

## 会席料理

A traditional Japanese course dinner (Tax excluded)

### 屋島 3,500yen

YASHIMA

Appetizer,Raw fish slice plate,Simmered Food,Grilled Food,Deep Fried Food,Vinegared Vegetables,Seasonal noodles,Rice Variety or Desserts

### 栗林 5,000yen

RITSURIN

Appetizer,Raw fish slice plate,Simmered Food,Grilled Food,Deep Fried Food,Vinegared Vegetables,Seasonal noodles,Rice Variety or Desserts

### 琴平 7,000yen

KOTOHIRA

The chef makes use of seasonal ingredients to make a delicious full course

### 瀬戸大橋 10,000yen

SETO OHASHI

We offer you the best combination of today's carefully selected materials

We value the sense of the season for A Japanese traditional dinner.

Therefore,the content might be changed slightly depending on the season.

## **組み込み料理**

KUMIKOMI

(Tax excluded)

## **瀬戸内特選**

SETOUCHI special

### **食切り(花) 4,500yen**

KUIKIRI (HANA)

please choose 3 dishes from Sashimi,Boiled food,Fried food,  
Deep fried food

### **食切り(松) 6,000yen**

KUIKIRI (MATSU)

Please choose 4 dishes from Sashimi,Boiled food,Fried food,  
Steamed food,Deep fried food

Our chef will choose the best fish of the day.

## **活 吟味**

KATSU GINMI

### **酒の友 (五種) 2,500yen**

SAKE NO TOMO

Sashimi,Boiled food,Fried food,Deep fried food,Vinegar food

We choose seasonal ingredients with confidence.

I'm sure you'll be satisfied.

## 一品

Ala carte (Tax excluded)

・冷 350yen

HIYAYAKKO Tofu

・サラダ 350yen

Japanese radish Salad

・おひたし 350yen

Boiled seasoned vegetables

・手作り醤油豆 350yen

Handmade Soy sauce beans

・焼なすび 450yen

Broiled Eggplant

・もずく 450yen

MOZUKU seaweed

・酒盗和え 500yen

SHUTO AE, Salt pickled Bonito guts

・長芋ザク・月見 450yen

Yam and Egg

・季節の小鉢 500yen～

A small bowl of the season

・瀬戸内小魚南蛮漬け 450yen

Pickled fish of SETOUCHI in spicy sauce

・瀬戸内小魚三杯酢漬け 450yen

Pickled fish of SETOUCHI

・だし巻玉子 500yen

Rolled Egg

・生野菜盛合せ 600yen

Assortment of fresh vegetables

・海の幸デラックスサラダ 1,000yen

Deluxe Salad with seafood

## お造り

Sashimi,Raw fish slice plate (Tax excluded)

・地だこぶつ 900yen

Octopus

・いか造り 900yen

Raw Squid slice

・鯛造り 900yen

Raw Sea beam slice

・さざ造り 900yen

SAZAE,Turban shell

・たいらぎ貝造り 1,200yen

TAIRAGI shell

・貝類あぶり造り 1,200yen

Shell Broiled

・あわび造り 2,000yen

AWABI,Abalone

・あじ造り 1,200yen

Raw AJI,Horse mackerel slice

・活きたこ造り 1,300yen

Raw Octopus

・車海老（おどり） 1,400yen

Prawns(ODORI)

・地ふぐぶつ 1,600yen

Puffer fish

・季節魚洗い造り（すずき・鯛等） 1,200yen

SEASONAL LIMITATION

Seasonal Fish (SUZUKI 【Seabass】 ,TAI,etc...)

～Middle April to Middle September～

## 盛合せ

Sashimi Assortment(Tax excluded)

刺身三種盛り	1,000yen
Three types of raw fish	
瀬戸内旬の造り盛合せ（瀬戸）	1,500yen
Raw fish assortment (SETOUCHI)	
厳選された旬の造り盛合せ（活）	2,000yen
Raw fish assortment (Selected)	
大皿盛り(三名様以上)	5,000yen
Big plate (for three people or more)	

## 蒸し物煮炊物

Steamed and Boiled Dishes (Tax excluded)

・茶碗蒸し	400yen
Steamed egg custard	
・野菜炊き合せ	800yen
Boiled vegetables	
・あさり酒蒸し（バター焼き）	680yen
Liquor steamed clam (grilled)	
・湯豆腐（野菜たっぷり）（季節限定11月~3月まで）	700yen
Simmered Tofu(plenty of vegetables)(From November to March only)	
・ジャンボ茶碗蒸し	800yen
Big steamed egg custard	
・豚肉の角煮	800yen
Stewed pork	
・季節のむし物	800yen~
Seasonal steamed food	
・瀬戸内小魚（煮付け、酒蒸し）	1,200yen~
Small fish in SETOUCHI,Boiled or steamed	
・鯛（あら炊き、骨蒸し）	1,500 yen
TAI,Seabream boiled	
・松茸土瓶蒸し（季節限定8月、9月のみ）	2,100yen
Steamed Matsutake mushroom (Only From August to September)	

## 焼物

Grilled food (Tax excluded)

なす田楽	620yen
Eggplant DENGAKU	
切身魚（塩焼き、照り焼き）	800yen
Cut Fish(salt grilled or Teriyaki)	
切身魚（西京焼き、利休焼き）	900yen～
Fish(SAIKYOU grilled or RIKYU grilled)	
さざえつぼ焼き	1,200yen～
SAZAE,Turban shell grilled	

季節限定瀬戸内貝柱（バター炒め、塩焼き） 1,200yen  
In Winter and early Spring Scallop grilled (batter grilled or salt grilled)

名物地たこ胡麻塩焼き 1,200yen  
SPECIALITY Octopus and Sesame salt grilled

瀬戸の小魚 1,200yen  
Small fish in SETO (salt grilled and Teriyaki)

鴨ロースト 1,500yen  
Roast duck

車海老塩焼き 1,400yen  
Salt grilled Prawn

鮑塩バター焼き 2,000yen  
AWABI salt and butter grilled

逸品地ふぐ利休焼き 1,500yen  
SUPERB ARTICLE RIKYU grilled Puffer fish

予約のみ石焼（魚介肉類野菜等） 3,500yen  
ONLY RESERVATION in advance  
Stone grilled food (seafood,meat,vegetable)

## 油物

### Deep Fried Food(Tax excluded)

・ なす揚げ出し 500yen

#### Eggplant fried

・ あんかけ豆腐 500yen

#### ANKAKE-TOFU

・ キス天ぷら 500yen

#### Tempura of Japanese whiting

・ 地鶏から揚げ 600yen

#### Fried chicken

・ 串カツ(5本セット) 600yen

#### Deep Fried meat and vegetables on skewers(5sets)

・ 海鮮串カツ(5本セット) 800yen

#### Deep fried seafood on skewers (5sets)

・ 季節の野菜天麩羅盛り 800yen

#### Tempura of seasonal vegetable

・ 穴子一本揚げ 900yen

#### Tempura of ANAGO,conger

・ 瀬戸の小魚(唐揚げ、天ぷら) 900yen

#### Small fish in SETO (Tempura or deep fried)

・ 小海老のかき揚げ天ぷら 1,000yen

#### KAKIAGE Tempura of small shrimp

・ 豚かつ(サラダ付き) 1,000yen

#### Pork deep fried cutlet (with salad)

・ 地たこ一本揚げ 1,300yen

#### Deep Fried octopus

・ 天麩羅盛合せ 1,350yen

#### Tempura assortment

・ 車海老天麩羅(活) 1,400yen

#### Tempura of Prawns

## 酢の物

Vinegar Food(Tax excluded)

・きゅうりの酢の物 400yen

Vinegar Cucumber

・なまこ（季節限定） 500yen

NAMAKO,sea cucumber(seasonal specialty)

・蛸酢 700yen

Vinegar Octopus

・いか酢 700yen

Vinegar Squid

・貝類酢の物 800yen

Vinegar Shellfish

◎当店自慢おまかせ酢の物 800yen

Our restaurant specialty Chef's choice Vinegared

かつおたたき（季節限定） 900yen

Bonito Broiled (seasonal)

活きあじタタキ 1,200yen

AJI,horse Mackerel minced

◎当店オリジナルかつおタタキ（味噌ポン酢） 1,100yen

Our restaurant speciality Bonito minced (miso ponzu)

季節魚の薄造り 1,200yen

Seasonal fish sashimi



## 汁・ご飯物

Soup and Rice (Tax excluded)

・味噌汁 300yen

Miso soup

・赤出汁・吸物 350yen

Soup

・香物盛合せ 500yen

Pickles assorted

・のり茶漬（香物付） 630yen

Boiled rice in tea soup with seaweed

・梅茶漬（香物付） 630yen

Boiled rice in soup with plum

・小豆島 島の光 冷し素麺 600yen

SOMEN SHIMA-NO-HIKARI' thin noodles from Shodoshima Island

・鯛潮汁 800yen

TAI, seabream soup

・季節の寿司 950yen~

Seasonal sushi

・地ふぐ天茶 1,300yen

Boiled rice in tea soup with puffer fish

・地ふぐ天丼 1,300yen

Puffer fish Tempura on Bowl of rice

・季節のぞうすい 800yen

Seasonal Risotto

・鯛茶漬け（香物付） 1,200yen

Boiled rice in tea soup with TAI.sea bream

にぎり寿司盛合わせ

Sushi assortment.

・松 2,000yen

MATU

・竹(吸物または赤出汁付) 2,500yen

TAKE with Miso soup

## 活特選定食

KATSU Special set meal (Tax excluded)

- ・ こんばんわ定食 1,000yen

KONBANWA set (small bowl, food of the day, soup, rice, pickles, dessert)

- ・ 刺身定 1,200yen

SASHIMI set (small bowl, Sashimi, soup, rice, pickles, dessert)

- ・ 豚かつ定食 1,200yen

Pork deep fried cutlet set (small bowl, pork cutlet, soup, rice, pickles, dessert)

- ・ 天麩羅定食 1,350yen

Tempura set (small bowl, Tempura, soup, rice, pickles, dessert)

◎ 単身赴任の方へ

RECOMMENDED FOR ONE PERSON

- ・ おふくろ膳 1,500yen

OFUKURO set

(small bowl, pork cutlet, soup, rice, pickles, dessert)

- ・ 活御膳 1,500yen

KATSU set

(small bowl, Sashimi, Tempura, soup, rice, pickles, dessert)

- ・ 瀬戸内定食 1,800yen

SETOUCHI set

(2 small bowl, seasonal boiled fish or grilled fish, soup, rice, pickles, dessert)

◎ 名物 箕盛り弁当 2,000yen

SPECIALITY MINOMORI BENTO

(Sashimi, Taki-awase 【Boiled food】 ,grilled fish, Tempura, rice, soup, dessert)