#### All prices are tax included. 全て税込価格です。

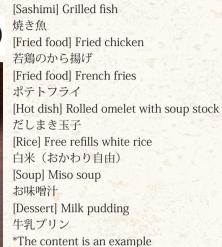
## Group Meal Menu 団体様お食事メニュー(昼・夜)

蒸し鶏のサラダ

## Grilled fish set meal ¥1,800 [Salad] Steamed chicken salad 焼き魚御膳







### Vegetarian cuisine ¥1,800 精進料理







野菜のサラダ [Hot dish] Agedashi-dofu 揚げだし豆腐 [Fried food] Sweet Potato with Brown sugar syrup さつまいも黒蜜和え [Hot dish] Chawanmushi

[Salad] Vegetable salad

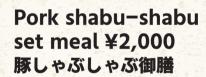
[Hot dish] Rolled omelet with soup stock だしまき玉子

[Rice] Free refills white rice 白米(おかわり自由) [Soup] Miso soup お味噌汁 [Dessert] Milk pudding

牛乳プリン

[Salad] Steamed chicken salad

\*The content is an example







[Salad] Steamed chicken salad 蒸し鶏のサラダ [Sashimi] Seasonal Sashimi 季節のお造り [Fried food] Fried chicken 若鶏のから揚げ [Fried food] French fries

ポテトフライ [Hot dish] Rolled omelet with soup stock だしまき玉子

[Main] Pork shabu-shabu 豚しゃぶしゃぶ

[Rice] Free refills white rice 白米 (おかわり自由)

[Dessert] Milk pudding 牛乳プリン \*The content is an example

# Chicken sauteed with miso (ke-chan)set meal ¥2,000 若鶏のケーちゃん焼き御膳



蒸し鶏のサラダ [Sashimi] Seasonal Sashimi 季節のお造り [Fried food] Fried chicken 若鶏のから揚げ [Fried food] French fries ポテトフライ [Hot dish] Rolled omelet with soup stock だしまき玉子 [Main] Chicken ke-chan 鶏のケーちゃん焼き [Rice] Free refills white rice 白米(おかわり自由) [Soup] Miso soup お味噌汁 [Dessert] Milk pudding 牛乳プリン

\*The content is an example

## (Serve on a Ship) ¥3,000 船盛お刺身定食

Sashimi set meal





[Appetizer] Assorted appetizers 前菜盛り合わせ [Salad] Vegetable salad 野菜サラダ [Sashimi] Seasonal Sashimi assortment 季節のお造り盛り合わせ Fried foodl Fried chicken **若鶏のから揚げ** [Fried food] French fries [Hot dish] Chawanmushi [Rice] Free refills white rice 白米(おかわり自由) [Soup] Miso soup

\*The content is an example

Japanese beef sirloin sukiyaki set meal ¥3,500 和牛サーロインすき焼き御膳



[Salad] Steamed chicken salad 蒸し鶏のサラダ [Sashimi] Seasonal Sashimi 季節のお造り [Fried food] Fried chicken 若鶏のから揚げ [Fried food] French fries [Hot dish] Rolled omelet with soup stock だしまき玉子 [Main] Hida beef sukiyaki 飛騨牛すき焼き [Rice] Free refills white rice 白米(おかわり自由) [Soup] Miso soup お味噌汁 [Dessert] Milk pudding 牛乳プリン

\*The content is an example

### Hida beef Hoba-yaki set meal ¥3,000 [Salad] Steamed chicken salad 蒸し鶏のサラダ 飛騨牛朴葉焼き御膳



[Sashimi] Seasonal Sashimi 季節のお造り [Fried food] Fried chicken 若鶏のから揚げ [Fried food] French fries ポテトフライ [Hot dish] Rolled omelet with soup stock だしまき玉子 [Main] Hida beef Hoba-yaki 飛騨牛の朴葉焼き [Rice] Free refills white rice 白米(おかわり自由) [Soup] Miso soup お味噌汁 [Dessert] Milk pudding 牛乳プリン

### Tonkatsu with egg set meal ¥2,500 カツとじ御膳



蒸し鶏のサラダ [Sashimi] Seasonal Sashimi 季節のお造り [Fried food] Fried chicken **苦鶏のから揚げ** [Fried food] French fries ポテトフライ [Hot dish] Rolled omelet with soup stock だしまき玉子 [Main] Tonkatsu with egg [Rice] Free refills white rice 白米(おかわり自由) [Soup] Miso soup

お味噌汁

[Dessert] Milk pudding

\*The content is an example

[Salad] Steamed chicken salad

季節の釜めし御膳

Seasonal Kamameshi set meal ¥2,500 [Salad] Steamed chicken salad 素し鶏のサラダ [Sashimi] Seasonal Sashimi 季節のお造り [Fried food] Fried chicken 苦鶏のから揚げ [Fried food] French fries ポテトフライ [Hot dish] Rolled omelet with soup stock だしまき玉子 [Rice] Seasonal kamameshi 季節の釜めし [Soup] Miso soup [Dessert] Milk pudding The content is an example

### Hida beef set meal cooked on a hot rock ¥4,000 飛騨牛溶岩焼き御膳



#### [Sashimi] Seasonal Sashimi 季節のお造り [Fried food] Fried chicken 若鶏のから揚げ [Fried food] French fries [Hot dish] Rolled omelet with soup stock だしまき玉子 [Main] Hida beef cooked on a hot rock 飛騨牛の溶岩焼き [Rice] Free refills white rice 白米(おかわり自由) [Soup] Miso soup お味噌汁 [Dessert] Milk pudding

\*The content is an example

#### **Customize Menu**

\*The content is an example

· Halal Hida beef Lava-grilled ハラル飛騨牛の溶岩焼き

· Halal Hida beef sirloin sukiyaki ハラル飛騨牛サーロインすき焼き

· Halal Hida beef Hoba-yaki ハラル飛騨牛の朴葉焼き

• Fried chicken wings 手羽先の唐揚げ

• Sashimi→Grilled fish 刺身を焼き魚に変更

 Unagi Kamameshi (Grilled eel) うなぎのひつまぶし風釜飯

# Group Banquet Menu 団体様宴会メニュー(夜のみ)

### It comes with all-you-can-drink for two hours 2時間飲み放題付き

Banquet course ¥4,500 宴会コース



[Appetizer] Assorted two appetizers

前菜二種盛合わせ

[Fish] Three kinds of fresh fish sashimi

鮮魚のお刺身3種盛

[Salad]Colorful vegetable salad

彩り野菜のサラダ

[Deep-fried] Deep-fried chicken

言鶏の唐揚げ

[Deep-fried] Sweet potato sticks dressed with brown sugar syrup

さつまいもスティック 黒蜜和え

[Hot dish] Rolled egg with seasonal bean paste

季節の餡かけ出汁巻玉子

[Main] Pork ribs Teppanyaki

豚カルビの鉄板焼き

[Rice] Seasonal Kamameshi

季節の釜めし

[Sweetness] Milk pudding

牛乳プリン

\*The content is an example

Lava-grilled Hida beef course ¥5,000 飛騨牛の溶岩焼きコース





[Appetizer] Assorted two appetizers

前菜二種盛合わせ

[Fish] Three kinds of fresh fish sashimi

鮮魚のお刺身3種盛

[Salad]Colorful vegetable salad

彩り野菜のサラダ

[Deep-fried] Fried chicken

若鶏の唐揚げ

[Deep-fried] Sweet potato sticks dressed with brown sugar syrup  $% \left( 1\right) =\left( 1\right) \left( 1\right) \left($ 

さつまいもスティック 黒蜜和え

[Hot dish] Rolled egg with seasonal bean paste

季節の餡かけ出汁巻玉子

[Main] Lava-grilled Hida Beef (assortment of two carefully selected cuts)

飛騨牛の溶岩焼き(厳選部位二種盛り合わせ)

[Rice] Kamameshi with salmon and mushrooms

鮭ときのこの釜飯

[Sweetness] Milk pudding

牛乳プリン

\*The content is an example

Beef tongue shabu-shabu course ¥5,000 牛タンしゃぶしゃぶコース



[Appetizer] Assorted two appetizers

前菜二種盛合わせ

[Fish] Three kinds of fresh fish sashimi

鮮魚のお刺身3種盛

[Salad]Colorful vegetable salad

彩り野菜のサラダ

[Deep-fried] Fried chicken

鶏の唐揚げ

[Deep-fried] Sweet potato sticks dressed with brown sugar syrup

さつまいもスティック 黒蜜和え

[Hot dish] Rolled egg with seasonal bean paste

季節の餡かけ出汁巻玉子

[Main] Beef tongue shabu-shabu

牛タンしゃぶしゃぶ

[Noodles] Finishing ramen メのラーメン

[Sweetness] Milk pudding

牛乳プリン

\*The content is an examplee

# Piping Hot Bento (熱々 お弁当) (要予約)



### Piping Hot katsudon Bento ¥1,500 熱々カツ丼弁当



紐を引っ張るとお弁当が温まります。 If you pull the string, the lunchbox will get warm

Katsudon Bento カツ丼弁当 Green tea 緑茶

\*The content is an example



Hida Beef rib bowl Bento ¥2,500 熱々 飛騨牛カルビ丼弁当

紐を引っ張るとお弁当が温まります。 If you pull the string, the lunchbox will get warm

Beef rib bowl bento 飛騨牛カルビ丼弁当 Green tea 緑茶

\*The content is an example

You can order from ten bentos. Reservation required. Delivery address is negotiable. お弁当は10個からご注文を承ります。注文の際はご予約が必要です。 配達先はご相談下さい。

# Atmosphere (お店の雰囲気)



1. 旅行者様には完全個室でゆったりと寛いでお食事をいただくよういたします。

2.3. 人数様に合わせて完全個室をご用意いたします。個室は和を基調としたデザインとなります。

Click here for more details 詳しくはこちら ↓↓↓

