

The page features decorative floral patterns in the corners. The top right corner has a large, dense cluster of five-petaled flowers on thin stems. The bottom left corner has a similar cluster. A vertical line of smaller flowers runs down the right edge. Scattered individual flowers are also present in the bottom left and bottom right areas.

Asuka 明日香
Japanese Dining 香

席 / *Kaiseki*
Japanese Traditional Course

先付	<i>Cold Starter</i>
前菜	<i>Appetizer</i>
吸物	<i>Clear Soup</i>
刺身	<i>Assorted Sashimi</i>
煮物	<i>Simmered Dish</i>
焼き物	<i>Grilled Dish</i>
揚げ物	<i>Deep Fried Dish</i>
蒸し物	<i>Steamed Dish</i>
寿司盛り合わせ	<i>Assorted Sushi</i>
デザート	<i>Dessert</i>

刺身 / *Sashimi*
Raw Fish

盛り合わせ (4人前)
Selection of Sashimi for 4 persons

盛り合わせ (2人前)
Selection of Sashimi for 2 persons

盛り合わせ (1人前)
Selection of Sashimi for 1 person

ヒラメ薄造り
Hirame Usuzukuri (Thinly Slice of Flounder)

鯛薄造り
Tai Usuzukuri (Thinly Slice of Sea Bream)

刺身 / *Sashimi*
Raw Fish

大トロ
O-Toro (Tuna Belly)

うに
Uni (Sea Urchin)

中トロ
Chu-Toro (Semi Tuna Belly)

赤貝
Akagai (Ark Shell)

かんぱち
Kanpachi (Amberjack)

ミル貝
Mirugai (Geoduck Clam)

甘海老
Ama Ebi (Sweet Shrimp)

ホタテ
Hotate (Scallop)

鯖
Saba (Fresh Mackerel)

たこ
Tako (Octopus)

まぐろ
Maguro (Red meat Tuna)

サーモン
Shake (Fresh Salmon)

寿 司 / *Sushi*

盛り合わせ (2人前) / *Omakase*
Assorted Sushi and Mat Rolled Sushi for 2 persons

松 (1人前) / *Matsu*
Assorted Sushi and Mat Rolled Sushi for 1 person

特選 (1人前) *Tokusen*
Special Seasonal choice Sushi for 1 person
※サービススタッフにお問い合わせください。
**Please check with your server*

ちらし寿司
Chirashizushi (Assorted Raw Fish with Rice)

鉄火重
Tekkajyu (Slice of Tuna on Rice)

サーモン重
Salmonjyu (Slice of Salmon on Rice)

寿司 / *Sushi*
A La Carte Sushi (Per Pair)

大トロ

O-Toro (Tuna Belly)

うに

Uni (Sea Urchin)

中トロ

Chu-Toro (Semi Tuna Belly)

あわび

Awabi (Abalone)

あじ

Aji (Horse Mackerel)

赤貝

Akagai (Ark Shell)

いわし

Iwashi (Sardine)

ミル貝

Mirugai (Geoduck Clam)

ヒラメ

Hirame (Flounder)

ほたて

Hotate (Scallop)

鯛

Tai (Sea Bream)

甘海老

Ama Ebi (Sweet Shrimp)

しまあじ

Shima-Aji (Spanish Mackerel)

鰻

Unagi (Eel)

かんぱち

Kanpachi (Amberjack)

まぐろ

Maguro (Red Meat Tuna)

鯖

Saba (Fresh Mackerel)

サーモン

Shake (Salmon)

押し寿司 / *Oshizushi*
Raw or Cooked Fish in Compressed Rice Box

穴子
Anago (Sea Eel)

鰻
Unagi (Eel)

鯖
Saba (Mackerel)

鮭
Shake (Salmon)

海老
Ebi (Prawn)

巻き物 / *Makimono*
Seaweed Roll

太巻き
Futomaki (Rainbow)

鉄火巻き
Tekkamaki (Tuna)

天婦羅巻き
Tempuramaki (Shrimp)

かんぴょう巻き
Kanpyomaki (Dry Gourd)

カリフォルニア巻き
Uramaki (California)

かつば巻き
Kappamaki (Cucumber)

かに巻き
Kanimaki (Soft Shell Crab)

梅巻き
Umemaki (Plum)

お新香巻き
Oshinkomaki (Pickle)

納豆巻き
Nattomaki
(Fermented Bean)

焼き物 / Yakimono
Grilled Fish

銀鱈西京焼き

Gindara Saikyoyaki (Marinated Cod Fish in Saikyo Bean Paste)

鰻蒲焼

Unagi Kabayaki (Eel in Sweet Sauce)

牛肉生姜焼き

Gyuniku Shogayaki (Beef in Special Ginger Sauce)

若鶏山椒焼き

Wakatori Sanshoyaki (Chicken Grilled with Japanese Pepper)

ししやも

Shishamo (Pregnant Fish)

鯖塩焼き

Saba Shioyaki (Mackerel Grilled with Salt)

生鮭照り焼き / バター焼き

Shake Teriyaki/Buttaryak

(Salmon with Sweet Sauce or Butter Sauce)

煮物 / *Nimono*
Simmered Dish

鯛かぶと煮

Tai Kabutoni (Simmered Snapper Head)

鰻柳川鍋

Unagi Yanagawanabe (Eel with Egg Sauce)

米茄子と鰻煮物

Beinasu to Unaginimono (Egg Plant Stewed with Eel)

荒焚き大根

Aradaki Daikon (Fish Head Stewed with White Radish)

風呂吹き大根

Furofuki Daikon

(White Radish Steamed with Chicken Bean Paste)

揚げ物 / *Agemono*
Deep Fried Dish

海老天婦羅

Ebi Tempura (Deep Fried Prawn)

天婦羅盛り合わせ

Tempura Moriawase (Deep Fried Prawn & Vegetable)

海老かき揚げ

Ebi Kakiage (Deep Fried Prawn with Shredded Vegetables)

蟹唐揚げ

Kani Karaage (Deep Fried Soft Shell Crab)

野菜かき揚げ

Yasai Kakiage (Deep Fried Shredded Vegetables)

野菜天婦羅

Yasai Tempura (Deep Fried Vegetables)

牡蠣フライ

Kaki Furai (Deep Fried Oyster)

若鶏唐揚げ

Wakatori Karaage (Deep Fried Chicken)

揚げ出し豆腐

Agedashi Tofu (Deep Fried Bean Curd)

蒸し物 / *Mushimono*
Steamed Dish

鯛頭酒蒸し

Tai Atama Sakamushi (Snapper Head with Sake)

蛤酒蒸し

Hamaguri Sakamushi (Surf Clam with Sake)

ふかひれ香り蒸し

Fukahire Kaorimushi (Shark's Fin in Egg Custard)

土瓶蒸し

Dobinmushi (Seafood in Tea Pot)

茶碗蒸し

Chawanmushi (Egg Custard)

酢の物 / *Sunomono*
Vinegared Dish

貝盛り合わせ

Kai Moriawase (Assorted Shell Fish)

酢の物盛り合わせ

Sunomono Moriawase (Assorted Seafood)

鯖酢の物

Shime Saba Suniomono (Vinegared Mackerel)

たこ酢の物

Tako Sunomono (Vinegared Octopus)

もずく酢

Mozukusu (Vinegared Seaweed)

若芽きゅうり酢

Wakame Kyurisu (Vinegared Cucumber & Seaweed)

その他 / Others

シーフードサラダ
Seafood Salad

アボガドサラダ
Avocado Salad

野菜サラダ
Yasai Salad (Vegetables in Japanese Salad Sauce)

冷奴
Hiyayakko (Cold Tofu)

お新香盛り合わせ
Oshinko Moriawase (Seasonal Pickles)

椀物・お食事 *Wanmono Oshokuji*
Noodles Rice Soup

鰻重

Unajyu (Eel with Rice)

天重

Tenjyu (Assorted Tempura with Rice)

天婦羅そば／うどん

Tempura Soba/Udon (Hot Soba/Udon with Tempura)

天ざるそば／うどん

Tenzaru Soba/Udon (Cold Soba/Udon with Tempura)

牛肉そば／うどん

Gyuniku Soba/Udon (Soba/Udon with Beef)

稲庭うどん

Inaniwa Udon (Hot/Cold Flat Noodle)

とりそば／うどん

Tori Soba/Udon (Soba/Udon with Chicken)

かけそば／うどん ざるそば／うどん

Kake Soba/Udon Zaru Soba/Udon (Plain Hot or Cold Chicken)

茶そば

Cha Soba (Green Tea Noodles)

お茶漬け各種（鮭／梅／明太子）
Ochazuke Kakushu Shake/Umi/Mentaiko (Tea Soup with Rice)
Salmon/Plum/Cod Roe

蛤吸い物
Hamaguri Osuimono (Surf Clam in Clear Soup)

赤だし
Akadashi (Red Bean Paste Miso Soup)

デザート／Dessert

アイスクリーム
Ice Cream
Ask your server for today's selection

果物盛り合わせ
Kudamono Moriwase (Assorted Fruits)

プリン
Pudding

チーズケーキ
Cheese Cake

- * 季節の果物、デザートに関しては、サービススタッフまでお問い合わせください。
- * *For Seasonal Fruits or Dessert, Please Check with your Server*



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