先 付 太 な 刀 刀 鱼 鱼 く春菊のムース 山菜

山独桉细 活麩鱼 和 H 雪 4 纲 巻き 玉子 カステラチーズ 手 毬

鳥豚あ 7 青园味很 园 0 豆腐 煮付

H

焼

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そら豆蜜煮 華蓮根

造

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好海老

木の芽

海浅利茶

Set Menu "Harukaze Kaiseki"

シークワーサー胡椒

豚

Small Appetizer Assorted Appetizers Pureed Green Soybean Soup with Sea Bream, Shrimp and Seaweed Today's Sashimi

Grilled Fish with Simmered Beans and Lotus Root Simmered Bamboo Shoots and Rockfish One-Pot Dish of "Agu" Pork, Spring Vegetables and Tofu with "Shikuwasa" Pepper Asari Chazuke (Clam Chazuke with Japanese Soup Stock) Assorted Japanese Pickles Seasonal Fruits

> ¥17,000 per person

All prices are inclusive of consumption tax and are subject to service charge. 表示料金には消費税が含まれております。また、別途サービス料を加算させていただきます。

10000日

季果盛り合わせ

白

米



二膳出しにてご用意いたしました)沖縄の食材をふんだんに使用した会席を

盛介 烧物 丰心丰幽盛介 烧物 赤碗蒸

サキナーイリチー さらし葱

あぐり白菜白菊

计物

赤

出计

鍋 島豚あぐり 白菜 白葱鍋 島豚あぐりゆし豆腐鍋 海米 鶏 推黄 アーサ 美味

Set Menu "Shima Gozen"

茸

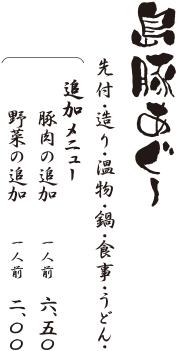
【Ichinozen (First Serve)】
3 kinds of Ryukyu Delicacies
Assorted Sashimi
Simmered Beef Tongue and Vegetable with Miso

[Ninozen (Second Serve)]

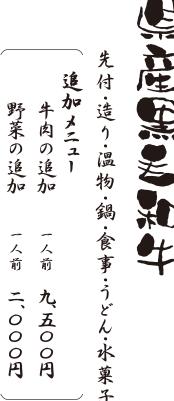
Yuan-Style Grilled Idiot Fish served with Braised Mustard Greens Steamed Egg Custard with Shrimp, Chicken, Shiitake Mushroom and "Asa" Seaweed "Shimabuta-Agu" Pork and "Yushi" Tofu Hot Pot with Chinese Cabbage and Mushrooms Red Miso Soup, Assorted Japanese Pickles, Steamed Rice, Seasonal Fruits

¥13,000

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月三、000円

五、000回

Set Menu "Shabu-Shabu Nabe Kaiseki" -

Shabu-Shabu with Okinawan Beef

Small Appetizers, Sashimi, Side dish, Okinawan Beef,
Steamed Rice, Udon Noodles, Desserts
[Refill] Beef: ¥9,500 per person Vegetables: ¥2,000 per person

¥15,000

per person *Minimum order 2 Persons

Shabu-Shabu with Okinawan Pork "Agu"

Small Appetizers, Sashimi, Side Dish, Okinawan Pork "Agu",
Steamed Rice, Udon Noodles, Desserts

(Refill) Beef: ¥6,500 per person Vegetables: ¥2,000 per person

¥13,000

per person *Minimum order 2 Persons

真南風自家製のポン酢

1 水温 陶 板 椀

握り寿司をご堪能ください

お 椀付

·水菓子

碗 蒸

Set Menu "Grilled Japanese Black Beef Kaiseki" –

Small Appetizers, Sashimi, Steamed Egg Custard, Grilled Japanese Black Beef, Miso Soup, Rice, Pickles, Desserts

¥13,000

Set Menu "Sushi Kaiseki" -

Small Appetizers, Steamed Egg Custard, Sashimi, Assorted Sushi, Soup, Desserts

¥13,000 per person

エピフライ銀銭塩焼き和風ハンバーグ和風ハンバーグを発き五子サニーレタストマト

小鉢

お子紫郷繪

水菓子

食事 うどん 薬味彩々

P. 000E

— Set Menu "Kid's Plate" —

Boiled Seasonal Vegetable with Japanese Soup Stocks
Fried Shrimp, Grilled Silver Salmon with Salt, Japanese Style Hamburger, Deep-fried "Beniimo" Potato,
Potato Salad, Thick Japanese Omelet, Sunny Lettuce, Tomato
Udon with Inari Sushi
Anmitsu agar with Fruits.

¥4,000per person

本日の焼魚 本日の焼魚 焼き豆腐 添え菜 生卵 緑茶漬け

2000年建

Today's Assorted Sashimi \quad \frac{\frac{1}{4}}{4},000 \quad \text{Beef Sukiyaki} \quad \frac{\frac{2}}{4},500 \quad \text{Assorted Tempura} \quad \frac{\frac{2}{3}}{3},500 \quad \text{"Ochazuke" (Salmon)} \quad \frac{\frac{2}{3}}{1},500 \quad \text{Today's Grilled Fish} \quad \text{The Current Price} \quad \text{"Ochazuke" (Japanese Apricot)} \quad \frac{\frac{2}{3}}{1},300 \quad \text{Steamed Egg Custard} \quad \frac{\frac{2}{3}}{1},000 \quad \text{Steamed Egg Custard} \quad \quad \frac{2}{3} \quad \text{Steamed Egg Custard} \quad \quad \frac{2}{3} \quad \text{Steamed Egg Custard} \quad \quad \quad \text{The Egg Custard} \quad \quad \quad \quad \text{The Egg Custard} \quad \qu

ゴーヤーチャレプルー

紅芋ウムクジ揚げ

ジーマーで豆腐揚げ出

夏荷よう

県産もずる

ジーマーミ夏腐(ピーナツ夏腐)



Ryukyu A la Carte "Umibudo" Okinawan Seaweed ¥1,100 Deep-fried Peanuts Tofu ¥1,500 Okinawan Peanuts Tofu Deep-fried "Beniimo" Sweet Potato ¥1,000 ¥1,200 Vinegared "Mozuku" Seaweed ¥1,000 "Rafute" (Glazed Pork) ¥2,000 "Tofuyo" ¥1,000 Goya Champuru ¥1,800

> All the rice we use in this restaurant is made in Japan. 当レストランで使用しているお米は全て国産米です。