

# Restaurant Guide 餐厅使用指南

## 1 首先，请先确保您有一处座位。 First, please take a seat.

自助服务。  
Our restaurant is self-service.

先占座位吧！  
Let's get a seat first!

每个桌子上都有菜单，  
可以慢慢选择呢~  
You can choose at your seat and take your time.

菜单册支持英语、  
中文和韩语。  
Menu books are also available in English,  
Chinese, and Korean.  
韓語는 영어, 중국어, 한국어로도 제공됩니다.

ENGLISH MENU 簡体中文 日本語 한국어

## 2 请在订单柜台下单。 Please place your order at the order counter.

请领取呼叫铃，在座位上等候。  
Receive a guest pager and wait at your seat.

请告诉服务员菜单内的号码。  
Tell the staff member the number listed on the menu.

我知道了。  
请在座位上等到  
这个铃响。  
Please wait in your seat  
until this bell rings.

请给我○号和○号。  
I'll have #○ and #○.

因为提前决定了，  
所以很顺利♪  
Smooth!!!  
cause I decided ahead of time.

## 3 呼叫铃响后，请至领取柜台领取。 Please fetch your order at the pickup counter when the bell rings.

让您久等了。  
Here is your order.

至福  
Happy

\*盗窃、遗失等本店概不负责，敬请谅解。  
\*We are not responsible for any theft or loss.  
Your understanding is appreciated.

\*近期物品遗失事件多发，因此请在离开座位时拿好随身物品。  
\*Please be careful not to forget any belongings when leaving your seat.

\*餐厅禁止用餐外的用途或长时间使用。  
\*Please refrain from using the establishment for purposes other than dining or for extended periods of time.

\*在无人状态下超过10分钟以上的座位将会被清理。  
\*The table will be set for new customers when a seat is unoccupied for more than 10 minutes.

**!** 对部分食物过敏的  
客人请提前告知

Please inform us of any food allergies in advance.  
食物アレルギーをお持ちの方は事前にお知らせください。  
음식 알레르기가 있으신 분은 미리 말씀해주세요.

农产品 Farm Goods	小麦 Wheat 밀 小麦	荞麦 Buckwheat 메밀そば	花生 Peanuts 땅콩 落花生	腰果 Cashews 캐슈넛 카슈너넛	核桃 Walnuts 호두くるみ
	杏仁 Almond 아몬드アーモンド	芝麻 Sesame 깨고ま	大豆 Soybeans 대두大豆	松茸 Matsutake Mushroom 송이버섯まつたけ	山药 Japanese yams 참마やまいも
	橙子 Oranges 오렌지오렌지	猕猴桃 Kiwi fruits 키위키위フルーツ	香蕉 Bananas 바나나バナナ	桃子 Peaches 복숭아もも	苹果 Apples 사과りんご
	虾 Shrimp 새우エビ	螃蟹 Crab 게카니	鲑鱼 Salmon 연어さけ	鲭鱼 Mackerel 고등어さば	鲑鱼子 Salmon roe 연어알いくら
	鲍鱼 Scud 전복あわび	鱿鱼 Squid 오징어いか			
水产品 Sea Food					
畜产品 Animal Products	鸡蛋 Eggs 달걀卵	牛奶 Milk 우유乳	牛肉 Beef 소고기牛肉	猪肉 Pork 돼지고기豚肉	鸡肉 Chicken 닭고기鶏肉
其他 Other	明胶 Gelatin 젤라틴ゼラチン				



食いだおれ横丁 Kuidaore Yokochi

# 菜单



菜单  
简体中文



메뉴  
한국어



メニュー / Menu  
日本語 / English



# 单点

À La Carte

01

经典下酒菜齐聚一堂  
**大渔船盛宴**  
(毛豆、刺身、出汁卷蛋、炸鸡块、薯条、香肠)  
An Assortment of Classic Snacks  
**Decorative Banquet Boat**  
(Edamame, Sashimi, Rolled Omelet Made with Dashi, Fried Chicken, French Fries, Sausages)  
¥2,900



仅香肠  
Sausages Only



02

汇集了人气的金枪鱼、鲷鱼与三文鱼  
**3种刺身拼盘**  
With Tuna, Sea Bream, and Salmon-All Popular Choices  
**Assortment of 3 Types of Sashimi**  
¥1,300



03

香脆多汁！人人都爱的组合  
**炸鸡块(4块)加薯条**  
Crispy and Juicy! Everyone's Favorite Unbeatable Combination  
**Fried Chicken (4pcs) & French Fries**  
¥700



04

外酥里嫩  
**炸河豚**  
Crispy & Soft  
**Deep-Fried Blowfish**  
¥1,200



05

超级柔软  
**天妇罗章鱼烧 面糊含红生姜**  
Soft and Fluffy  
**Takoyaki Tempura with Batter Containing Red Pickled Ginger**  
¥600



06

激发食欲的香气与口感  
**咖喱香炸鱼柳+洋葱圈**  
An Appetizing Aroma and Satisfying Texture  
**Curry-Scented Fish Fritters & Onion Rings**  
¥900



07

清爽畅享  
**海鲜沙拉**  
Light, Refreshing, and Hearty  
**Seafood Salad**  
¥850



08

流心蛋配芝士，浓郁加倍  
**芝士酱浇流心蛋土豆沙拉**  
Lusciously Rich with Melty Egg and Cheese  
**Potato Salad with Soft-Boiled Egg and Cheese Sauce**  
¥700



09

低温烹调至鲜嫩多汁  
**烤牛肉沙拉**  
Cooked at Low Heat to be Moist and Juicy  
**Roast Beef Salad**  
¥1,000



10

山药泥激发海鲜之鲜美  
**山药泥浇海鲜**  
Grated Yam Brings Out the Savory Seafood Flavor  
**Seafood with Grated Yam**  
¥900



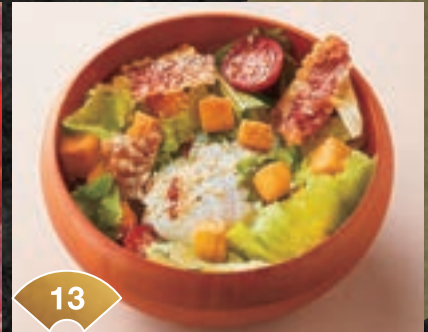
11

迷人醋香激发食欲  
**炙烤醋渍青花鱼**  
The Vinegar Fragrance Whets the Appetite  
**Grilled Vinegared Mackerel**  
¥600



12

淋上大量芝麻酱  
**香辣棒棒鸡**  
Enjoy with a plenty of Sesame Sauce  
**Spicy Bang Bang Chicken**  
¥700



13

半熟鸡蛋流心  
**脆皮培根和半熟蛋的凯撒沙拉**  
Creamy Soft-boiled Eggs  
**Caesar Salad with Crispy Bacon and Soft-boiled Egg**  
¥500



14

甜×辣，令人上瘾的新口感  
**番茄肉酱麻辣豆腐**  
Sweet and Spicy-a Captivating New Taste Sensation  
**Mapo Tofu with Bolognese Sauce**  
¥700



15

以西式醋香时髦改良  
**香脂醋糖醋猪肉**  
A Stylish Arrangement with a Western Aroma  
**Sweet and Sour Pork with Balsamic Vinegar**  
¥1,100



16

越嚼越鲜  
**鱿鱼干天妇罗**  
The Savory Flavor Intensifies the More You Chew  
**Shredded Dried Squid Tempura**  
¥600



17

脆爽下酒  
**炸软骨**  
Crunchy Texture that Goes Perfectly with Drinks  
**Deep-Fried Chicken Cartilage**  
¥500



18

脆香粘稠  
**卡芒贝尔奶酪天妇罗配甜辣酱**  
Crispy and Creamy  
**Camembert Tempura with Sweet Chili Sauce**  
¥800



19

甜醋和塔塔酱为点睛之笔！  
**空庭南蛮鸡**  
The Sweet Vinegar and Tartar Sauce are the Keys!  
**Solaniwa's Chicken Nanban (Fried Chicken with Vinegar and Tartar Sauce)**  
¥800



20

脆爽口感  
**春卷 4个**  
Crispy Texture  
**Spring Rolls (4pcs)**  
¥500



21

一口就让鲜味在口中扩散  
**烧卖 5个**  
Delicious Flavor in Every Bite  
**Dumplings (5pcs)**  
¥500



22

一口尽享焦香炙烤奶酪  
**炙烤卡芒贝尔奶酪**  
Bite-Sized Pieces of Aromatic Grilled Cheese  
**Grilled Camembert Cheese**  
¥800



23

加入高汤变得松松软软  
**出汁卷蛋**  
Fluffy Rolled Egg made with Soup Stock  
**Rollled Omelet made with Dashi**  
¥500



24

一次品遍3种多汁香肠  
**3种香肠拼盘**  
Taste and Compare 3 Juicy Varieties  
**Assortment of 3 Kinds of Sausages**  
¥500



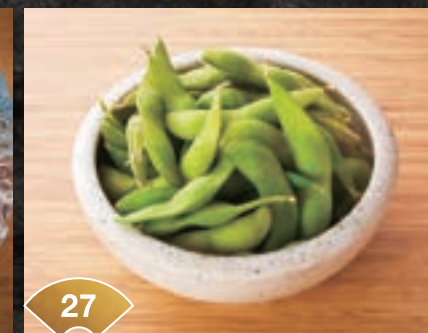
25

大人小孩都爱不释口  
**黄油玉米**  
Loved by Both Adults and Children  
**Corn with Butter**  
¥500



26

微微香辣的甜辣肉味噌堪称一绝  
**肉味噌泡菜拌豆腐**  
Exquisite Sweet and Spicy Meat and Miso Sauce  
**Kimchi and Chilled Tofu with Meat and Miso Sauce**  
¥400



27

下酒菜之王  
**毛豆**  
The Classic Snack  
**Edamame**  
¥300



28

您可以享用各色食材的美味  
**腌菜拼盘**  
Enjoy the Delicious Flavor of Each Type  
**Pickle Assortment**  
¥600



29

高汤和食材的鲜味融为一体，温暖你的身心  
**大量食材的猪肉汤 (包括生七味粉)**  
A Heart-warming Dish Blending Soup Stock and the Flavor of the Ingredients  
**Hearty Pork and Miso Stew (with Fresh Seasonings)**  
¥400

\*图片仅供参考。\*根据备料状况，食材，菜单可能会有变更。\*包括消费税。  
\*Photos are for illustrative purposes only. \*Ingredients and menu items are subject to change depending on availability. \*Consumption tax included.



# 定食・套餐

Set Meals

34

鲜香酱汁和柔软鳗鱼

出汁卷蛋和蒲烧鳗鱼御膳

(前菜小碗、刺身、出汁卷蛋、鳗鱼蒲烧、天妇罗、茶碗蒸、米饭、腌菜、味噌汤)

Flavorful Sauce and Tender Eel

Tempura and Sashimi Set (Rolled Omelet and Broiled Eel)

(Appetizer, Sashimi, Rolled Omelet Made with Dashi, Grilled Eel, Tempura, Chawanmushi, Rice, Pickles, Miso Soup)

¥2,900

大阪菜单

OSAKA MENU

Great for kids too!

附赠玩具

with Toy

\*图片仅供参考。

35

满满城堡的食材！超满足的经典餐品

儿童弁天堂套餐

(汉堡肉、炸虾、香肠、炸鸡块、薯条、意面、沙拉、饭团、甜点、果汁、玩具)

The Castle is Filled to the Brim! A Thoroughly Satisfying Classic Option

Kids' Benten Castle

(Hamburg Steak, Fried Shrimp, Sausages, Fried Chicken, French Fries, Spaghetti, Salad, Rice Ball, Dessert, Juice, and a Toy)

¥950

\*我们使用100%日本种植的大米。  
\*We use 100% Japanese grown rice.



30

尽享弹嫩日本国产内脏

日本国产内脏锅套餐

(内脏锅、米饭、腌菜、生七味、蒜香橄榄油)

Enjoy Plump Domestic Offal to the Fullest

Domestic Offal Hot Pot Set Meal

(Offal Hot Pot with Rice, Pickles, Fresh Shichimi Spice, and Garlic Oil)

¥1,900

\*包好后热乎乎地上桌。  
\*Wrapped and served piping hot.

31

辛辣与分量的双满足

韩式猪肉辣汤锅套餐

(辣汤锅、米饭、腌菜、生七味、蒜香橄榄油)

Satisfying Spiciness and Volume

Pork Kimchi Hot Pot Set Meal

(Kimchi Hot Pot with Rice, Pickles, Fresh Shichimi Spice, and Garlic Oil)

¥1,600

32

单点生七味

±¥50

Extra Fresh Shichimi Spice

33

单点蒜香橄榄油

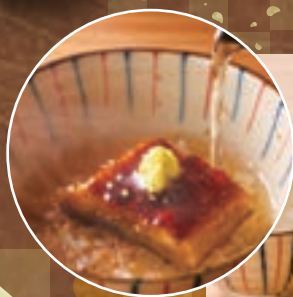
±¥50

Extra Garlic Oil



Hot Wrap Pot

热乎乎包锅



36

豪享半尾鳗鱼

鳗鱼三吃御膳

(蒲烧鳗鱼、出汁卷蛋、米饭、腌菜、高汤)

Half an Eel-A Hearty Serving!

Eel Fillet on Rice Set Meal

—Enjoyable Three Ways—

(Grilled Eel, Rolled Omelet Made with Dashi, Rice, Pickles, and Dashi Broth)

¥2,000



37

松软滑腻的精选滑蛋

三元猪熟成里脊炸猪排滑蛋套餐

(炸猪排滑蛋、米饭、味噌汤)

Cooked in Soft, Fluffy, High-quality Eggs

Aged Sangen Pork Cutlet in Egg Set Meal

(Pork Cutlet in Egg, Rice, Miso Soup)

¥1,800



38

酥酥脆脆，柔嫩多汁

三元猪熟成里脊肉炸猪排套餐

(里脊肉炸猪排、米饭、味噌汤)

Crispy on the Outside, Tender and Juicy on the Inside

Aged Sangen Pork Cutlet Set Meal

(Roast Pork Cutlet, Rice, Miso Soup)

¥1,700



39

外酥脆，里多汁

炸鸡定食 (炸鸡块、米饭、味噌汤)

Crispy on the Outside, Juicy on the Inside

Fried Chicken Set Meal

(Fried Chicken, Rice, Miso Soup)

¥1,600



40

营养均衡，感受日式温暖

健康温蔬套餐

(蒸蔬菜、豆皮、银鲑西京烧、出汁卷蛋、小份乌冬面、杂粮饭、腌菜)

Well-Balanced with the Warmth of Japanese Flavors

Wholesome Warm Vegetable Set Meal

(Steamed Vegetables, Tofu Skin, Grilled Silver Salmon with Saikyo Miso, Rolled Omelet Made with Dashi, Small Udon Noodles, Mixed Grain Rice, and Pickles)

¥1,900



41

多汁爆鲜，蔬菜满满

炒日本国产内脏定食

(炒内脏、米饭、腌菜、味噌汤)

Bursting with Savory Richness and Plenty of Vegetables

Domestic Offal Stir-Fry Set Meal

(Stir-Fried Offal, Rice, Pickles, and Red Miso Soup)

¥1,800



42

肉汁四溢

汉堡肉 & 马铃薯奶汁焗菜定食

(200g汉堡肉、马铃薯奶汁焗菜、沙拉、米饭、味噌汤)

Overflowing with Meat Juices

Hamburg Steak & Potato Gratin Set

(200g Hamburg Steak, Potato Gratin, Salad, Rice, Miso Soup)

¥1,800



43

诱人焦香炙烤芝士

芝士汉堡肉 & 马铃薯奶汁焗菜定食

(200g芝士汉堡肉、马铃薯奶汁焗菜、沙拉、米饭、味噌汤)

Appealing Char-Grilled Cheese

Cheese Hamburg Steak & Potato Gratin Set

(200g Cheese Hamburg Steak, Potato Gratin, Salad, Rice, Miso Soup)

¥1,900

44 大份米饭  
Large Rice for set meal  
..... ± ¥200

45 高汤和食材的鲜美融为一体，  
温暖您的身心  
将“味噌汤”更换为  
“大量食材的猪肉汤”  
..... ± ¥250

A Heart-warming Dish Blending Soup Stock and the Flavor of the Ingredients  
Miso Soup Replaced with Hearty Pork and Miso Stew



46

精心熬煮的滋味

番茄肉酱意面套餐

(肉酱意大利面、马铃薯奶汁焗菜、沙拉)

Slow-Stewed Flavor

Bolognese Pasta Set

(Bolognese, Potato Gratin, Salad)

47

加芝士

±¥100

Add Cheese



48

\*无法将米饭加大盛。  
\*The large rice option for set meals is not included.

满满鸡肉鲜味的店内备餐番茄肉饭

软滑鸡蛋包饭 & 马铃薯奶汁焗菜套餐

(蛋包饭、马铃薯奶汁焗菜、沙拉)

Tomato Pilaf Full of Chicken Flavor and Prepared On-site

Creamy Rice-filled Omelet & Potato Gratin Set

(Rice Omelet, Potato Gratin, Salad)

¥1,400



49

\*无法将米饭加大盛。  
\*The large rice option for set meals is not included.

厨师长特制香料和红葡萄酒的深层醇厚

加入国产牛筋的香料咖喱饭 & 马铃薯奶汁焗菜套餐

(香料咖喱饭、马铃薯奶汁焗菜、沙拉)

Richly Flavorful with Special Spices and Red Wine

Spicy Curry with Japanese Beef Tendon & Potato Gratin Set

(Spicy Curry, Potato Gratin, Salad)

¥1,500

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# 饭食

Rice Dishes



50 新鲜三文鱼，入口即化  
**三文鱼牛油果盖饭** 包括味噌汤 ¥1,500  
Fresh Norwegian Salmon, melts in your mouth  
**Salmon and Avocado Rice Bowl** (includes miso soup)



51 盖住米饭的叉烧山  
**蛋黄酱点睛的叉烧盖饭** 包括味噌汤 ¥1,500  
So Many Pork Slices, You Can't Even See the Rice  
**Pork Slice Rice Bowl Perfected with Mayonnaise** (includes miso soup)

52 单点蛋黄酱  
+¥50  
Extra Mayonnaise



53 鲜与辣的和声  
**生拌海鲜盖饭** 包括味噌汤 ¥1,800  
A Harmonious Blend of Savory and Spicy  
**Seafood Yukhoe Rice Bowl** (includes miso soup)



54 海鲜大量盛入碗中  
**海鲜奢侈盖饭** 包括味噌汤 ¥1,700  
An Abundance of Seafood  
**Special Seafood Rice Bowl** (includes miso soup)



55 精心烹制而成的优质赤身肉  
**烤牛肉盖饭** 包括味噌汤 ¥1,800  
Carefully Prepared with High-quality Lean Meat  
**Roast Beef Rice Bowl** (includes miso soup)



56 应季美味一口一个  
**握寿司3贯套餐** ¥600  
Seasonal Delicacies, One Bite at a Time  
**Three-Piece Hand-Pressed Sushi Set**



57 温润滋味沁满豆皮  
**稻荷寿司** ¥500  
Deep Fried Tofu Infused with a Gentle Flavor  
**Inari Sushi**



58 生姜锁住青花鱼鲜香  
**醋渍青花鱼棒寿司** ¥600  
The Rich Flavor of Mackerel Highlighted by Ginger  
**Vinegared Mackerel Rolled Sushi Log**



59 星鳎1条，虾2只，应季蔬菜  
**极品天妇罗盖饭** 包括味噌汤 ¥1,800  
1 Conger Eel, 2 Prawns, and Seasonal Vegetables  
**Exquisite Tempura Rice Bowl** (includes miso soup)



60 蒜片与红姜片随意变味  
**烟熏酱油大阪鸡蛋拌饭** ¥700  
Change the flavor with garlic chips & red pickled ginger  
**Osaka-Style Egg Rice with Smoked Soy Sauce**



61 满满叉烧的鲜味  
**炒饭** ¥600  
Filled with the Deliciousness of Pork Slices  
**Fried Rice**

45 高汤和食材的鲜味融为一体，温暖您的身心  
将“味噌汤”  
更换为“大量食材的猪肉汤”... + ¥250

A Heart-warming Dish Blending Soup Stock and the Flavor of the Ingredients  
**Miso Soup Replaced with Hearty Pork and Miso Stew**

\*我们使用100%日本种植的大米。  
\*We use 100% Japanese grown rice.

# 面食

Noodles



62 香味与浓郁交织的大阪味道  
**大阪内脏乌冬面** ¥1,400  
A Blend of Aroma and Richness –  
The Taste of Osaka  
**Osaka Offal Udon**



63 滚烫×香辣加上奢华浇头  
**咖喱乌冬面** ¥1,500  
Piping Hot and Spicy with  
a Luxurious Amount of Toppings  
**Curry Udon**



64 成排叉烧，浓香酱油  
**叉烧面 酱油味** ¥1,600  
A Row of Pork Slices  
together with a Rich Soy Sauce Flavor  
**Soy Sauce Ramen with Pork Slices**



65 海藻黏连织就的爽滑口感  
**天妇罗和生养麦面** ¥1,600  
Seaweed Used as a Thickener Creates  
a Smooth Texture  
**Hot Soba Noodle with  
Assorted Tempura**



66 口感劲道而粘糯的赞岐乌冬面  
**天妇罗和  
赞岐乌冬面** ¥1,600  
Firm and Chewy Sanuki Udon Noodles  
**Hot Udon Noodle with  
Assorted Tempura**



67 海藻黏连织就的爽滑口感  
**天妇罗和  
笼屉生养麦面** ¥1,600  
Seaweed Used as a Thickener  
Creates a Smooth Texture  
**Chilled Soba Noodle with  
Assorted Tempura**



68 口感劲道而粘糯的赞岐乌冬面  
**天妇罗和  
赞岐笼屉乌冬面** ¥1,600  
Firm and  
Chewy Sanuki Udon Noodles  
**Chilled Udon Noodle with  
Assorted Tempura**



29 高汤和食材的鲜味融为一体，  
温暖您的身心  
**大量食材的猪肉汤  
(包括生七味噌)** ¥400  
A Heart-warming Dish Blending  
Soup Stock and the Flavor of the Ingredients  
**Hearty Pork and Miso Stew**  
(with Fresh Seasonings)

- 69 大份米饭套餐 (大份米饭、味噌汤) ¥550  
Large Rice Set (Large Serving of Rice, Miso Soup)
- 70 米饭套餐 (米饭、味噌汤) ¥400  
Rice Set (Rice, Miso Soup)
- 71 大份米饭 ¥400  
Large Serving of Rice
- 72 米饭 ¥250  
Rice

- 52 奶油般的美味!  
Creamy Deliciousness!
- 73 清爽的风味一滴  
A Splash of Refreshing Flavor
- 蛋黄酱  
Mayonnaise + ¥50
- 柚子醋  
Ponzu Vinegar + ¥50

\*图片仅供参考。\*根据备料状况，食材，菜单可能会有变更。\*包括消费税。  
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# 无酒精

Non-alcoholic

## 甜品饮料

Dessert Mocktails



74

草莓牛奶  
Strawberry Milk

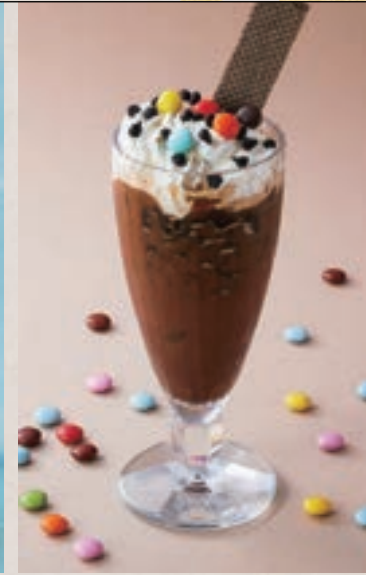
¥700



75

绵软冰淇淋蜜桃苏打水  
Mokomoko Ice Peach Soda

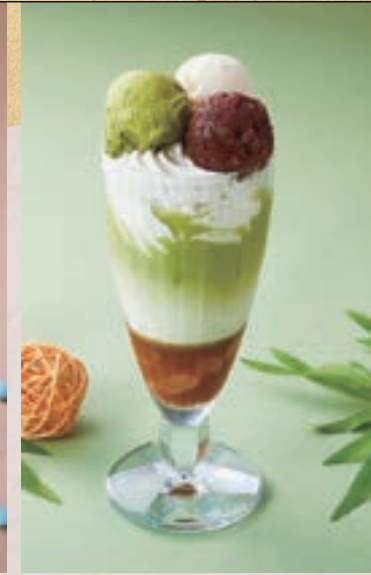
¥600



76

摩卡咖啡  
Café Mocha

¥700



77

抹茶焦糖  
Matcha Caramel

¥700

## 软饮料

Soft Drinks

各 ¥350

大杯  
Large size

各 ¥550

78

乌龙茶  
Oolong Tea

79

[大杯]  
[Large size]

80

橙汁  
Orange Juice

81

[大杯]  
[Large size]

82

零度百事可乐  
Pepsi Zero

83

[大杯]  
[Large size]

90

卡布奇诺 (热/冰)  
Cappuccino (Hot/Ice)

¥350

91

热巧克力 (热/冰)  
Cocoa (Hot/Ice)

¥350

84

可尔必思水  
Calpis Water

85

[大杯]  
[Large size]

86

可尔必思苏打水  
Calpis Soda

87

[大杯]  
[Large size]

88

姜汁汽水  
Ginger Ale

89

[大杯]  
[Large size]



93

南非国宝茶  
草莓&香草 (壶装·热)  
Rooibos Tea with Strawberry & Vanilla (Pot Served·Hot)

¥550

94

南非国宝茶 (壶装·热)  
Hot Rooibos Tea (Pot Served·Hot)

¥450

## 清酒 (小瓶装)

Sake (Small Bottle)

95

久保田利酒套餐  
Kubota Sake Tasting Set

¥750

96

久保田 百寿 (180ml)  
Kubota Hyakujyu 特别本酿造 Special Honjozo

¥750

97

久保田 纯米大吟酿 (180ml)  
Kubota Junmai Daiginjo 纯米大吟酿 Junmai Daiginjo

¥1,300

98

久保田 千寿 (180ml)  
Kubota Senjyu 吟酿 Ginjo

¥1,000

99

八海山 特别本酿造 (180ml)  
Hakkaisan Special Honjozo 特别本酿造 Special Honjozo

¥900



\*图片仅供参考。\*根据各料状况，食材，菜单可能会有变更。\*20岁以上才可饮酒。  
\*饮料以塑料杯提供。\*包括消费税。  
\*Photos are for illustrative purposes only. \*Ingredients and menu items are subject to change depending on availability.  
\*Alcohol is only served to those 20 years of age and over. \*Non-alcoholic drinks are served in plastic cups. \*Consumption tax included.

# 酒精

Alcohol

## 酸味酒

Sour Cocktails

100

蜂蜜柠檬酸味酒  
Honey Lemon Sour

¥550

101

白桃酸味酒  
Peach Sour

¥500

102

甜王草莓酸味酒  
Amaou Strawberry Sour

¥500

103

巨峰葡萄酸味酒  
Grape Sour

¥500

104

柠檬酸味酒  
Lemon Sour

¥500

105

[大杯]  
[Large size]

¥650

106

[特大号]  
[King size]

¥900

107

[壶大小]  
[Pitcher size]

¥1,450



## 果酒

Fruit Wine

108

梅酒  
Plum Wine

¥500

兑冰块/兑水/兑苏打水  
On the Rocks / with Water / with Soda

## 高杯酒

Suntory Highballs

109

Jim Beam高杯酒  
Jim Beam Highball

¥500

110

[大杯]  
[Large size]

¥650

111

[特大号]  
[King size]

¥900

112

[壶大小]  
[Pitcher size]

¥1,450

113

角高杯酒  
KAKU Highball

¥500

114

柠檬水高杯酒  
Lemonade Highball

¥550



特大号尺寸是  
2.75倍大  
The King Size is  
2.75x Larger

## 啤酒

Beers

115

麒麟一番榨生啤 [中扎杯]  
Ichiban Shibori Draft Beer

¥750

116

[特大号]  
[King size]

¥1,650

117

三得利神泡优质麦芽  
<香>爱尔生啤 [中扎杯]  
The PREMIUM MALT'S Kaoru  
Ale Draft Beer [Medium size]

¥750

118

[特大号]  
[King size]

¥1,650

119

Yona Yona Ale  
[中扎杯]  
Yona Yona Ale [Medium size]

¥850

121

啤酒对比品鉴套餐  
[小尺寸三类]  
( Spring Valley Japan Ale<香>,  
Yona Yona Ale, 麒麟一番榨生啤 )  
Beer Tasting Set  
(Spring Valley Japan Ale Kaoru, Yona Yona Ale,  
Ichiban Shibori Draft Beer)

¥1,300

115 400ml

116 1100ml

122

<无醇啤酒风味饮料>  
三得利 All-Free  
Alcohol-free Beer

¥500

## 鸡尾酒

Cocktails



123



124



125

123

草莓冰镇鸡尾酒  
Strawberry Frozen Cocktail

¥650

124

苹果冰镇鸡尾酒  
Apple Frozen Cocktail

¥650

125

橘子冰冻鸡尾酒  
Mandarin Frozen Cocktail

¥650



Warm Takikomi Rice

# 暖暖的 炊饭

126

浓缩鲜香，松软丰盈

## 蟹肉炊饭御膳

(刺身、天妇罗、蟹肉炊饭、腌菜、味噌汤)

Concentrated Savory Flavor with a Fluffy Finish

Crab Rice Set Meal

(Sashimi, Tempura, Crab Rice, Pickles, and Miso Soup)

¥2,500

Autumn & Winter

# 推荐菜单

尽享  
当季



# 秋冬

## 甜点

Desserts

限时销售

Available Only

仅限下午2:00pm~5:00pm

128

略带苦味的点缀

炙烤团子×炙烤棉花糖 & 巧克力曲奇

A Slightly Bitter Accent

Grilled Dumplings +

Roasted Marshmallow & Chocolate Cookies ¥600

127

炙烤团子×秋日味觉

Chestnut, Purple Sweet Potato,

and Cheese—An Indulgent Trio

Grilled Dumplings + Autumn Flavors ¥650

129

红豆、黄油和芝士的浓郁在口中扩散

炙烤团子×小仓吐司风

A Rich Blend of Red Bean Paste, Butter, and Cheese

Grilled Dumplings +

Ogura Toast-Style Dessert ¥600

栗子×紫薯×  
芝士的贪心三重奏

130

莓果抹茶多彩芭菲

A Sweet-and-Sour Berry  
and Matcha Extravaganza

Vibrantly-Colored Berry  
and Matcha Parfait

¥850

畅享  
酸甜莓果和抹茶

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