

鉄板 Teppan

初桜

Hatsuzakura 8,000 yen

Appetizer

淡路サクラマスと春野菜のテリーヌ Awaji Sakura Masu (cherry salmon) and spring vegetable terrine

Hot Dish

新玉ねぎのステーキと新玉ねぎのポタージュ New onion steak and new onion potage

Salad

島サラダ、自家製玉ねぎドレッシング Island salad with homemade onion dressing

Steak

淡路牛サーロインステーキ80gと旬野菜 Awaji beef sirloin steak (80g) with seasonal vegetables

Served with

御飯、赤出汁、漬物 Rice, red miso soup, pickles

Dessert

島フルーツ Awaji strawberry zabaglione

春風

Harukaze 12,000 yen

Appetizer

淡路サクラマスと春野菜のテリーヌ Awaji Sakura Masu (cherry salmon) and spring vegetable terrine

Hot Dish

車海老と国産アスパラガスの鉄板焼き Grilled tiger shrimp and domestic asparagus on a hot plate

Fish Dish

桜鯛と子持高菜のブレゼ、春浅利のナージュ Sakura sea bream with bok choy and young spring clams nage

Salad

島サラダ、自家製玉ねぎドレッシング Island salad with homemade onion dressing

Steak

淡路牛サーロインステーキ80gと旬野菜 Awaji beef sirloin steak (80g) with seasonal vegetables

Served with

御飯、赤出汁、漬物 又は ガーリックライス Rice, red miso soup, pickles or garlic rice

Dessert

島フルーツ Awaji strawberry zabaglione

春茜

Harukané 16,000 yen

Appetizer

淡路サクラマスと春野菜のテリーヌ

Awaji Sakura Masu (cherry salmon) and spring vegetable terrine

Hot Dish

春鰆のミキュイ、新玉ねぎと菜の花のクーリー

Lightly seared spring mackerel with new onions and rapeseed blossoms coulis

Fish Dish

活け鮑の鉄板蒸し、竹の子と木の芽の香り

Live abalone steamed on a hot plate with bamboo shoots and the fragrance of kinome (Japanese pepper leaves)

Salad

島サラダ、自家製玉ねぎドレッシング

Island salad with homemade onion dressing

Steak

淡路牛サーロインステーキ80gと旬野菜

Awaji beef sirloin steak (80g) with seasonal vegetables

Served with

御飯、赤出汁、漬物

又はガーリックライス、又は鉄板ヌードル

Rice, red miso soup, pickles or garlic rice or hot plate noodles

Dessert

鉄板デセール

Hot plate dessert



Appetizer

瀬戸内サヨリのマリネ、島ブーケサラダ Setouchi Sayori (sweetfish) marinade with island bouquet salad

Hot Dish I

車海老と国産アスパラガスの鉄板焼き Grilled tiger shrimp and domestic asparagus on a hot plate

Hot Dish II

淡路牛と春野菜のすき焼き Awaji beef and spring vegetables sukiyaki

Fish Dish

黒鮑の鉄板蒸し、竹の子と木の芽の香り Grilled black abalone with bamboo shoots and the fragrance of kinome (Japanese pepper leaves)

Salad

島サラダ、自家製玉ねぎドレッシング Island salad with homemade onion dressing

Steak

淡路牛サーロインステーキ80gと旬野菜 Awaji beef sirloin steak (80g) with seasonal vegetables

Served with

御飯、赤出汁、漬物 又は ガーリックライス Rice, red miso soup, pickles or garlic rice

Dessert

鉄板デセール Hot plate dessert



淡路ビーフすき焼き

Awaji Beef Sukiyaki

8,000yen

(先付/お造り/すき焼き/御飯/香の物/アイスクリーム)

Appetizer/Sashimi/Sukiyaki/Cooked rice/Pickled vegetables/Ice cream

淡路鍋

Awaji Hot Pot

8,000yen

(先付/お造り/淡路鍋/うどん/季節果実)

Appetizer/Sashimi/Awaji Hot Pot/Udon/Seasonal fruits