



江戸前綴り

# 鮨と肴の舞台

A Culinary Stage of Sushi and Side Dishes

¥22,000

毛蟹と春菊 舞茸 だいたいジュレ掛け

Taste of Freshness

Boiled Hairy Crab

Maitake Mushroom and Garland Chrysanthemum  
with “Daidai” Citrus flavored Jelly

メ小肌 墨烏賊 金目鯛焼霜仕立

Sushi Platter ~ Introduction

Marinated Gizzard Shad, Japanese Cuttlefish, Rare-broiled Splendid Alfonsino

車海老 煮蛤

Seasonal Sashimi

Boiled Tiger Prawn and blanched Hard Clam

鳥貝 山葵

Sushi Platter ~ Development

Japanese Egg Cockle

Served with Wasabi, Sudachi Citrus and Soy Sauce

米沢牛ローストビーフ 香味野菜 あげがらし

Bounty of the Mountain

Roasted Premium Yonezawa Beef

with Aromatic Vegetables and “Akegarashi”,  
a Traditional Japanese fermented Mustard Seasoning

赤身ヅケ 本鮪すき身の手巻き 中とろ 玉子焼き

Sushi Platter ~ Twist

Pacific Bluefin Tuna Sushi Assortment

Marinated Red Tuna with Soy Sauce, Tuna Hand Roll, Medium Fatty of Tuna  
Accompanied with Edo-style Egg Omelet

鮑柔煮 鱈甲餡

Bounty of the Sea

Steamed Abalone with Soy flavored Starchy Sauce

煮穴子 葉山うに 干瓢巻き

Sushi Platter ~ Conclusion

Boiled Conger Eel

Sustainable Sea Urchin “Hayama Uni” and rolled Sushi with braised Gourd

ねぎま汁 鮪つみれ 焼き葱 柚子

Accompanied with Tuna Dumpling and grilled Leek in Dashi Broth

季節の果物

Finale

Seasonal Fruit of the Day

※全て税込価格です。別途サービス料 10%を加算させていただきます。

\*All prices are in Japanese Yen, inclusive of consumption tax  
and subject to an additional service charge.