

Japanese Cuisine YUKURI

Dinner 17:30～22:00 (21:00 L.O.)

貳の御菜

6,900円

はじめの御菜

春キャベツと油揚げのシーザーサラダ
筍と蛸烏賊の木の芽味噌和え
クリームチーズ酒盗掛け
一口小江戸ちらし寿司
南瓜含め煮 鶏そぼろ
鯛の子の煮凝り
合鴨ロース煮
こごみ梅鱈のせ
ばい貝旨煮
縁特製のっぺい煮

造り

本日の造り
あしらい色々

揚物

旬の野菜天麩羅

主菜

鱈煮付け 山椒風味 春大根

参の御菜

9,000円

はじめの御菜

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魚料理

海鮮菜種焼
白身魚 海老 ミニトマト 酒盗香煎

肉料理

牛バラ赤味噌煮込み
新馬铃薯唐揚げ

本日の食事

貳の御菜

Four-Course Meal

6,900円

Seasonal Appetizers

- Spring cabbage and fried tofu Caesar salad
- Bamboo shoots and firefly squid with young sansho leaves miso
- Cream Cheese with Shuto Fermented entrails
- Vinegared rice topped with various ingredients.
- Simmered pumpkin and minced chicken
- Stewed sea bream roe
- Braised duck loin
- Kogomi Wild vegetables with plum and bonito
- Simmered Japanese ivory shell in Sweetened Soy Sauce
- Yukuri Original “Noppei-ni”, Local simmered dish of Niigata Prefecture

Assorted Sashimi

Sashimi of the Season

Fried Dish

Tempura of the Seasonal Vegetables

Main Dish

Braised Spanish mackerel with Japanese pepper and spring radish

参の御菜

five-Course Meal

9,000円

Seasonal Appetizers

- Spring cabbage and fried tofu Caesar salad
- Bamboo shoots and firefly squid with young sansho leaves miso
- Cream Cheese with Shuto Fermented entrails
- Vinegared rice topped with various ingredients.
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Assorted Sashimi

Sashimi of the Season

Fish Dish

Japanese egg Omelet with Seafood and Seasonal Greens with Salted Bonito Guts Powder

Meat Dish

Braised beef belly in red miso sauce with fried potatoes

Today's Meal

料理 A la carte

はじめの御菜 Assorted Appetizer ¥ 3,300

- ・根三つ葉とあさりのお浸し
- ・クリームチーズ酒盗掛け
- ・束ね白魚白扇揚げ
- ・名残ふぐの煮凝り
- ・小鯛手毬寿司
- ・蕪のあっさり煮
- ・春ひじき和え
- ・海老ポテトサラダ
- ・縁特製のっぺい煮
- ・ Boiled Japanese parsley and clams
- ・ Cream Cheese with Shuto Fermented entrails
- ・ Deep-fried icefish
- ・ Fugu jelly
- ・ Small sea bream sushi roll
- ・ Simple stew of turnip and turnip greens
- ・ Hijiki seaweed and spring vegetable salad
- ・ Shrimp and potato salad
- ・ Yukuri Original “Noppei-ni”,
Local simmered dish of Niigata Prefecture

前菜 Appetizer

- 香の物盛り合わせ ¥ 1,000
Pickled Vegetables
- クリームチーズ鯛酒盗掛け ¥ 1,000
Cream Cheese Topped with Salted Fish
- 蓬胡麻豆腐 ¥ 1,000
Mugwort sesame tofu
- 春キャベツと油揚げのシーザーサラダ ¥ 1,000
Spring cabbage and fried tofu Caesar salad

造り Sashimi

- 造り盛り合わせ 1 人前 ¥ 2,600
Assorted Raw Fish Slices

煮物 Simmered Dish

- 縁特製のっぺい煮 ¥ 1,600
Yukuri Original “Noppei-ni”, Local simmered dish of Niigata Prefecture
- 鱚煮付け 山椒風味 ¥ 2,800
Braised Spanish mackerel with Japanese pepper and spring radish
- 牛バラ赤味噌煮込み ¥ 2,800
Braised beef belly in red miso sauce with fried potatoes

焼物・主菜 Grilled Dish

- 春サーモン西京焼き ¥ 3,000
Grilled Salmon in Saikyo style
- 黒毛和牛のステーキ ¥ 6,000
“Wagyu”-Beef Steak

揚物 Deep-Fried Dish

- 天麩羅盛り合わせ ¥ 2,600
Assorted “Tempura”, Japanese Deep-Fried Dish

食事 Rice , Noodle Dish

- 手打ち蕎麦 ¥ 1,600
Home-Made Buckwheat Noodles
- お茶漬け (梅、じゃこ) ¥ 1,300
Chazuke, Rice Bowl soaked in Japanese Soup Stock
- 御飯セット ¥ 1,000
Rice Set ~Bowl of Rice, Miso Soup and Pickled Vegetables

デザート Dessert

- 酒粕薫る桜甘酒プリンと季の実 ¥ 1,300
Sakura Amazake Pudding with Sake Lees Fragrance and Seasonal Fruit
- 桜風味の抹茶ガトーショコラとバニラアイス ¥ 1,500
Cherry blossom-flavored matcha gateau chocolat and vanilla ice cream