsuki

加賀の月

¥800

Place of origin: Kaetsu Sake Brewery, Komatsu, Ishikawa  
Variety: Junmai ginjo  
Type: +4 dry



## 160 Yuho

遊穂(ゆうほ)

¥750

Place of origin: Mioya Sake Brewery, Hakui, Ishikawa Prefecture  
Variety: Kimoto junmai namazake  
Type: +6.2 super dry



## 161 Densho Gekkeikan

伝匠(でんしょう)月桂冠

¥800

Place of origin: Gekkeikan, Kyoto  
Variety: Junmai ginjo  
Type: ± 0 neutral



## 162 Horin

鳳鱗(ほうりん)

¥950

Place of origin: Gekkeikan, Kyoto  
Variety: Junmai ginjo  
Type: +2 slightly dry



## 163 Horin

鳳鱗(ほうりん)

¥1,200

Place of origin: Gekkeikan, Kyoto  
Variety: Junmai daiginjo  
Type: +1 neutral





## 164 Hanagaki

---

花垣

Place of origin: Nanbu Brewery, Ono, Fukui  
Variety: Super dry junmai  
Type: +12 super dry

¥700

# Ishikawa Prefecture local sake

## Manzairaku, Kobori Brewery

萬歳楽小堀酒造

### 165 Tsurugi

劔

Place of origin: Manzairaku, Kobori Brewery  
Variety: Junmai dry  
Type: +7

¥600

### 166 Jin

甚

Place of origin: Manzairaku, Kobori Brewery  
Variety: Junmai  
Type: +4

¥650

### 167 Kiku no Shizuku

菊のしずく

Place of origin: Manzairaku, Kobori Brewery  
Variety: Dry ginjo  
Type: +6

¥750

## Kikuhime, Kikuhime LP

菊姫菊姫合資会社

### 168 Kiku

菊

Place of origin: Kikuhime, Kikuhime LP  
Type: +1 dry

¥550

### 169 Nigori sake

にごり酒

Place of origin: Kikuhime, Kikuhime LP  
Type: -7

¥550

## Tengumai, Shata Brewery

天狗舞車多酒造

### 170 Taka Dry Honjozo

天(たか) 辛口本醸造

Place of origin: Tengumai, Shata Brewery  
Variety: Dry honjozo  
Type: +5

¥550

### 171 Yamahai Junmai

山麩 純米

Place of origin: Tengumai, Shata Brewery  
Variety: Junmai  
Type: +3

¥750

### 172 Yamahai Junmai Daiginjo

山麩 純米大吟醸

Place of origin: Tengumai, Shata Brewery  
Variety: Junmai daiginjo  
Type: +4

¥1,200

## Gorin, Shata Brewery

五凜車多酒造

### 173 Gorin

五凜 純米大吟醸

Place of origin: Gorin, Shata Brewery  
Variety: Junmai daiginjo  
Type: +4

¥1,000

## Tedorigawa, Yoshida Brewery

---

手取川吉田酒造

### 174 Honryu

本流 燗でも冷やでも

Can be served hot or chilled.

Place of origin: Tedorigawa, Yoshida Brewery

Type: +6

¥500

### 175 Kaga Bijin

加賀美人

Place of origin: Tedorigawa, Yoshida Brewery

Type: -11 super sweet

¥550

## Kuroobi, Fukumitsuya

---

黒帯福光屋

### 176 Yuyu Tokubetsu Junmai

悠々特別純米

Place of origin: Kuroobi, Fukumitsuya

Variety: Tokubetsu junmai

Type: +6

¥650

### 177 Dodo Yamahai Junmai

堂々山廃純米

Place of origin: Kuroobi, Fukumitsuya

Variety: Yamahai junmai

Type: +5

¥950

## Jokigen, Kano Brewery

---

常きげん鹿野酒造

### 178 Jokigen Junmai

常きげん 純米

Place of origin: Jokigen, Kano Brewery

Variety: Junmai

Type: +3

¥650

## Ikezuki, Toriya Brewery

---

池月鳥屋酒造

### 179 Ikezuki Junmai

池月 純米

Place of origin: Ikezuki, Toriya Brewery

Variety: Junmai

Type: +4

¥700

### 180 Minamoni Ukabu Tsuki Ginjo

みなもにうかぶ月 吟醸

Place of origin: Ikezuki, Toriya Brewery

Variety: Ginjo

Type: +4

¥850

## Kaga Yachiya Brewery

加賀やちや酒造

NO IMAGE

### 181 Kagatsuru Super Dry

加賀鶴

Place of origin: Kaga Yachiya Brewery  
Type: +15 super dry

¥650

## Sake from other prefectures

### Niigata Prefecture

新潟県

NO IMAGE

### 182 Kubota Senju Ginjo

久保田千寿 吟醸

Place of origin: Niigata Prefecture  
Variety: Ginjo  
Type: +5

¥650

### 183 Hakkaisan Honjozo

八海山 本醸造

Place of origin: Niigata Prefecture  
Variety: Honjozo  
Type: +4

¥650

### Miyagi Prefecture

宮城県

NO IMAGE

### 184 Urakasumi Junmai

浦霞 純米

Place of origin: Miyagi Prefecture  
Variety: Junmai  
Type: +2

¥650

### Yamagata Prefecture

山形県

NO IMAGE

### 185 Kudoki Jozu Junmai Ginjo

くどき上手 純米吟醸

Place of origin: Yamagata Prefecture  
Variety: Junmai ginjo  
Type: ±0

¥850



## Toyama Prefecture

---

富山県

### 186 Tateyama Honjozo

¥550

立山 本醸造

Place of origin: Toyama Prefecture

Variety: Honjozo

Type: +6

### 187 Kachikoma Junmai

¥850

勝駒 純米

Place of origin: Toyama Prefecture

Variety: Junmai

Type: +2



## Hyogo Prefecture

---

兵庫県

### 188 Hakutsuru Toji-Kan Honjozo

¥550

白鶴杜氏鑑 本醸造

Place of origin: Hyogo Prefecture

Variety: Honjozo

Type: +2



## Fukui Prefecture

---

福井県

### 189 Bon Tokishirazu Junmai Ginjo

¥800

梵ときしらず純米吟醸

Place of origin: Fukui Prefecture

Variety: Junmai ginjo

Type: +4