#### 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

#### Grilled fish set meal ¥2,000 [Salad] Steamed chicken salad 焼き魚御膳







蒸し鶏のサラダ

牛乳プリン

#### Vegetarian cuisineA ¥2,200 精進料理 A









[Hot dish] Chawanmushi 茶碗蒸し

[Salad] Vegetable salad

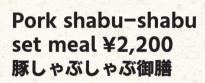
[Hot dish] Rolled omelet with soup stock だしまき玉子

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

フルーツ

\*The content is an example

[Salad] Steamed chicken salad







[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

\*The content is an example

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 ¥2,200 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

Tonkatsu with egg set meal ¥2,700 カツとじ御膳



[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

蒸し鶏のサラダ

Seasonal Kamameshi set meal ¥2,500 [Salad] Steamed chicken salad 季節の釜めし御膳



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 ¥4,200 飛騨牛溶岩焼き御膳





[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 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

#### Vegetarian cuisineB ¥2,700

[Salad] Vegetable salad 野菜のサラダ [Hot dish] Agedashi-dofu 揚げだし豆腐 [Fried food] Seasonal vegetable tempura 季節野菜の天ぷら [Hot dish] Steamed seasonal vegetables 季節野菜の蒸籠蒸し

[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] Fruit

\*The content is an example

Japanese beef sirloin sukiyaki set meal ¥3,700 和牛サーロインすき焼き御膳

精進料理 B



[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 ¥3,200 [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

#### **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

\*The content is an example

## Group Banquet Menu 団体様宴会メニュー 箱屋

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

# Pork Kalbi Teppanyaki Course with Spicy Sauce ¥5,000 豚カルビの特製旨辛ダレ鉄板焼きコース



[Appetizer] Assorted two appetizers 前菜二種盛合わせ

[Fish] Two kinds of fresh fish sashimi

鮮魚のお刺身 2 種盛

[Salad]Colorful vegetable salad

彩り野菜のサラダ

[Deep-fried] Deep-fried chicken

若鶏の唐揚げ

[Deep-fried] Coarsely chopped french fries ざく切りポテトフライ

[Hot dish] Rolled egg with seasonal bean paste

季節の餡かけ出汁巻玉子 [Hot dish] Beef tongue Meatball skewer

牛タンつくね

[Hot dish] Seasonal fish and simmered daikon radish

季節の魚と大根の煮物

[Main] Pork Kalbi Teppanyaki with spicy sauce

豚カルビの特製旨辛ダレ鉄板焼き

[Rice] Seasonal Kamameshi

季節の釜めし

[Sweetness] Milk pudding

牛乳プリン

\*The content is an example

# 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

[Salad] Carpaccio style salad

カルパッチョ風サラダ

[Deep-fried] Coarsely chopped french fries

ざく切りポテトフライ

[Hot dish] Seasonal fish and simmered daikon radish

季節の魚と大根の煮物

[Hot dish] Beef tongue Meatball skewer

中タンつくね

[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

**仕頭 プロン** 

\*The content is an examplee

### Three Kinds of Hida Beef Assortment Grilled on Lava Plate Course ¥6,500 飛騨牛 3 種盛り合わせの 溶岩焼きコース



[Appetizer] Assorted two appetizers

前菜二種盛合わせ

[Fish] Two kinds of fresh fish sashimi

鮮魚のお刺身 2 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] Coarsely chopped french fries

ざく切りポテトフライ

[Hot dish] Rolled egg with seasonal bean paste

季節の餡かけ出汁巻玉子

[Hot dish] Seasonal fish and simmered daikon radish

季節の魚と大根の煮物 [Main] Lava-grilled Three Kinds of Hida Beef Assortment

飛騨牛三種盛りの溶岩焼き

[Rice] Seasonal Kamameshi 季節の釜飯

[Sweetness] Milk pudding

牛乳プリン

\*The content is an example

## Nagoya Specialty Course ¥7,000 名古屋名物コース



[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] Coarsely chopped french fries

ざく切りポテトフライ

[Deep-fried] Deep-fried chicken wings

手羽先の唐揚げ

[Deep-fried] Miso Kushikatsu

味噌串カツ

[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] Eel Hitsumabushi Style Kamameshi

うなぎのひつまぶし風釜飯

[Sweetness] Milk pudding

牛乳プリン

\*The content is an example

## 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

