



U T A G E

A la carteメニュー

Dinner time menu

お造り・あて Sashimi Appetizers



お造り三種 1,800yen
Three Kinds of Sashimi

お造り五種 2,300yen
Five kinds of Sashimi

馬刺し雲丹 1,580yen
Horse Sashimi with Sea Urchin

三年とらふぐぶつ刺し 2,200yen
Three-Year Farmed Tiger Pufferfish Sashimi

淡路玉ねぎサラダ 900yen
Awaji Onion Salad



三年とらふぐとは What is Three-Year-Farmed Tiger Pufferfish?

三年もの歳月をかけてゆっくり育てられた
とらふぐは、身がしっかりと締まり、
ほどよい歯ごたえと濃厚な旨味が特徴です。
透き通る身質を楽しめる冬のご馳走です。

The Tiger Pufferfish is slowly raised over a period of three years,
resulting in firm flesh with a pleasant texture and rich flavor.
It is a winter delicacy allowing you to enjoy
the translucent texture of the meat.

天婦羅・揚げ Tempura & Fried Dishes

天婦羅盛り合わせ 1,800yen
Assorted Tempura

三年とらふぐ唐揚げ 1,400yen
Deep-fried Three-Year Farmed Tiger Pufferfish



※価格は全て税込みです

煮物 Simmered Dish

鰯大根 880yen
Simmered Yellowtail and Daikon

淡路牛肉豆腐 1,500yen
Awaji Beef and Tofu Stew

蓮根饅頭 890yen
Lotus Root Dumpling



ミニ鍋 Mini Hot Pot



湯豆腐(村上豆腐) 3,000yen
Simmered Tofu (Murakami Tofu)

淡路牛しゃぶしゃぶ 3,800yen
Awaji Beef Shabu-Shabu

三年とらふぐてっちり 5,500yen
Three-Year Farmed Tiger Pufferfish Hot Pot



ご飯 Rice

蟹といくらの御飯(3-4人前) 2,400yen
Crab and Salmon Roe Rice

淡路鶏炭火親子丼 1,200yen
Charcoal-Grilled Awaji Chicken and Egg Rice Bowl

焼きおにぎり 550yen
Grilled Rice Ball

焼きおにぎり茶漬け 800yen
Grilled Rice Ball Ochazuke



※価格は全て税込みです

炉端 Robata Grill



淡路鯛 1,200yen
Awaji Sea Bream



鰯柚庵焼き 990yen
Yellowtail Grilled in Yuzu Soy Marinade

三年とらふぐ 2,200yen
Three-Year Farmed Tiger Pufferfish

鮮魚かま焼き 1,000yen
Grilled Fish Collar

淡路玉ねぎまるごと 800yen
Whole Awaji Onion

淡路茄子一本 660yen
Whole Awaji Eggplant

キノコ盛り 880yen
Assorted Mushrooms

金時人参 580yen
Kintoki Carrot

鳴門金時一本 770yen
Whole Naruto Kintoki Sweet Potato

長いも 660yen
Japanese Mountain Yam (Nagaimo)



炉端 Robata Grill



欄座牛フィレ
Kunugiza Beef Fillet 5,800yen



淡路牛サーロイン
Awaji Beef Sirloin 3,800yen



淡路牛もも
Awaji Beef Round 2,200yen



合鴨ロース
Smoked Duck Breast 1,800yen



淡路鶏山賊
Awaji Chicken Sanzoku Style 1,100yen

炉端焼きとは What is Robata Grill?

炉端焼きは魚や野菜、
肉を炭火でゆっくり焼き上げ、
引き立つ香ばしさと素材の
自然な旨味が特徴の日本の伝統的な料理です。

Robata Grill is a traditional Japanese dish where fish, vegetables, and meat are slowly grilled over charcoal, enhancing the fragrant aroma and natural flavor of the ingredients.

