

寿司・炭火割烹

# 巖遊庭

Ganyutei

## Kaiseki (Traditional Course Meals)



**Aki (9 course meal) ¥9,500**

[appetizer, sashimi, grilled (fish or meat), fried food, simmered food, food prepared with vinegar, rice item, soup, dessert]

**Seto (9 course meal) ¥6,600**

[appetizer, sashimi, grilled fish, fried food, simmered food, food prepared with vinegar, rice item, soup, dessert]

## Grilled

**Conger Eel ¥2,000**

**Prawn with Garlic ¥2,400**

**Blackthroat Seaperch (approx. 400g)  
Market price**

## Simmered

**Mixed Vegetables ¥850**

**Beef Tongue Stew ¥1,900**

## Sushi



**Deluxe Sushi (8pc) ¥3,300**



**Super Deluxe Sushi (10pc)  
¥4,400**

## Deep-Fried

**Vegetable Tempura ¥1,080**

**Conger Eel Tempura ¥1,300**

**Assorted Tempura ¥2,000**

**Prawn Tempura ¥2,400**

## Char-Broiled Wagyu



**Wagyu Sirloin ¥3,800**

**Wagyu Kalbi Brisket ¥3,800**

**Wagyu Filet ¥4,800**

## Salads



**Avocado and Raw Ham Salad ¥1,200**



**Crab Salad ¥1,400**

## Dessert

**Ice Cream ¥600**  
(Vanilla, Green Tea, Strawberry and other seasonal ice creams.)

This is just a small portion of the menu. Contact us for more information.