

Joetsu Yasuda

GINZA

Seasonal Course Menu 季節套餐

All courses are served with clay pot-cooked rice from Niigata.

所有的套餐都包含使用新潟越光米煮的土鍋飯



HAMANASU 浜梨套餐

Serve 10 kinds of items including Blackthroat seaperch, Japanese Kuroge Wagyu and Abalone

套餐有10種品項

¥13,200



YUKITSUBAKI 雪椿套餐

Serve 9 kinds of items including Japanese Kuroge Wagyu

套餐有9種品項

¥11,000



YUKIWARISOU 雪割草套餐

Serve 9 kinds of items including

套餐有9種品項

¥9,680



SHIRANEAIOI 白根葵套餐 Chef's exclusive menu

Serve 10 kinds of items including Blackthroat seaperch, Japanese Kuroge Wagyu, Abalone and crab meat

套餐有10種品項

Reservation is required in advance for this menu.

需要提前來電或網上預訂此套餐

¥16,500

※ All prices include 10% consumption tax.

餐點所有價格都含稅

※ 12% of the service charge & 500 yen of cover charge apply at the dinner service only.

服務費12% & 來店時會提供550日圓的小菜

※ Please inform the staff if you have any allergies and/or dietary restrictions.

請告知服務人員如果您有任何過敏食物或不能吃的食物

Sashim 生魚片



Assorted Sashimi plate

5 kinds of fresh cut raw fish

5種廚師精選的生魚片

¥2,580 per guest



Lightly broiled tiger pufferfish sashimi

炙燒虎河豚刺身

¥2,980

Appetizers 前菜

- Steamed Abalone with liver sauce

肝醬蒸鮑魚

¥2,980



Prosciutto and kale caesar salad
with Sado island cheese dressing

生火腿和羽衣甘藍凱撒沙拉
佐渡島奶酪醬

¥1,280

- Mozuku Vineger from Sado island

來自佐渡島的醋拌海藻

¥920

Side dishes 下酒菜



Assorted Joetsu Yasuda appetizer 珍味三選

Serve 3 kinds: Blowfish roe pickled in sake-lees, whale meat and dried salmon)

三種：酒粕醃河豚子，味噌醃製鯨魚肉，鮭魚乾

¥1,890



Ikura no shoyu zuke

Marinated salmon roe in soy sauce

醬油醃三文魚子

¥1,280



Boiled scallops with Sansho Japanese pepper 扇贝配日式山椒

¥1,000



Hari -hari zuke

Dried daikon radish marinated in vinegar

用醋醃製的蘿蔔乾。

¥880



Salted Sado island squid 佐渡島醃製魷魚

¥800

• Tamatoro Salami from Sado

¥1,480

Fresh salami with a soft texture.

柔軟質地的新鮮薩拉米

• Kikurage Iatawasa

¥980

Fish cake with wood ear mushroom.

木耳魚餅

• Dried Cod pickled in Iwanohara wine

¥880

葡萄酒醃鱈魚乾

Grilled dishes 燒烤料理



Grilled Nodoguro (Blackthroat seaperch)

烤黑喉魚

Half cut

Full

**Current price
時令價**



Roasted Japanese Kuroge Wagyu Beef

炙燒黑毛和牛

¥2,980

• **Grilled Abalone with butter sauce**

烤鮑魚與黃油

**Current price
時令價**



Roasted Nagomi Pork bacon

烤培根

¥1,380



Dashi maki Japanese style egg roll

日式玉子燒

¥1,100

Steamed & Simmered dishes 蒸&燉菜



**Simmered Nodoguro (Blackthroat seaperch)
in soy sauce 燉煮黑喉魚(醬油風味)**

**Half cut
Full**

**Current price
時令價**



Noppei 燉煮時蔬

Seasonal vegetables simmered in dashi soup stock
新潟県郷土料理，使用日式高湯燉煮各種季節蔬菜

¥1,000



**Aigamo duck loin simmered in japanese pepper
炙烤Aigamo鴨肉配日式胡椒**

¥1,680

Fried dishes 炸物

- Red crab Tempura 紅蟹天婦羅 ¥1880



Deep-fried Japanese white shrimp

炸白蝦

¥1,480



"Shio-surume" Tempura 炸魷魚

Japanese style calamari
日式風味的炸魷魚

¥1,000



Tochio Aburage 枋尾厚片油豆腐

Deep fried soybean curd
油炸豆腐

¥920

Clay Pot & Soba

※Clay pot rice may takes up to 30-40 minutes to be served.

土鍋飯需等待30~40分鐘



Clay pot cooked "Koshihikari" Niigata rice

新潟越光米土鍋飯 (For 2~3people)

¥1,800

Add your favorite side

- 3 kinds of toppings ¥800 per guest

【Ikura(salmon roe), Cod roe marinated in rice malt, Shiitake mushrooms cooked in soy sauce】

- Taichazuke ¥1,100 per guest

Tea stock, seabreams, sesame dressing



Clay pot cooked rice, Nodoguro

(Blackthroat seaperch)

黑喉魚土鍋飯

(For 2~3people)

¥4,500



Clay-pot cooked rice, crab meat

蟹肉土鍋飯

(For 2~3people)

¥4,200



Sanpou Clay-pot cooked rice

(Blackthroat seaperch, salmon roe, crab meat)

三宝土鍋飯 (黑喉魚, 鮭魚卵, 蟹肉)

(For 2~3people)

¥4,800



Hegi-soba noodles

made with funori-seaweed

(For 1 person)

使用布海苔製成的蕎麥麵

¥1,100



Assorted Tsukemono 醃菜拼盤

Japanese vegetable pickles
日式醃製小菜

¥820



Miso soup 味噌湯

¥400

Dessert



Seasonal Ice cream 時令冰淇淋

※Please ask our staff for details

¥600



Japanese sake cake, vanilla ice cream 日本清酒蛋糕，香草冰淇淋

¥800



Matcha terrine, vanilla ice cream 抹茶泰林，香草冰淇淋

¥800

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