

Dinner Course Menu
Courses are available from 2people

Dinner Course 【Shun-jyu 旬重】 ¥6,900

Assorted appetizer

前菜の盛り合わせ

3 kinds of fresh sashimi

お造り 3種盛り合わせ

Sautéed grunt with bamboo shoot and kelp sauce

伊佐幾のソティ 筍と昆布のソース

Deep fried bean curd cake, mixed with onion

新玉葱のがんもどき

Grilled pork loin with butterbur sauce

甘とろ豚肩ロースのグリル 蔞の薑の風味

Sea bream iron-pot rice

真鯛の鉄釜飯 味噌汁、香の物

Seasonal dessert.

季節のデザート

Dinner Course 【Farm 農園】 ¥8,800

Bamboo shoot, dressed with leaf bud, bamboo shoot mousse

筍の木の芽和えと筍のムース

TSUGIHAGI sushi

ツギハギ寿司

Assorted sashimi

旬魚のお造り盛り合わせ

Sautéed long tail snapper with onion and lime sauce

尾長鯛のソティ 新玉葱とライムのソース

Spring cabbage in clam soup

春キャベツ団子の椀

Charcoal grilled beef sirloin

ツギハギセレクト牛 サーロインの炭火焼き

Cherry Salmon iron-pot rice

桜マスの鉄釜飯 味噌汁、香の物

Assorted seasonal dessert.

季節のデザート盛り合わせ

Dinner Course 【 Land 大地】 ¥12,800

Onion flan with broad bean sauce

新玉葱のフラン 蚕豆のソース

2 kinds of sushi

炙り寿司 2種

Assorted sashimi

漁港より お造りの盛り合わせ

Sea bream and herb flavor wheat gluten cake

真鯛とよもぎ麩の椀

Sautéed foie gras with caramel and miso sauce

フォアグラのソティ カラメル味噌ソース

Grilled abalone

黒あわびのグリル 肝のソース

Charcoal grilled beef sirloin

黒毛和牛 サーロインの炭火焼き

Iron-Pot rice

(Please choose your iron-pot rice from the rice menu)

北浦郷炭壤米の鉄釜飯 味噌汁、香の物

Seasonal special dessert

パティシエより旬の特別なデザート

Dinner Course 【Matsusaka Beef 松阪牛】 ¥15,000

Homemade Tofu and soymilk skin

汲み上げ豆腐と生湯葉

Assorted sashimi

漁港より お造りの盛り合わせ

Seasonal Tempura

季節野菜の天麩羅

Charcoal grilled MATSUSAKA beef sirloin

松阪牛サーロインの炭火焼き 100g

MATSUSAKA beef sushi

松阪牛の炙り寿司 3貫、味噌汁

Today's dessert.

デザート・ツギハギ

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The prices are included with consumption tax. For customers ordering a la carte, there is a table charge of 840yen.
An additional 10% service charge will be added to the total bill.

【Vegetables and Tofu】 『畑から…』

【Vegetables】 野菜

- ❖ **Cabbage and sakura shrimp salad** **1,000**
Steamed cabbage and roasted flavor dried shrimp (春キャベツと桜海老のサラダ)
- ❖ **Onion flan** **800**
With broad bean soup (新玉葱のフランと蚕豆のスープ)
- ❖ **Baked white asparagus pie** **700**
White asparagus and prosciutto (ホワイトアスパラガスのパイ包み焼き)
- ❖ **Japanese parsley and octopus salad** **1,300**
Dressed with salt and sesame oil (芹と北海蛸のサラダ)
- ❖ **Caesar salad** **1 portion (3-4 people) 1,300**
Romaine lettuce and tomatoes **1/2 portion 700**
(ロメインレタスのサラダ)
- ❖ **Seasonal vegetables ‘Bagna Cauda’**
Fresh vegetables with hot olive oil and anchovy paste **1 portion (3-4 people) 1,600**
1/2 portion 800
(いろいろ野菜のバーニャカウダ)
- ❖ **Green salad**
Choice of white balsamic cold dressing or bacon and soy sauce hot dressing **1 portion (3-4 people) 1,300**
1/2 portion 700
(朝採り有機野菜の農園サラダ)

【Tofu】 豆腐

Enjoy our homemade tofu dishes using original rich soy milk

- ❖ **Plain Tofu** (汲み上げ豆腐) **900**
Homemade tofu, served cold with ginger and spring onion
- ❖ **Fresh soymilk skin** (汲み上げ湯葉) **1,000**
Freshly made soymilk skin sashimi
- ❖ **Avocado and Soymilk skin** (アボカドと生湯葉) **1,400**
Served with horseradish and onion dressing
- ❖ **Tofu with roasted dried young sardines** (じゃこ葱豆腐) **1,200**
Topped with leaf mustard and sesame oil
- ❖ **Deep fried bean curd cake** (新玉葱のがんもどき) **700**
Deep fried mashed tofu, mixed with onion, served with spicy pepper sauce
- ❖ **Deep fried tofu** (自家製豆腐の厚揚げ) **1,200**
Served with ginger and spring onion

【Side Dish】 『ツギハギ一品料理...』

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| ❖ SHUNJU croquette
With butterbur and anchovy | 3 pieces 990
(春秋コロッケ 露の臺風味) |
| ❖ Squid ink ”OKOGE”
Deep fried rice, mixed with squid ink, seafood starchy sauce | 1,200
(イカ墨のおこげ 魚介のあんかけ) |
| ❖ Shrimp ‘Ajillo’
Boiled shrimp in olive oil and garlic, served with baguette | 1,600
(ソフトシェルシュリンプのアヒージョ) |
| ❖ Shunju style omelet
with spring onion, grated radish and soy sauce | 1,200
(春秋地玉子焼き) |
| ❖ Sautéed Foie-Gras
with caramel and soy sauce | 2,600
(フォアグラのソティ) |
| ❖ TEMPURA
Assorted seafood and vegetables Tempura | 2,800
(魚介と野菜の天麩羅) |
| ❖ Deep fried chicken

Deep fried chicken with original garlic miso dip | 4 pieces 1,800
1 piece 480
(春秋セレクト鶏の唐揚げ) |

We also have Today’s Specials. Please ask one of our staffs

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【Fish】 『漁港から...』

【Sushi & Sashimi】 鮨 & 刺身

- ❖ **Chef's choice of Sushi 7 pieces** **3,000**
Sushi 7kinds (おまかせ7種)
- ❖ **Chef's choice of Sushi 10 pieces** **4,000**
Sushi 10kinds (おまかせ10種)
- ❖ **Today's sashimi** **from 1,500**
Today's fresh sashimi, Please ask a staff (本日の刺身)
- ❖ **Today's assorted sashimi (For 2 people)** **4,000**
Please ask a staff (本日の刺身盛り合せ)

【Sea Food Main dish】 魚介

- ❖ **Steamed sea bream** **1,600**
Steamed with sake, served with plum sauce (真鯛の酒蒸し 梅の風味)
- ❖ **Sautéed grunt** **1,980**
With bamboo shoot and kelp sauce (伊佐幾のソティ 筍と昆布のソース)
- ❖ **Sautéed long tail snapper** **2,000**
With onion and lime sauce (尾長鯛のソティ 新玉葱とライムのソース)
- ❖ **Rare-grilled tuna** **2,600**
with malted soy sauce (鮪のレアグリル 醤油麴の味わい)
- ❖ **Grilled abalone** **4,200**
with Abalone liver sauce (黒あわびのグリル)

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【Meat】 『選ばれた素材から...』

【Meat】 肉

- ❖ **Rare grilled horse meat** **1,800**
Dressed with sea salt and sesame oil (桜カルビのグリル)
- ❖ **Grilled sausages** **2,000**
Tankaku beef and Berkshire pork (短角牛と黒豚 ソーセージのグリル)
- ❖ **Roasted duck (Magret de Canard)** **2,200**
with vegetables, dressed with consommé starchy sauce (マグレカナールのロースト)
- ❖ **Grilled lamb and organic vegetables** **2,800**
with red wine and Japanese chili pepper sauce (仔羊のグリル 黒七味のソース)

【Charcoal Grilled Meat】 肉 Grilled simply with salt and pepper

【Beef】 牛

- ❖ **Japanese prime beef rump** **70g 1,900**
120g 3,200
(「黒毛和牛」ランプ)
- ❖ **Japanese prime beef sirloin** **70g 2,800**
120g 4,500
(「黒毛和牛」サーロイン)

【Pork】 豚

- ❖ **Ehime 'AMATORO' pork** **120g 1,800**
from Japan, Ehime prefecture (甘とろ豚)
- ❖ **IBERIAN "De Bellota" pork** **120g 2,900**
from Spain (イベリコ豚)

【Chicken】 鶏

- ❖ **Hinai chicken** **150g 2,300**
from Japan, Akita prefecture (比内地鶏)
- ❖ **Shamo (Fighting Cock)** **150g 1,800**
from Japan, Kagoshima prefecture, very chewy and tasty (軍鶏)
- ❖ **Chicken meat ball** **150g 1,200**
with teriyaki sauce and poached egg (つくね)

【Recommended with...】 『お酒に合わせて...』

【Recommended with wine】 ワインに合わせて

❖ Today's Carpaccio	(本日鮮魚のカルパッチョ)	1,680
❖ 'Prosciutto' Uncured ham	(パルマ産熟成生ハム)	1,300
❖ Cream cheese, preserved in miso	(チーズの味噌漬け)	800
❖ Assorted cheese, from 'Fermier'	(チーズの盛り合わせ)	
	1 portion (3-4 people)	2,600
	1/2 portion	1,300

【Recommended with SAKE and SHOUCHU】 和酒に合わせて

❖ Smoked Japanese radish and cream cheese, preserved in miso	(いぶりがっことチーズの味噌漬け)	900
❖ Tofu, preserved in Miso	(豆腐の味噌漬け)	900
❖ Mullet roe	(生からすみ)	1,500
❖ Broiled dried sardines	(土佐の丸干し)	900
❖ Assorted Japanese delicacies	(珍味の盛り合わせ)	1,800

【Hot Pot】 『鍋』

【Tsugihagi HOT-POT】 鍋 1 pot for 2-3 people

❖ Beef "SHABU-SHABU"	1 pot	7,000
thin slices of beef and seasonal vegetables in boiling broth	(和牛しゃぶしゃぶ)	
❖ Additional beef	1 portion	2,500
❖ Suppon-Nabe	1 pot	6,000
Boiled soft-shell-turtle with tofu and green onion	(すっぽん鍋)	
❖ Rice porridge after hotpot		800
❖ Spring cabbage and clams small hot pot	1 Pot	2,480
	(春キャベツ団子と蛤の小鍋)	

【Rice】 『田圃から・・・』

【Iron-Pot Rice】 鉄釜飯 Rice cooked in an Iron-Pot 1 pot for 2-3 people

◆It takes about 30 min

- ❖ Hinai-Chicken 1,780
(比内地鶏とお揚げの鉄釜飯)
- ❖ Sea bream 1,680
(真鯛の鉄釜飯)
- ❖ Pork and spring cabbage 1,680
(豚と春キャベツの鉄釜飯)
- ❖ Cherry salmon 1,980
(桜マスの鉄釜飯)
- ❖ Bonito and salted fish innards 1,980
(鰹と酒盗の鉄釜飯)
- ❖ Sea urchin and fresh seaweed. 3,300
(生雲丹の鉄釜飯)

【Rice & Noodles】 飯 & 饅頭

- ❖ Boiled young sardines and yukari, Rice bowl 900
Yukari is dried red perilla (釜揚げしらすとゆかりご飯)
- ❖ TSUGIHAGI Chazuke (Rice in soup stock) 900
Choice of cod roe or Ume (Japanese plum). (ツギハギの茶漬)
- ❖ SHIO-MUSUBI 600
Rice balls with sea salt (塩むすび)
- ❖ SANUKI UDON 900
UDON (Thick white noodles) Hot/Cold (讃岐うどん)
- ❖ Miso soup 480
(味噌汁)
- ❖ Homemade pickles 480
Ex. Cucumber, eggplant, Daikon, carrot.... (漬物)
- ❖ Steamed rice 300
(白飯)

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