

# 一品料理のご案内

## A La Carte

### 要予約メニュー /Reservation required

鉄刺 30切 <9月~3月限定> ¥5,000 (5,400)  
Puffer fish sashimi \* September through March only

お造り盛合せ ¥2,500 (2,700)  
Assorted sashimi

サザエの刺身 ¥1,200 (1,296)  
Turban shell sashimi

サザエのつぼ焼き ¥1,800 (1,944)  
Grilled turban shell

にぎり寿司 ¥2,500 (2,700)  
Assorted sushi

焼き白子 ¥2,000 (2,160)  
Grilled puffer fish soft roe

山口県産むつみ豚のしゃぶしゃぶ ¥1,500 (1,620)  
'Shabu-Shabu' thinly sliced Yamaguchi pork and  
vegetables boiled in kombu broth

仙崎サザエ釜飯(香の物付) ¥1,800 (1,944)  
Steamed rice with turban shell in hot iron pot

仙崎ウニ釜飯(香の物付) ¥2,800 (3,024)  
Steamed rice with sea urchin in hot iron pot



お造り盛り合せ



サザエの刺身



サザエのつぼ焼き



にぎり寿司

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( ) Tax-included price

一品料理のご案内

A La Carte

6:00pm ~ 8:00pm

|                 |                |                  |                |
|-----------------|----------------|------------------|----------------|
| 鮑の踊り焼(一パイ)      | ¥2,500 (2,700) | お造り盛合せ           | ¥2,500 (2,700) |
| Grilled abalone |                | Assorted sashimi |                |

|                 |                |                                  |                |
|-----------------|----------------|----------------------------------|----------------|
| 鮑の刺身(一パイ)       | ¥2,800 (3,024) | 河豚唐揚げ(3貫)                        | ¥1,000 (1,080) |
| Abalone sashimi |                | Deep fried puffer fish (3pieces) |                |



鮑の踊り焼き



鮑の刺身



お造り盛り合せ



河豚の唐揚

|   |                |                     |            |
|---|----------------|---------------------|------------|
| 天婦羅盛合わせ                                 | ¥2,000 (2,160) | 茶碗蒸し                | ¥500 (540) |
| Assorted seafood and vegetables tempura |                | Steamed egg custard |            |

|                    |                |                                     |            |
|--------------------|----------------|-------------------------------------|------------|
| 仙崎穴子の天婦羅           | ¥1,500 (1,620) | 仙崎穴子の茶碗蒸し                           | ¥800 (864) |
| Conger eel tempura |                | Steamed egg custard with conger eel |            |

|                              |                |                           |                |
|------------------------------|----------------|---------------------------|----------------|
| 金太郎の天婦羅                      | ¥1,000 (1,080) | 長州鶏の唐揚                    | ¥1,200 (1,296) |
| Kintaro red goatfish tempura |                | Deep fried chicken pieces |                |

|  |                |                                      |                |
|--|----------------|--------------------------------------|----------------|
| 山口県産黒毛和牛ロース 100g                                 | ¥4,000 (4,320) | 長州鶏の陶板焼き                             | ¥1,500 (1,620) |
| Yamaguchi kuroge wagyu beef sirloin steak (100g) |                | Grilled chicken on hot ceramic plate |                |

|  |                |                                    |                |
|--|----------------|------------------------------------|----------------|
| 和牛しゃぶしゃぶ 40g   | ¥1,800 (1,944) | 長州鶏のやきとり                           | ¥1,200 (1,296) |
| 'Shabu-Shabu' thinly sliced Japanese beef and vegetables boiled in kombu broth |                | 'Yakitori' grilled chicken skewers |                |

|                    |                |
|--------------------|----------------|
| 鯛のあらだき             | ¥1,800 (1,944) |
| Simmered sea bream |                |



仙崎穴子の天婦羅



長州鶏の陶板焼



鯛のあらだき

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## 一品料理のご案内

### A La Carte

|  |                |  |                |
|--|----------------|--|----------------|
| 板わさ<br>Slices of Kamaboko grilled fish paste<br>served with wasabi horseradish and soy sauce | ¥1,200 (1,296) | 長州ヤーコン麺 (肉入り)<br>Yacon noodles with beef   | ¥800 (864)     |
| 鯛茶漬け (香の物付)<br>Steamed rice with sea bream in soup   | ¥1,800 (1,944) | うどん<br>Udon noodles  | ¥800 (864)     |
| 自家製出汁巻<br>Japanese omelette roll   | ¥800 (864)     | うどん(小)<br>Udon noodles (small size)  | ¥500 (540)     |
| 自家製出汁巻(明太子)<br>Japanese omelette roll with seasoned cod roe                                  | ¥1,200 (1,296) | 山口県名物瓦そば<br>'Kawara-Soba' green tea noodles<br>topped with beef, shredded egg, green onion and lemon | ¥1,000 (1,080) |



板わさ



瓦そば

8:30pm ~ 11:30pm

|  |                |  |                |
|--|----------------|--|----------------|
| 枝豆<br>Steamed green soybeans with salt   | ¥500 (540)     | フライド ポテト<br>French fries                         | ¥500 (540)     |
| 長州どりの炭火焼き 柚子胡椒添え<br>Charcoal-grilled chicken   | ¥800 (864)     | スモークサーモンと生ハムサラダ<br>Smoked salmon and ham salad   | ¥1,500 (1,620) |
| 長州鶏の唐揚<br>Deep fried chicken pieces  | ¥1,200 (1,296) | むつみ豚と長萩和牛のソーセージの盛合せ<br>Sausage platter           | ¥1,500 (1,620) |
| タコの唐揚<br>Deep fried octopus pieces   | ¥1,000 (1,080) | チーズとドライフルーツの盛合せ<br>Chese and dride fruit platter | ¥1,800 (1,944) |
| イカの一夜干し<br>Soft-dried squid  | ¥1,000 (1,080) | ピザ<br>Pizza                                      | ¥1,500 (1,620) |
| 板わさ<br>Slices of Kamaboko grilled fish paste<br>served with wasabi horseradish and soy sauce | ¥1,200 (1,296) | フルーツの盛合せ<br>Assorted fruits                      | ¥3,000 (3,240) |
| ワカメ/海苔むすび (2個)<br>Rice balls (2pieces; wakame seaweed and plain)                             | ¥300 (324)     |  |                |

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一品料理のご案内

A La Carte

6:00pm ~ 8:00pm

|                 |                |                  |                |
|-----------------|----------------|------------------|----------------|
| 鮑の踊り焼(一パイ)      | ¥2,500 (2,700) | お造り盛合せ           | ¥2,500 (2,700) |
| Grilled abalone |                | Assorted sashimi |                |

|                 |                |                                  |                |
|-----------------|----------------|----------------------------------|----------------|
| 鮑の刺身(一パイ)       | ¥2,800 (3,024) | 河豚唐揚げ(3貫)                        | ¥1,000 (1,080) |
| Abalone sashimi |                | Deep fried puffer fish (3pieces) |                |



鮑の踊り焼き



鮑の刺身



お造り盛り合せ



河豚の唐揚げ

|   |                |                     |            |
|---|----------------|---------------------|------------|
| 天婦羅盛合わせ                                 | ¥2,000 (2,160) | 茶碗蒸し                | ¥500 (540) |
| Assorted seafood and vegetables tempura |                | Steamed egg custard |            |

|                    |                |                                     |            |
|--------------------|----------------|-------------------------------------|------------|
| 仙崎穴子の天婦羅           | ¥1,500 (1,620) | 仙崎穴子の茶碗蒸し                           | ¥800 (864) |
| Conger eel tempura |                | Steamed egg custard with conger eel |            |

|                              |                |                           |                |
|------------------------------|----------------|---------------------------|----------------|
| 金太郎の天婦羅                      | ¥1,000 (1,080) | 長州鶏の唐揚                    | ¥1,200 (1,296) |
| Kintaro red goatfish tempura |                | Deep fried chicken pieces |                |

|  |                |                                      |                |
|--|----------------|--------------------------------------|----------------|
| 山口県産黒毛和牛ロース 100g                                 | ¥4,000 (4,320) | 長州鶏の陶板焼き                             | ¥1,500 (1,620) |
| Yamaguchi kuroge wagyu beef sirloin steak (100g) |                | Grilled chicken on hot ceramic plate |                |

|  |                |                                    |                |
|--|----------------|------------------------------------|----------------|
| 和牛しゃぶしゃぶ 40g   | ¥1,800 (1,944) | 長州鶏のやきとり                           | ¥1,200 (1,296) |
| 'Shabu-Shabu' thinly sliced Japanese beef and vegetables boiled in kombu broth |                | 'Yakitori' grilled chicken skewers |                |

|                    |                |
|--------------------|----------------|
| 鯛のあらだき             | ¥1,800 (1,944) |
| Simmered sea bream |                |



仙崎穴子の天婦羅



長州鶏の陶板焼



鯛のあらだき

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ルームサービス(一品料理)のご案内  
Room Service Menu

From 18:00 ~ 20:00

|  |                |   |                |
|--|----------------|---|----------------|
| お造り盛合せ<br>Assorted sashimi   | ¥2,500 (2,700) | 茶碗蒸し<br>Steamed egg custard   | ¥500 (540)     |
| 鮑の踊り焼(一パイ)<br>Grilled abalone  | ¥2,500 (2,700) | 河豚唐揚げ(3貫)<br>Deep fried puffer fish (3pieces)   | ¥1,000 (1,080) |
| 長州鶏のやきとり<br>Yakitori' grilled chicken skewers  | ¥1,200 (1,296) | 金太郎の天婦羅<br>Kintaro red goatfish tempura   | ¥1,000 (1,080) |
| 和牛しゃぶしゃぶ 40g<br>'Shabu-Shabu' thinly sliced Japanese beef and vegetables boiled in kombu broth | ¥1,800 (1,944) | 天婦羅盛合わせ<br>Assorted seafood and vegetables tempura  | ¥2,000 (2,160) |
| 山口県産黒毛和牛ロース 100g<br>Yamaguchi kuroge wagyu beef sirloin steak (100g)                           | ¥4,000 (4,320) | 山口県名物瓦そば<br>'Kawara-Soba' green tea noodles topped with beef, shredded egg, green onion and lemon | ¥1,000 (1,080) |
|  |                | うどん<br>Udon noodles   | ¥500 (540)     |

From 20:30 ~ 23:30

|  |                |   |                |
|--|----------------|---|----------------|
| フライドポテト<br>French fries                            | ¥500 (540)     | 枝豆<br>Steamed green soybeans with salt  | ¥500 (540)     |
| ピザ<br>Pizza  | ¥1,500 (1,620) | 長州どりの炭火焼き 柚子胡椒添え<br>Charcoal-grilled chicken  | ¥800 (864)     |
| スモークサーモンと生ハムサラダ<br>Smoked salmon and ham salad     | ¥1,500 (1,620) | イカの一夜干し<br>Soft-dried squid   | ¥1,000 (1,080) |
| チーズとドライフルーツの盛り合わせ<br>Chese and dride fruit platter | ¥1,800 (1,944) | タコの唐揚<br>Deep fried octopus pieces  | ¥1,000 (1,080) |
| むつみ豚と長萩和牛のソーセージ盛り合<br>Sausage platter              | ¥1,500 (1,620) | 長州鶏の唐揚<br>Deep fried chicken pieces   | ¥1,200 (1,296) |
| フルーツ盛合せ<br>Assorted fruits                         | ¥3,000 (3,240) | 板わさ<br>Slices of Kamaboko grilled fish paste served with wasabi horseradish and soy sauce | ¥1,200 (1,296) |
|  |                | ワカメ/海苔むすび(2個)<br>Rice balls (2pieces; wakame seaweed and plain)                           | ¥300 (324)     |

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( ) Tax-included price /Service Charge: 10%service charge will be added to your t

# 一品料理のご案内

## A La Carte

《 From 20:30~22:30 》

|  |                |  |                |
|--|----------------|--|----------------|
| 枝豆<br>Steamed green soybeans with salt   | ¥500 (540)     | フライド ポテト<br>French fries                         | ¥500 (540)     |
| 長州どりの炭火焼き 柚子胡椒添え<br>Charcoal-grilled chicken   | ¥800 (864)     | スモークサーモンと生ハムサラダ<br>Smoked salmon and ham salad   | ¥1,500 (1,620) |
| 長州鶏の唐揚<br>Deep fried chicken pieces  | ¥1,200 (1,296) | むつみ豚と長萩和牛のソーセージの盛合せ<br>Sausage platter           | ¥1,500 (1,620) |
| タコの唐揚<br>Deep fried octopus pieces   | ¥1,000 (1,080) | チーズとドライフルーツの盛合せ<br>Chese and dride fruit platter | ¥1,800 (1,944) |
| イカの一夜干し<br>Soft-dried squid  | ¥1,000 (1,080) | ピザ<br>Pizza                                      | ¥1,500 (1,620) |
| 板わさ<br>Slices of Kamaboko grilled fish paste<br>served with wasabi horseradish and soy sauce | ¥1,200 (1,296) | フルーツの盛合せ<br>Assorted fruits                      | ¥3,000 (3,240) |
| ミックスナッツ<br>Mixed Nut   | ¥500 (540)     | チョコレート<br>Assorted Chocolate                     | ¥600 (648)     |

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