## Appetizer

#### Assorted Sashimi (for two people)

3,200円



950円

#### w Tempura of Dried Squid

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**

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円

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

### **W** Crab Cream Croquettes (2 pieces)

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 Pouches

900円

700円

700円

食物アレルギー物質につきましては係員にお尋ねください。 Please advise your waiter about allergies and dietary restrictions.

1,300円

1,600円

## **Fish Dish**

#### **W** Salt-Grilled Blackthroat seaperch

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



#### 📢 Goldeneyes snapper "Matsukasa-yaki"

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.

#### Salmon Sweet Sake Miso Pickles

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

#### Steamed Clams in Junmai Sake

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



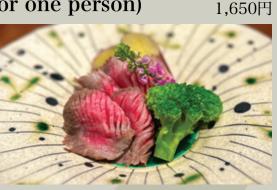
#### 1,200円

2,500円

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#### Japanese Wagyu Roast Beef (for one person)

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

1,350円

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円

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円

# **Rice Dish**

\*各種土鍋飯のご提供は、ご注文から25~30分お時間を頂きます。

#### W Blackthroat seaperch and Crab Clay Pot Rice (for 2~3 people)

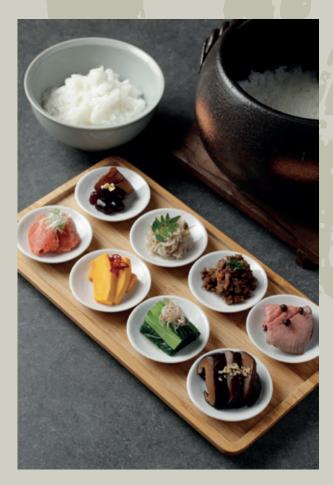
4,200円

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



### "Koshihikari" Clay Pot Rice (for 2~3 people) 1,500円

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

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

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

**Miso Soup** 

350円

1,300円

## Dessert

#### **W** Salted Malted Rice Basque Cheesecake

900円

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



#### **Rich Salted Malted Rice Chocolate**

The WASHIN Special Rich Chocolate.

750円



#### **Today's Ice Cream**

Please inquire with our staff for details.

500円

