

船盛 (funamori/Assortment of Fresh Sashimi on Boat)

二人盛 (futarimori/For Two People) ¥1,980

三人盛 (sanninmori/For Three People) ¥ 2,850

四人盛(yoninmori/For Four People) ¥3,980



剣先いか活き造り (kennsakika ikizukuri/Sashimi Arranged in the Original Shape of the Swordtip Squid)

一人前 (ichininmae/Size for One People) ¥2,400~ ¥3,400

二人前(nininmae /Size for Two People) ¥3,500~ ¥4,500

三人前(sanninmae/ Size for Three People) ¥4,600~ ¥6,600

四人前(yoninmae/Size for Four People) ¥6,700~

伊勢海老活き造り (iseebi ikidukuri/Sashimi Arranged in Original Shape of Japanese Spiny Lobster)

一人前 (ichininmae/Size for One People) ¥2,500~ ¥3,900

二人前(nininmae /Size for Two People) ¥4,000~ ¥6,500

三人前(sanninmae/ Size for Three People) ¥6,500~ ¥8,500

四人前(yoninmae /Size for Four People) ¥8,500~



活めばる煮つけ 又 唐揚げ(ikimebaru nituke matawa karaage/

Simmered or Deep-Fried Fresh Rock Fish)

小 Small ¥850

中 Medium . . . ¥1,150

大 Large ¥1,500~

活かれい煮つけ 又 唐揚げ(ikikarei nituke matawa karaage/Simmered or Deep-Fried Fresh Flounder)

小 Small ¥800~¥1,500

中 Medium . . . ¥1,600~¥2,000

大 Large ¥2,100~

活おこぜ煮つけ 又 唐揚げ (ikiokoze nituke matawa karaage/Simmered or Deep-Fried Fresh Devil Stinger)

小 Small . . . ¥1,280~¥2,000

中 Medium . . . ¥2,100~¥3,000

大 Large . . . ¥3,100~

煮付け(nitsuke/Simmered Dish)

鯛あら煮(taiarani/Simmered Sea Bream Head)

¥850

鯛かぶと梅煮(taikabuto umeni/Simmered Sea Bream Head with Japanese Plum)

Small ¥980

Large ¥1,380

揚げ物(agemono/Fried Dish)

活あじ唐揚げ(ikiaji karaage/ Deep-fried Fresh horse mackerel)

¥980

活たこ天(ikitakoten/Deep-Fried Fresh Octopus)

¥880

活あじ南蛮酢かけ(ikiaji nanbanzuke/Marinated Fresh Horse Mackerel)

¥980

活あじフライ(ikiajifurai/Fried Fresh Horse Mackerel)

¥980

揚げ出し豆腐(agedashi dofu/Deep-Fried Tofu with Simple Dashi-Based Source)

¥450

大えびフライ(ohebi furai/Fried Prawn)

¥1,280

米なす田楽(beinasudengaku/Grilled Eggplant with Sweet Miso Paste)

¥490

天ぷら盛り合わせ(tempura moriawase/Assortment of Tempura)	¥990
旬野菜天ぷら(shunyasai tempura/Assortment of Tempura with Seasonal Vegetables)	¥650
大えび天ぷら(ohebi tempura/Prawn Tempura)	¥980
活車海老天(ikikurumaebiten/Tempura of fresh Japanese Tiger Prawn)	¥1,080
活たこ天(ikitakoten/Tempura of fresh Octopus)	¥880
サラダ salad	
野菜サラダ(yasai Sarada/ Vegetable Salad)	¥490
豆腐サラダ(tofu Sarada/ Vegetable Salad with Tofu)	¥490
生ハムサラダ(namahamu Sarada/Vegetable Salad with Uncured Ham)	¥690
茶碗蒸し(chawanmushi/Steamed Egg Custard)	¥580
焼き物(yakimono/Grilled Dish)	
活車海老塩焼き(ikikurumaebi shioyaki/Salt-Grilled fresh Japanese Tiger Prawn)	¥1,080
活あじ塩焼き(ikiaji shioyaki/Salt-Grilled Fresh Horse Mackerel)	¥980
鯛かぶと焼き(taikabutoyaki/Salt-Grilled Sea Bream Head)	¥750
活はまちかま塩焼き(ikihamachi kamashioyaki/Salt-Grilled Cheek of Yellow-Tail Fish)	¥650
さざえ壺焼き(sazae tsuboyaki/Turban Shell Grilled in Shell)	¥880
ごはんもの(gohanmono/Rice Dish)	
海鮮丼(kaisendon/ Bowl of Rice Topped with Sashimi)	¥940
本島ちぬめし(honjima chinumeshi/Rice Cooked with Black Porgy)	¥590
たこめし(takomeshi/Rice Cooked with Octopus)	¥750
天丼(tendon/Bowl of Rice with Deep-Fried Shrimps and Vegetables)	¥800
牛ハラミ丼(gyuharamidonn/Bowl of Rice Topped with Grilled Outside Skirt)	¥980
白めし(shiromeshi/Boiled Rice)	¥230
鯛茶漬け(taichaduke/Rice on Sliced Sea Bream and Dashi Poured over it)	¥890
海鮮太巻き(kaisenfutomaki/Thick Rolled Sushi with a variety of Sashimi)	¥980
にぎりずし(nigirizushi/Five Pieces of Nigiri-sushi Chosen by Chef)	¥980

Full-Course Dinner

一徳コース ittoku-course . . . ¥3,380

前菜(zensai/Hors d'oeuvre)

活き造り盛り合わせ(ikidukuri moriawase/Assortment of Sliced Fresh Sashimi on Boat)

茶碗蒸し(chawanmushi/Steamed Egg Custard)

肉料理(nikuryouri/Meat Dish)

煮物又は焼き物(shioyaki matawa yakimono/Simmered Dish or Grilled Dish)

油物(aburamono/Deep-Fried Dish)

ちぬめし(chinumeshi/Rice Cooked with Black Porgy)

お吸い物(osuimono/Clear Soup)

漬物(tsukemono/Pickles)

活き造りコース ikezukuri-course . . . ¥3,980

前菜(zensai/Hors d'oeuvre)

活き造り盛り合わせ(ikizukurimoriawase/Assortment of Sliced Fresh Sashimi on Boat)

茶碗蒸し(chawanmushi/Steamed Egg Custard)

煮物(nimono/Simmered Dish)

焼き物(yakimono/Grilled Dish)

油物(aburamono/Deep-Fried Dish)

酢の物(sunomono/Vinegared Dish)

ちぬめし(chinumeshi/Rice Cooked with Black Porgy)

お吸い物(osuimono/Clear Soup)

漬物(tsukemono/Pickles)

THE CONTENTS OF EACH COURSE WILL VARY ACCORDING TO THE DAY'S STOCK.

瀬戸内コース Setouchi-course . . . ¥4,700

前菜(zensai/Hors d' oeuvre)

先付け又はサラダ(sakiduke matawa sarada/Appetizer or Salad)

活き造り盛り合わせ(ikidukurimoriawase/Assortment of Sliced Fresh Sashimi on Boat)

茶碗蒸し(chawanmushi/Steamed Egg Custard)

煮物(nimono/Simmered Dish)

焼き物(yakimono/Grilled Dish)

油物(aburamono/Deep-Fried Dish)

酢の物(sunomono/Vinegared Dish)

ちぬめし(chinumeshi/Rice Cooked with Black Porgy)

お吸い物(osuimono/Clear Soup)

漬物(tsukemono/Pickles)

とくとかコース Tokutoku-course . . . ¥5,280

前菜(zensai/Hors d' oeuvre)

活き造り盛り合わせ(ikizikuri moriawase/Assortment of Sliced Fresh Sashimi on boat)

茶碗蒸し(chawanmushi/Steamed Egg Custard)

煮物(nimono/Simmered Dish)

焼き物(yakimono/Grilled Dish)

油物(aburamono/Deep-Fried Dish)

酢の物(sunomono/Vinegared Dish)

ちぬめし(chinumeshi/Rice Cooked with Black Porgy)

お吸い物(osuimono/Clear Soup)

漬物(tsukemono/Pickles)

フルーツ(Fruits)



THE CONTENTS OF EACH COURSE WILL VARY ACCORDING TO THE DAY'S STOCK.

生け簀子コース Ikesu-course . . . ¥7,100

前菜(zensai/Hors d'oeuvre)

一人造り (hitoritsukuri/Sliced Sashimi for Each One)

活き造り盛り合わせ (いか又は伊勢海老、あわび、うになど)

Assortment of sliced fresh sashimi on Boat

(Sword-Tip Squid or Japanese Spiny Lobster,

Abalone and Sea Urchin etc.)

茶碗蒸し(chawanmushi/Steamed Egg Custard)

煮物(nimono/Simmered Dish)

焼き物(yakimono/Grilled Dish)

油物(aburamono/Deep-Fried Dish)

酢の物(sunomono/Vinegared Dish)

飯物(meshimono/Rice Dish)

お吸い物(osuimono/Clear Soup)

漬物(tsukemono/Pickles)



THE CONTENTS OF EACH COURSE WILL VARY ACCORDING TO THE DAY'S STOCK.

DRINK MENU

BEER

Draft beer	
Asahi Super Dry	¥ 5 9 0
Sapporo Ebisu	¥ 6 2 0

Bottled Beer	
Asahi Super Dry	¥ 6 5 0
Sapporo Ebisu	¥ 6 8 0
Kirin Classic Lager	¥ 6 5 0

Non Alcoholic	
Asahi Dry Zero (bottled Beer)	¥ 4 5 0
Suntry All-Free (draft beer)	¥ 4 5 0

COCKTAIL PLUM WINE

Yamazaki	¥ 5 5 0
Kishu	¥ 6 8 0

YUZU-FLAVORED ALCOHOLIC

Yamayuzushibori	¥ 5 5 0
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JAPANESE SAKE

Made in kagawa	Grass[1 合(180ml)]	2 合 (360ml)	
Ayagiku Kunishige	¥ 6 5 0	¥1,300	
Kinryu (Live Storage Sake)	¥ 9 4 0 (bottle 350ml)		¥
Kawatsuru(Medium Dry)	¥ 4 9 0	¥890	
Kawatsuru(Dry)	¥ 4 9 0	¥890	
Kawatsuru Omachi	¥ 1, 2 5 0	¥890	
Made in Kouchi			
Suigei	¥ 6 5 0	¥1,300	
Minami	¥ 6 5 0	¥1,300	
Made in Ehime			
Housui	¥ 6 5 0	¥1,300	

WINE

Grass of Wine(red or white)	¥480
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WHISKEY

Whiskey and soda	¥550
Suntry Yamazaki	
Single	¥1,000
double	¥1,800
bottle keep	¥9,500

SHOCHU HIGFBALL

lemon/lime/calpico	
plum/cassis	¥550

Cassis Soda	
Peach Oolong	
Shandy Gaff	
Passoa Orange	
Shoyoujurin	¥550

SHOCHU(distilled spirits)

can be prepared straight, on the rock ,with hot water ,or soda

	Grass[1合(180ml)]	2合set	Bottle Keep
	(360ml of sake,and hot water or ice and water)		
[Potato]	Kinkuro	¥530	
	Tominohouzan(kagashima)	¥680	¥2,200
	Umi (kagishoma)	¥680	¥2,200
	Sekitoba (kagoshima)	¥680	¥2,200
	Akakirishima (kagashima)	¥700	¥2,340
	Kurokirishima (kagoshima)	¥550	¥1,700
[Wheat]	Ichibanfuda	¥530	
	Muramasa (Nagasaki)	¥550	¥1,700
	Taiga no itteki(miyazaki)	¥550	¥1,700
[Rice]	kunishige (kagawa)	¥550	¥1,700
[brown sugar]	Rento (kagoshima)	¥550	¥1,700
[perilla]	tantakatan (Hokkaido)	¥550	¥1,700

SOFT DRINK

Orange Juice Drink	¥380
Cola(bottle)	¥380
Calpico	¥380
Ginger Ale(bottle)	
Whilkinson(dry)	¥380
Suntry (sweet)	¥380
Hot Oolong Tea	¥380
Oolong Tea(bottle)	¥450
Black oolong Tea(bottle)	¥550

NON-ALCOHOLIC COCKTAIL

Lime Soda	
Pulm Soda	
Cassis Calpico	
Calpico Soda	¥450