

sakenohana酒の花。

A LA CARTE

COLD APPETIZERS
前菜 (冷)

HORENSO GOMAAE 法蓮草胡麻和へ sesame spinach	4.00
MAGURO TARTARE WITH PINE NUTS 鮪タルタル tuna tartare with dashi and mirin	15.00
SUZUKI USUZUKURI 鱸薄造り sea bass usuzukuri with ponzu dressing	10.00
BEEF RIKYU TATAKI ビーフ利休たたき rib eye beef tataki with sesame dressing and marinated vegetables	19.00
KINPIRA ♡ 金平 celeriac and Japanese salsify stir fried with mirin soy sauce	3.50
KINOKO GOMA PONZUAE ♡ 茸胡麻ボン酢和へ wild mushroom sesame ponzu	9.50
NASU, CHERRY TOMATO AGENI ♡ 茄子とチェリートマトの揚げ煮 braised aubergine and cherry tomato	4.00
WATERCRESS WASABIAE ♡ ウォータークレス山 葵和へ watercress with dashi wasabi dressing	3.50
MAGURO NUTA 鮪ぬた slow cooked tuna and spring onion with mustard white miso vinegar	12.80

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HOT APPETIZERS
前菜 (温)

EDAMAME ♡ 枝豆	3.00
UZURA KUWAYAKI うずら鰯焼 shichimi pepper spiced quail with wilted spring onions	13.00
AGEDASHI EBI, KOIMO CROQUETTE 海老と小芋のあられ粉揚げ出し prawn and yam croquette with dashi	7.80
TEBASAKI KARAAGE HACCHO MISO 手羽先空揚八丁味噌だれ fried chicken wing with red miso	4.00
ASPARAGUS NISHU TAREYAKI ♡ 青白アスパラガスたれ焼 grilled green and white asparagus	5.00
AGETOFU DENGAKU SANSHU ♡ 揚げ豆腐田楽三種 deep fried tofu with three kind miso paste	7.50

SOUPS & SALADS
汁物、サラダ
can be made vegetarian

ABURIMAGURO OROSHI DAIKON SALAD 炙り鮪おろし大根サラダ seared tuna salad with mooli and wasabi dressing	15.00
TAKO SALAD 蛸サラダ octopus with sesame dressing and baby spinach	8.50
SMOKED SALMON MIZUNA SALAD スモークサーモンと水菜サラダ with tomato gelée, walnuts	9.50
GREEN SALAD ♡ グリーンサラダ with sansho dressing	5.50
ASARI AKADASHI 浅利 赤出し red miso soup with asari clams	4.00
SHIRO MISOSHIRU 茸の白味噌汁 white miso soup with wild mushroom	3.50

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CHARCOAL GRILL
焼物

SALMON HORENSO MISO DENGAKU サーモン法蓮草味噌田楽 salmon with spinach miso, marinated fennel	15.00
HIRAMASA SHICHIMIYAKI ヒラマサ七味焼 young Japanese yellowtail collar with shichimi spices	24.00
TARABAGANI HOBAYAKI タラバ蟹朴葉焼 grilled Alaskan crab with ponzu butter	35.00
SUMIYAKI SIRLOIN サーロイン炭焼 30 days aged beef sirloin (300g) with mooli ponzu sauce, wild mushroom sauté	37.00
KOHITSUJI TAREYAKI 子羊たれ焼 teriyaki glazed lamb cutlets with spring onion	21.00
GINDARA NANBAN YAKI 銀鱈南蛮焼 black cod with spring onion, ginger	24.00
NIKOMI GYU HOBAYAKI 銀鱈南蛮焼 slow poached beef with mashed potato on hoba leaf	15.00
KAMO HOBAYAKI 鴨朴葉焼 roasted duck with miso paste on hoba leaf	15.00

♡ VEGETARIAN

a discretionary 13% service charge will be added to your bill

FRIED 揚物	CRISPY IBERICO BUTA KATSU, ICHIMI SAUCE クリスピーイベリコかつー味ソース Iberico pork with ichimi pepper sauce	13.00	SUSHI & SASHIMI PLATE 寿司、刺身盛合せ	SUSHI HASSHU 寿司八種 8 kind sushi	23.50
	ZUWAI TEMPURA スワイ蟹天ぷら snow crab tempura	18.00		SASHIMI GOSHU 刺身五種 5 kind sashimi	23.50
	EBI TEMPURA 海老天ぷら prawn tempura	11.00		SASHIMI SANSHU 刺身三種 3 kind sashimi	18.00
	YASAI TEMPURA 野菜天ぷら seasonal vegetable tempura	10.00		MAGURO SASHIMI GOSHU 鯖刺身五種 5 kind tuna sashimi	28.00
	KAKIAGE かき揚げ rock shrimp, scallop and vegetables wrapped in wheat threaded pastry	11.00		—	—
TOBAN & KAMAMESHI 陶板、釜飯	—	—	SASHIMI price per 2 pieces 刺身	MAGURO tuna 鯖 AKAMI 赤身 CHU TORO 中トロ O TORO 大トロ	7.00 8.50 9.50
	GINDARA KAMAMESHI 銀鱈釜飯 iron pot black cod rice	18.50		SALMON サーモン	4.00
	TARABAGANI KAMAMESHI タラバ蟹釜飯 iron pot king crab rice	18.50		HIRAMASA 平政 young Japanese yellowtail	4.50
	SUKIYAKI すき焼き sliced rib of beef with vegetables, tofu and shiitake mushrooms cooked at your table	23.00		HOTATE 帆立 scallop	4.00
	CHILEAN SEA BASS TOBAN YAKI チリアンシーバス陶板焼 Chilean sea bass with miso in toban	22.00		SUZUKI 鱸 Sea bass	4.50
	HOTATE TOBAN YAKI 帆立貝陶板焼 seared scallops with white asparagus in toban	15.00		UNAGI 鰻 eel	4.50
	TORI TOBAN YAKI 鶏陶板焼 corn fed chicken with ginger garlic sauce in toban	12.50		TAKO 蛸 octopus	3.00
			TAI 鯛 sea bream	4.50	
			IKA 烏賊 squid	3.50	
			BOTAN EBI 牡丹海老 botan prawn	12.00	
			UNI 雲丹 sea urchin	11.50	

SUSHI/NIGIRI
price per 1 piece
握り

MAGURO 鮪	3.50
AKAMI 赤身	5.00
CHU TORO 中トロ	6.00
O TORO 大トロ	
SALMON サーモン	3.50
HIRAMASA 平政 young Japanese yellowtail	3.50
HOTATE 帆立 scallop	4.50
SUZUKI 鱈 sea bass	4.50
UNAGI 鰻 eel	4.00
TAKO 蛸 octopus	3.00
TAI 鯛 seabream	3.00
IKA 烏賊 squid	3.00
BOTAN EBI 牡丹海老 botan prawn	7.00
UNI 雲丹 sea urchin	6.00
IKURA いくら salmon roe	4.00

SUSHI ROLL
巻き寿司

CRUNCHY CALIFORNIA MAKI フォルニア巻 snow crab, avocado, cucumber 8 pieces	cut roll 8.00	hand roll 6.00
DRAGON MAKI ドラゴン巻 eel, avocado, cucumber, masago 8 pieces	cut roll 12.50	
EBI TEMPURA MAKI 海老天ぶら巻 prawn tempura 8 pieces	cut roll 8.00	hand roll 6.00
MANGO AND SOFTSHELL CRAB MAKI マンゴー ソフトシェル巻 softshell crab, mango 8 pieces	cut roll 11.00	
NEGITORO MAKI ネギトロ巻 chutoro, spring onion 6 pieces	cut roll 10.00	hand roll 7.50
SAKE NO HANA MAKI 酒の花巻 kinpira, tomato, cucumber 5 pieces	cut roll 10.00	
SAKE NO HANA VEGETARIAN MAKI [▽] 酒の花野菜巻 kinpira, tomato, cucumber 5 pieces	cut roll 6.00	
SALMON AVOCADO MAKI サーモン アボカド巻 salmon, avocado 6 pieces	cut roll 9.50	hand roll 7.00
SALMON SKIN MAKI サーモンスキン巻 crispy salmon skin 6 pieces	cut roll 6.00	hand roll 4.50
SPICY HOTATE MAKI スパイシー帆立巻 spicy miso scallop 8 pieces	cut roll 9.50	hand roll 7.00
SPICY TUNA MAKI スパイシーツナ巻 spicy tuna, cucumber 5 pieces	cut roll 11.50	hand roll 8.00
WAGYU TARTARE MAKI 和牛タルタル巻 wagyu, mooli, egg yolk sauce 8 pieces	cut roll 12.00	hand roll 8.00
ZUWAI WASABI MAKI スワイ蟹、山葵巻 salmon, snow crab, wasabi 8 pieces	cut roll 10.00	hand roll 7.50
ABURI HIRAMASA MAKI 炙り平政巻 seared young yellowtail 8 pieces	cut roll 12.50	hand roll 7.50
TORO MAKI トロ巻 chutoro 5 pieces	cut roll 11.00	hand roll 8.00
KING CRAB MAKI キングクラブ巻 king crab, avocado, mizuna 8 pieces	cut roll 13.50	hand roll 9.00
AVOCADO MAKI [▽] アボカド巻 avocado 6 pieces	cut roll 4.50	hand roll 3.50
TEKKA MAKI 鉄火巻 tuna 6 pieces	cut roll 7.50	hand roll 5.00
UNAGI MAKI 鰻巻 eel 6 pieces	cut roll 6.00	hand roll 4.50

