

# Appetizer

## Assorted Sashimi (for two people)

¥3,500

Add one serving ¥1,750



## W Tempura of Dried Squid

¥950

This is a soul food from Joetsu, Niigata Prefecture, where dried squid from Sado Island is sun-dried overnight to intensify its flavor and then simply turned into tempura.



## Camembert Cheese Miso Pickles

¥900

This is a special creation by WASHIN, matured by marinating in the renowned 170-year-old miso from Joetsu, Niigata.

## Salted Rice Malt Potato Salad with NAGOMI Pork Bacon ¥650

The WASHIN Original Potato Salad, finished with bacon from Niigata's 'Nagomi Pork' brand and salted malted rice.

## W Crab Cream Croquettes (2 pieces)

¥700

This croquette is made with plenty of crab meat and crab miso, using deep-fried tofu pouches (aburaage) instead of breadcrumbs as the coating. Its unique crispy texture sets it apart from traditional breadcrumb-coated croquettes.

## "Tochio" Deep-fried Tofu

¥700

# Fish Dish

## Salt-Grilled Blackthroat seaperch

¥1,650

Our head chef has carefully grilled the high-quality Blackthroat seaperch.



## Grilled Goldeneyes Snapper

¥1,600

We carefully select the thick part of the fish, cook it with the scales intact in hot oil, and then grill it over charcoal to achieve a crispy skin and tender flesh.



## Grilled Salmon Sweet Sake Miso Pickled

¥1,450

We marinate fatty salmon in our special sweet sake miso and grill it to perfection.



## Steamed Clams in Ginjo Sake

¥2,500

We steamed clams in sake and finished them with the fragrant addition of Ginjo Sake and butter.



# Meat Dish

## Japanese Wagyu Roast Beef

¥2,500

We slow-roast Japanese Wagyu at low temperature for 2 hours, locking in the juices and flavors, resulting in a tender and juicy finish.



## Beef Tongue and Seasonal Vegetables in Broth Shabu-shabu

¥1,680

We use tender beef tongue and serve it as a shabu-shabu dish along with seasonal vegetables in a bonito broth.

## Nagomi Pork Bacon Marinated in Sake Lees

¥1,200

We marinate bacon in Niigata Prefecture's sake lees overnight, infusing it with flavor, and then slowly grill it to perfection.

## Broilers Rice Flour Fritters (2 pieces)

¥600

# Rice Dish

\*It's takes about 25~30 minutes to cook rice.

## W Blackthroat Seaperch and Crab Clay Pot Rice (for 2 people) ¥4,200

We grill the fatty Blackthroat seaperch to perfection, placing it on freshly cooked clay pot rice.



## "Koshihikari" Clay Pot Rice (for 2 people) ¥1,800

We polish the rice in-house every morning. Depending on the condition of the rice, we adjust the water content and cook it in a clay pot until it's fluffy.



## Assorted 8 Condiments for Rice ¥1,300

An assortment of 8 condiments to enhance the flavor of our perfectly cooked "Koshihikari", which is prepared in a clay pot.

## "Koshihikari" Clay Pot Tai Chazuke Set (for 2 people) ¥3,000

Sea bream sashimi with sesame sauce combined with clay pot rice.

## Miso Soup ¥350



# Dessert

## Salted Malted Rice Basque Cheesecake

¥900

The WASHIN special Japanese-style Basque cheesecake with 'salted malted rice' and yuzu.



## Rich Salted Malted Rice Chocolate

¥750

The WASHIN Special Rich Chocolate.



## Today's Ice Cream

¥500円

Please inquire with our staff for details.

