

## TASTING MENU

### 秋の宴

178 per person

#### APPETISER

前菜

Monk Fish Liver Paté Monaka Burger

鮫肝最中

#### SASHIMI

刺身

Yellow Tail, Trout

鰯、鱒

#### FISH

魚介料理

Baked Hokkaido Scallop, Butter Onion Sauce

北海道の恵み

#### MEAT

肉料理

36 Hours Slow-Braised Dingley Dell Pork Belly, Japanese Leek Purée

じっくり調理した豚肉を日本の薫りと

#### RICE

飯物

Tochigi Wagyu Beef Chazuke

栃木牛の茶漬け

#### DESSERT

甘味

Ponzu Granite, White Sesame Biscuit, Black Velvet Sponge, Yuzu Ivory

白と黒のマリアージュ



Please advise us of any special dietary requirements, including potential reaction to allergens.  
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## SPRING GRAND TASTING MENU

### 春の献立

230 per person

#### APPETISER

前菜

Sea Urchin Tofu, Bamboo Shoot, Oyster,  
Truffle Flavor Nagaimo, Baby Squid  
雲丹豆腐、筍、活牡蠣、長芋、蛸烏賊

#### SASHIMI

刺身

Toro, Kampachi, Trout  
大トロ、カンパチ、鱒

#### SOUP

碗物

Mikuni Signature Steamed Lobster, Wasabi Cold Tomato Consommé  
ミクニ名物プリプリなロブスターとトマトコンソメ

#### GRILLED

焼き物

Sea Bream Green Pea Surinagashi  
桜鯛の塩焼き

#### WAGYU

和牛

A5 Tochigi Wagyu Shimofuri, Kyoto Turnip  
春野菜と和牛

#### NOODLE

麺

Clam Soup  
貝の風味の若布蕎麦

#### DESSERT

甘味

Strawberry Monaka, Ice Cream, Chestnut, Yuzu Juice Pearl  
イチゴ最中

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## SOUP

### 椀

#### **MISO SHIRU 6**

味噌汁

Inaka Miso, Tofu, Seaweed, Nameko Mushrooms

#### **ASARI CLEAR SOUP 14**

浅利の吸い物

Ariake Clams

#### **WHOLE ABALONE AND SEA URCHIN SOUP 45**

鮑と雲丹の吸い物

Abalone, Sea Urchin, Seaweed

## SIGNATURE STARTERS

### 名物前菜

#### **TRUFFLE KAMPACHI 32**

かんぱち薄造り ゆずと黒トリュフ醤油

Amberjack, Yuzu, Black Truffle Soy, Micro Cress

#### **IKA KARAAGE TRUFFLE MISO DIP 28**

烏賊カリカリ揚げ

Crispy Fried Squid, Truffle Miso Mayo, Lime

#### **MIKUNI WAGYU BURGER SALAD 32**

三国和牛バーガーサラダ

Miyazaki Wagyu, Monaka, Herbs, Sesame Sauce

## STARTERS

### 前菜

#### **NAMA YASAI SALAD 25**

野菜サラダ (V)

Organic Wild Greens, Crispy Vegetable Chips,  
Truffle Soy Dressing

#### **OH TORO NEGITORO 45**

本鮪ネギトロ

Oh Toro Tartar, Mikuni-Style Condiments

#### **NAMAGAKI PONZU SALSA 27**

生牡蠣 ポン酢サルサ

Seasonal Oyster, Japanese-Style Salsa

#### **TRUFFLE SEA URCHIN TOFU 38**

雲丹と冷し豆腐トリュフソース

Sea Urchin, Tofu, Truffle Sauce

#### **GRILLED ASPARAGUS SALAD 24**

アスパラガス温野菜サラダ

Slow-Cooked Asparagus and Pumpkin, Dried Fish Bonito,  
Sesame Seeds

#### **TRUFFLE EDAMAME 18**

トリュフ枝豆 (V)

Steamed Soy Beans, French Truffle Salt with Oil

#### **FOIE GRAS CHAWANMUSHI WITH HOKKAIDO SEAFOOD 28**

フォアグラ茶碗蒸し

Steamed Egg Custard, Foie Gras, Hokkaido Seafood

#### **HOTATE MENTAIKO 28**

焼き帆立 明太子

Hokkaido Scallop, Marinated Cod Roe, Yuzu Butter

(V) Vegetarian

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## SUSHI | SASHIMI

## 寿司 | 刺身

**TOKUJOU SASHIMI 特上さしみ 190**  
Chef's Selection of 7 Seasonal Sashimi

**JOU SASHIMI 上さしみ 110**  
Chef's Selection of 4 Seasonal Sashimi

**TOKUJOU SUSHI 特上すし 110**  
Chef's Selection of 7 Seasonal Sushi

**CHIRASHI SUSHI ちらし寿司 110**  
Chef's Seasonal Sashimi on Rice

**TORO 大とろ 45**  
Tuna Belly

**MAGURO まぐろ 30**  
Tuna

**KAMPACHI かんぱち 28**  
Amberjack

**SHAKE サーモン 20**  
Salmon

**UNI うに 45**  
Sea Urchin

**SHIMA AJI 縞鯨 28**  
Yellow Jack

**AKAGAI 赤貝 38**  
Ark Shell

**AMA EBI 甘エビ 28**  
Sweet Prawn

**BOTANEBI ぼたん海老 45**  
Peony Prawn

**NORWEGIAN MASU 鱒 28**  
Trout

**TRUFFLE-FLAVOURED A5 TOCHIGI  
WAGYU BEEF A5栃木牛 トリュフの香り 45**  
Wagyu Beef Truffle

**IKURA いくら 28**  
Salmon Roe

**HOTATE 帆立 28**  
Hokkaido Scallop

**SHIMESABA さば 28**  
Marinated Mackerel

**ANAGO 穴子 30**  
Japanese-Style Braised Sea Eel

**UNAGI うなぎ 28**  
Japanese-Style Grilled Eel

**ABURI ENGAWA あぶりえんがわ 25**  
Flamed-Flounder Fin

**HIRAME ひらめ 30**  
Flounder

**TAI 鯛 30**  
Sea Bream

**KINMEDAI 金目鯛 30**  
Red Snapper

**MEKAJIKI メカジキ 28**  
Swordfish

**IKA 烏賊 25**  
Cuttlefish

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## MAKI SUSHI

### 巻き寿司

#### MIKUNI LOBSTER MAKI 38

三国ロール

Lobster, Tobiko, Caviar, Cucumber, Ohba Leaf,  
Tempura Flakes, Truffle Sauce

#### DRAGON ROLL 35

ドラゴンロール

BBQ Eel, Shrimp Tempura, Tobiko, Cucumber,  
Avocado, Tempura Flakes, Unagi Sauce

#### EBITEN ROLL 22

海老天

Prawn Tempura, Tempura Flakes, Avocado,  
Cucumber, Bonito Flakes

#### CALIFORNIA 26

カリフォルニア

Avocado, Zuwai Crab, Mayonnaise, Cucumber, Tobiko

#### SPIDER 24

スパイダー

Crispy Soft Shell Crab, Cucumber, Avocado,  
Tobiko, Spring Onion, Ohba Leaf

#### SALMON EXPRESSION ROLL 24

サーモン巻き

Avocado, Fish Cake, Cucumber, Salmon,  
Salmon Roe, Wasabi Sauce

#### MIKUNI STYLE NEGITORO 30

ネギトロ

Tuna Belly, Spring Onion, Takuan, Cucumber, Caviar

#### CRUNCHY SPICY TUNA 25

スパイシーツナ

Tuna, Avocado, Spicy Sauce, Cucumber, Tobiko,  
Bonito Flakes

#### VEGETABLE MAKI 18

野菜 (V)

Organic Wild Greens, Pickles, Avocado, Squash

#### ASPARAGUS TEMPURA ROLL 18

アスパラガスの天麩羅巻き

Asparagus Tempura, Tempura Flakes, Avocado,  
Black Sesame

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## TEPPANYAKI

# 鉄板焼き

**A5 HIDA WAGYU SIRLOIN  
WITH FRESH WASABI (200g) 250**  
飛騨牛サーロイン

**MIYAZAKI WAGYU SIRLOIN (200g) 198**  
宮崎牛サーロイン

**MIYAZAKI WAGYU RIBEYE (200g) 198**  
宮崎牛リブロース

**SLOW-COOKED STANBROKE SHORTRIB 98**  
低温調理したオーストラリア産和牛

**STANBROKE WAGYU TENDERLOIN (200g) 95**  
和牛ヒレ

**LIVE LOBSTER WITH GOLDEN SAUCE 68**  
活けボストン産ロブスター黄金ソース

**FOIE GRAS WITH TERIYAKI SAUCE 48**  
フォアグラ照り焼きソース

**PRAWNS WITH GOLDEN SAUCE 45**  
海老黄金焼

**SOY SAUCE MARINATED WILD COD 45**  
たら

**VEGETABLES 18**  
野菜 (V)

**IBERICO PORK HONEY GINGER SOY 40**  
豚生姜焼き

**TERIYAKI CHICKEN 32**  
照り焼きチキン

**GARLIC FRIED RICE 12**  
ガーリック炒飯

**CRAB FRIED RICE 18**  
蟹 ガーリックフライドライス

**HOKKAIDO SCALLOP WITH IKURA DASHI  
BUTTER SAUCE 45**  
北海道産帆立 バターソース イクラ添え

**SLOW-COOKED LAMB 45**  
低温調理した仔羊

**ALASKAN KING CRAB WITH GARLIC  
SWEET-SOY 85**  
たらば蟹

**ASPARAGUS 20**  
アスパラガス (V)

**NORWEGIAN TROUT YUZU BUTTER SOY 45**  
ノルウェー鱒 焦がしバター 柚子風味

**CHATEAUBRIAND WITH FOIE GRAS TRUFFLE  
TERIYAKI SAUCE 140**  
シャトーブリアンとフォアグラ トリュフ風味の照り焼きソース

**WHOLE ABALONE 68**  
鮑

## TEMPURA

# 揚げ物

### TEMPURA MORIAWASE 38

天麩羅盛り合わせ

Finest Selection of Assorted Seasonal Tempura

### YASAI MORIAWASE 24

野菜天麩羅盛り合わせ (V)

Seasonal Vegetables

### EBITEN 33

海老天麩羅

Prawns

### AGE WATARI OKAKIAGE 26

揚げ渡り蟹おかき揚げ

Crispy Fried Soft-Shell Crab, Tomato, Avocado,

Wasabi Sauce

### CRISPY SPICY TUNA 30

辛味の効いたネギトロ、クリスピーライス添え

Crispy Spicy Tuna Tartar, Tobiko, Crispy Rice

(V) Vegetarian

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## MAINS

### アラカルト

#### **GINDARA SAIKYOU MISO YAKI 58**

銀ダラの西京味噌焼き

Miso Marinated Black Cod

#### **UNAGI KABAYAKI 45**

鰻蒲焼

Grilled BBQ Eel, Arima Sansho Pepper

#### **SHIO KAMAYAKI 48**

カマ塩焼き

Fish Cheek, Ponzu Sauce

#### **SLOW-COOKED STANBROKE WAGYU BEEF RIB WITH SANSHO PEPPER SAUCE 58**

和牛リブの山椒煮込み

Sansho Pepper Braised Stanbroke Wagyu Short Rib, Shiitake Mushroom

#### **LIVE BOSTON LOBSTER UNI YAKI 75**

ロブスターの雲丹焼き

Grilled Boston Lobster, Sea Urchin Cream

#### **MALT-MARINATED FILM STEAM ALASKAN KING CRAB WITH CLAM FLAVOUR 85**

塩麴でマリネしたタラバ蟹と魚介類のフィルム蒸し

Salt Malt-Marinated Steamed Chilean Seabass, Scallop, Prawn, Asari Clam

#### **YOSE NABE YAKI UDON 45**

寄せ鍋焼きうどん

Prawn Tempura, Udon Noodles, Crab

#### **A5 TOCHIGI BEEF SUKIYAKI KONABE 65**

すきやき小鍋

A5 Tochigi Wagyu Beef, Vegetables, Sweet Soy Sauce

#### **KUROBUTA PORK KATSU 48**

黒豚とんかつ

Black Pork, Salad, Katsu Sauce

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## NOODLES AND RICE

### 麺 & ご飯

#### A5 TOCHIGI WAGYU SOBA / UDON 58

肉そば 又は / うどん

Wakame Soba or Udon Noodles, A5 Tochigi Wagyu Beef

#### TEMPURA WAKAME SOBA / UDON 38

天麩羅そば 又は / うどん

Wakame Soba or Udon Noodles, Seasonal Tempura

#### TENDON 40

天丼

Prawns, Anago, Vegetable Tempura

#### UNAGI DON 48

うなぎ丼

BBQ Eel

#### MIYAZAKI WAGYU BEEF DON 58

ミヤザキ和牛丼

Miyazaki Wagyu Beef, Onion, Mushroom, Egg,  
Dried Seaweed

## DESSERT

### デザート

#### WARM HOKKAIDO MILK SOFT CHEESE

FEUILLETÉ WITH FRESH STRAWBERRIES 22

温かいチーズパイ いちご添え

#### DAIGINJO POACHED PEAR WITH RASPBERRIES,

SAKE SORBET, SKEWERED MOCHI AND SAKE

YUZU CONSOMMÉ 20

大吟醸で燻いた洋ナシ、ラズベリーソルベと三色団子

酒柚子コンソメ添え

#### 4TH RUBY COCOA: RASPBERRY DRINK,

GELATO, RUBY COCOA BEAN 22

ルビーココア

木苺のジュース ルビーココアのジェラート ル

ビーココアのムース

#### ICE CREAM / SORBET 15 per scoop

Green Tea 抹茶

Vanilla バニラ

Yuzu ゆず

#### ASSORTED DESSERT AND FRUIT 85

デザートとフルーツの盛り合わせ

#### MOCHI ICE CREAM WITH SEASONAL FRUIT 38

餅アイスクリームとフルーツの盛り合わせ

#### SHIZUOKA MUSKMELON 50

静岡産マスクメロン

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