

Our specials



Local cuisine

「郷土料理」

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

À la carte

「一品料理」



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

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

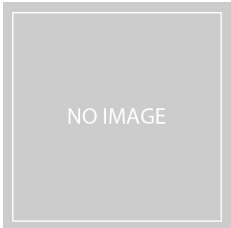
¥500



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

¥700

Fried chicken



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.



NO IMAGE

94 Plum zosui

梅雑炊

Rice Dishes

¥550

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



NO IMAGE

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

104 Maguro まぐろ	¥1,500
105 Squid いか	¥1,200
106 Salmon サーモン	¥900
107 Spanish mackerel さわら(かじきまぐろ)	¥1,200
108 Octopus たこ	¥1,000
109 Sweet shrimp 甘エビ	¥900
110 Whitefish 白身	¥1,200
111 Yellowtail ぶり	¥1,500
112 Vinegared mackerel 鰯鯖	¥900
113 Japanese Babylon sea snail 梅貝	¥1,200
114 Katsuo tataki 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

115 One portion 一人前	¥1,800
116 Two portions 二人前	¥3,500
117 Three portions 三人前	¥5,300
118 Assortment of sashimi from the Japan Sea (Four portions) 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

- | | | |
|---|---|------|
|  NO IMAGE | 126 Bottled beer (Kirin, Asahi, Sapporo)
瓶ビール(キリン・アサヒ・サッポロ) | ¥700 |
| | 127 Draft beer (small)
生ビール小 | ¥450 |
| | 128 Draft beer (medium)
生ビール中 | ¥600 |
| | 129 Non-alcoholic beer
ノンアルコールビール | ¥400 |

Chuhai / Highball


酎ハイ・ハイボール

- | | | |
|---|--|------|
|  NO IMAGE | 130 Lemon, lime, plum, Calpis
レモン、ライム、梅、カルピス各種
Calpis is a non-carbonated soft drink with a light yogurt taste. | ¥500 |
| | 131 Oolong-hai (shochu iced tea)
ウーロンハイ | ¥550 |
| | 132 Ryokucha-hai (shochu iced green tea)
緑茶ハイ | ¥550 |
| | 133 Riku whisky highball
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.

- | | | |
|---|--|------|
|  NO IMAGE | 134 Apricot liqueur
あんず酒 | ¥650 |
| | 135 Kaga umeshu (plum wine)
加賀梅酒 | ¥750 |
| | 136 Nigori umeshu (cloudy plum wine)
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.

- | | | |
|---|---|------|
|  NO IMAGE | 137 Ipponyari
一本槍
Place of origin: Kumamoto
Variety: Barley | ¥550 |
|---|---|------|

138 Kannoko 神の河 Place of origin: Kagoshima Variety: Barley	¥650
139 Kagamori 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
140 Rento れんと Place of origin: Kagoshima Variety: Brown sugar	¥550
141 Kuro Kirishima 黒霧島 Place of origin: Miyazaki Variety: Sweet potato	¥550
142 Aka Kirishima 赤霧島 Place of origin: Miyazaki Variety: Sweet potato	¥700
143 Tekkan Kuro 鉄幹黒 Place of origin: Kagoshima Variety: Sweet potato	¥600
144 Kuro Isanishiki 黒伊佐錦 Place of origin: Kagoshima Variety: Sweet potato	¥550
145 Akarui Noson 明るい農村 Place of origin: Kagoshima Variety: Sweet potato	¥600
146 Noka no Yome 農家の嫁 Place of origin: Kagoshima Variety: Baked sweet potato	¥700
147 Kurose 黒瀬 Place of origin: Kagoshima Variety: Baked sweet potato	¥750

Soft drinks

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

加賀鳶(かがとび)

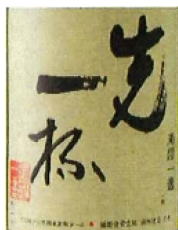
¥700

Place of origin: Fukumitsuya, Kanazawa, Ishikawa

Variety: Yamaga junmai

Type: +12 super dry



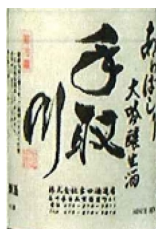


154 Mazuippai

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

¥700

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

Ishikawa Prefecture local sake

Manzairaku, Kobori Brewery

萬歳楽小堀酒造

165 Tsurugi ¥600
劔

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

166 Jin ¥650
甚

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

167 Kiku no Shizuku ¥750
菊のしずく

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

Kikuhime, Kikuhime LP

菊姫菊姫合資会社

168 Kiku ¥550
菊

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

169 Nigori sake ¥550
にごり酒

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

Tengumai, Shata Brewery

天狗舞車多酒造

170 Taka Dry Honjozo ¥550
天(たか) 辛口本醸造

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

171 Yamahai Junmai ¥750
山麩 純米

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

172 Yamahai Junmai Daiginjo ¥1,200
山麩 純米大吟醸

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

Gorin, Shata Brewery

五凜車多酒造

173 Gorin ¥1,000
五凜 純米大吟醸

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

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