

## 酒肴 **Bites Amuse**

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| * 枝豆 <i>Edamame</i>                                                                              | € 6.00  |
| * 季節のお浸し <i>Seasonal Vegetable Ohitashi, Seizoensgroenten Ohitashi</i>                           | € 6.50  |
| * チーズ味噌漬け <i>Miso-marinated cheese, Kaas gemarineerd in miso</i>                                 | € 7.50  |
| * 香の物盛り合わせ <i>Assorted pickles, Assortiment van Japanse ingelegde groenten</i>                   | € 8.00  |
| * 牛すじ煮込み <i>Japanese-style braised beef tendon stew, Japanse stoofpot van runderpees</i>         | € 9.50  |
| * 鮪めた和えキャビア <i>Tuna with miso-vinegar sauce and caviar, Tonijn in miso-azijnsaus met kaviaar</i> | € 10.50 |

## 椀物 **Soup Soep**

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| * 味噌椀 <i>Miso soup</i>                                                                                                                    | € 6.00  |
| * 土瓶蒸し <i>Dobin mushi (Japanese seafood broth steamed in a teapot), Dobin mushi (Japanse zeevruchtenbouillon gestoomd in een theepot)</i> | € 13.50 |
| * 鳥煮麺 <i>Chicken noodle soup (Japanese style), Japanse kippensoep met noedels</i>                                                         | € 15.00 |

## サラダ **Salad Salade**

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| * 豆腐アボカドサラダ <i>Japanese-style tofu &amp; avocado salad, Tofu- en Avocadosalade</i> | € 13.50 |
| * 海藻サラダ <i>Japanese seaweed salad, Japanse zeewiersalade</i>                       | € 15.00 |

## 前菜 **Appetizer Voorgerecht**

### 肉料理 **Meat dish Vleesgerecht**

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| * 和牛握り寿司 (3カン) <i>Wagyu Nigiri Sushi (3 pieces), Wagyu nigiri sushi (3 stuks)</i>                                                                            | € 27.00 |
| * 鳥竜田揚げ (柚子と山椒ソース) <i>Deep-fried chicken "Tatsuta-age" with yuzu and Japanese pepper sauce, Gefrituurde kip "Tatsuta-age" met yuzu- en Japanse pepersaus</i> | € 15.00 |
| * 牛叩き刺身スタイル <i>Beef Tataki (lightly seared beef, sashimi style), Beef tataki (licht geroosterde runderlappen, sashimi-stijl)</i>                             | € 16.00 |
| * 鴨ロース (葱ソース) <i>Cold roasted duck breast with scallion sauce, Koude geroosterde eendenborst met lente-uiensaus</i>                                          | € 18.00 |

## 魚料理 *Fish dish Visgerecht*

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| * ズワイ蟹と甘えびの胡瓜若芽酢<br><i>Snow crab &amp; sweet shrimp with cucumber-wakame vinegar,</i><br><i>Sneeuwkrab en zoete garnalen, komkommer-wakame met azijn</i> | € 11.00 |
| * 鰻ざくグレープ酢掛け <i>Grilled eel with cucumber in grape vinegar sauce,</i><br><i>Gegrilde paling met komkommer in druivenazijnsaus</i>                        | € 14.00 |
| * サーモン南蛮漬けキウイ酢 <i>Marinated salmon "Nanban-zuke" with kiwi vinegar,</i><br><i>Gemarineerde zalm "Nanban-zuke" met kiwi-azijn</i>                         | € 12.50 |
| * 本鮪とサーモン刺身(5切れ) <i>Bluefin tuna and salmon sashimi (5 pieces),</i><br><i>Blauwvintonijn en zalm sashimi (5 stuks)</i>                                   | € 18.50 |
| * 鰻巻玉子 <i>Unagi-maki Tamago (Japanese omelette with eel),</i><br><i>Unagi-maki Tamago (Japanse omelet met paling)</i>                                    | € 21.00 |
| * 天麩羅小盛り(海老1、白身魚1、野菜2)<br><i>Tempura small assortment (1 shrimp, 1 white fish, 2 vegetable)</i>                                                          | € 14.50 |

## 中間料理 *Intermediate course Tussengerecht*

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| * 牛叩き刺身 <i>Lightly Seared Beef Sashimi (Tataki style),</i><br><i>Licht gegrilde rundvlees sashimi (Tataki stijl)</i>                                        | € 16.00 |
| * お造り盛り合わせ(小)(5種 1名様)<br><i>Sashimi Assortment (Small) – 5 kinds, serves 1,</i><br><i>Sashimi Assortiment (Klein) – 5 soorten, voor 1 persoon</i>           | € 32.50 |
| * お造り盛り合わせ(梅)(7種 1~2名様)<br><i>Sashimi Assortment (Ume) – 7 kinds, for 1–2 persons,</i><br><i>Sashimi Assortiment (Ume) – 7 soorten, voor 1–2 personen</i>   | € 57.50 |
| * お造り盛り合わせ(松)(11種 2~4名様)<br><i>Sashimi Assortment (Matsu) – 11 kinds, serves 2–4,</i><br><i>Sashimi Assortiment (Matsu) – 11 soorten, voor 2–4 personen</i> | € 75.00 |
| * 握り寿司5カン(おまかせ) <i>Nigiri Sushi – 5 pieces (Chef's Choice),</i><br><i>Nigiri Sushi – 5 stuks (Chef's keuze)</i>                                             | € 32.50 |
| * 炙り寿司5カン(おまかせ) <i>Seared Sushi – 5 pieces (Chef's Choice),</i><br><i>Geflambeerde Sushi – 5 stuks (Chef's keuze)</i>                                       | € 48.50 |
| * 握り寿司8カン(おまかせ) <i>Nigiri Sushi – 8 pieces (Chef's Choice),</i><br><i>Nigiri Sushi – 8 stuks (Chef's keuze)</i>                                             | € 58.00 |
| * ソフトシェルクラブ天麩羅 <i>Soft-Shell Crab Tempura,</i><br><i>Tempura van Soft-Shell Krab</i>                                                                        | € 25.00 |
| * フォアグラ鰻大根 <i>Foie Gras with Grilled Eel and Daikon Radish,</i><br><i>Foie Gras met paling en daikon radijs</i>                                             | € 28.50 |

## メイン Main Dish Hoofdgerecht

### 肉料理 Meat Dish Vleesgerecht

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| * 味噌チキン(120g) <i>Chicken with Miso Sauce, Kip met Miso-saus</i>                                                                                      | € 28.00 |
| * イベリコバラ肉味噌トマト煮込み<br><i>Braised Iberico Pork Belly with Miso-Tomato Sauce,</i><br><i>Iberico Buikspek gestoofd met miso en tomaat</i>                | € 32.00 |
| * ラム胡椒すき焼き <i>Lamb Sukiyaki with Black Pepper,</i><br><i>Lams Sukiyaki met zwarte peper</i>                                                          | € 39.50 |
| * 牛サーロインすき焼き(卵トリュフソース)120g<br><i>Beef Sirloin Sukiyaki (with Egg-Truffle Sauce),</i><br><i>Runder sirloin Sukiyaki (met ei-truffelsaus)</i>          | € 42.00 |
| * A5和牛サーロインすき焼き(卵トリュフソース)120g<br><i>A5 Wagyu Sirloin Sukiyaki (with Truffle Egg Sauce),</i><br><i>A5 Wagyu Sirloin Sukiyaki (met ei-truffelsaus)</i> | € 73.00 |
| * 牛サーロイン照り焼き鉄板焼き(120g)<br><i>Sirloin Steak Teppanyaki Style, Rundersirloin Teppanyaki</i>                                                            | € 38.00 |
| * A5和牛サーロイン鉄板ステーキ(120g)<br><i>A5 Wagyu Sirloin Teppan Steak, A5 Wagyu ossenhaas steak van de teppanplaat</i>                                         | € 68.00 |
| * 牛サーロイン山椒しゃぶしゃぶ(120g)<br><i>Beef Sirloin Shabu-shabu with Sansho Pepper,</i><br><i>Rundersirloin Shabu-shabu met Sansho peper</i>                   | € 42.00 |
| * A5和牛サーロイン山椒しゃぶしゃぶ(120g)<br><i>A5 Wagyu Sirloin Shabu-shabu with Sansho Pepper,</i><br><i>A5 Wagyu Sirloin Shabu-shabu met Sansho peper</i>         | € 73.00 |

### 付け合わせ Side Dish

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| * ご飯セット ご飯(ゆめぴりか 北海道産)、味噌汁、お新香<br><i>Rice Set (Steamed Rice "Yumepirika" from Hokkaido, Miso Soup, and Pickles),</i><br><i>Rijstset (Gestoomde rijst "Yumepirika" uit Hokkaido, misosoep en Japanse pickles)</i> | € 12.00 |
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### 魚料理 Fish Dish Visgerecht

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| * サーモンとムール貝の石狩鍋仕立て <i>Salmon &amp; Mussels Ishikari Nabe Style</i><br><i>Zalm en Mosselen Ishikari Nabe-stijl</i>                             | € 32.50 |
| * ヒメジと揚げ出し豆腐 茸餡掛け<br><i>Red Mullet &amp; Agedashi Tofu with Mushroom Sauce</i><br><i>Rode Mullet &amp; Agedashi Tofu met Paddestoelensaus</i> | € 36.50 |

\* 天麩羅盛り合わせ(海老4, 白身1, 野菜5)

*Tempura Assortment (4 Shrimp, 1 White Fish, 5 Vegetables)*

*Tempura Assortiment (4 Garnalen, 1 Witte Vis, 5 Groenten)* € 36.50

\* 海老天麩羅(海老6) *Shrimp Tempura (6 pieces) Garnalen Tempura (6 stuks)* € 38.00

\* 鰻柳川鍋 *Eel Yanagawa Hotpot Paling Yanagawa Hotpot* € 45.00

\* 握り寿司12カン(おまかせ) *Nigiri Sushi – 12 pieces (Chef's Choice)*

*Nigiri Sushi – 12 stuks (Chef's keuze)* € 72.00

\* 本鮪トロ鉄板ステーキ 120g *Teppan-grilled Bluefin Tuna Toro Steak 120g*

*Teppan-gegrilde Bluefin Tonijn Toro Steak 120g* € 57.50

\* 魚貝寄せ鍋 *Seafood & Japanse hotpot Zeevruchten & Japanse hotpot* € 43.00

\* 魚すき焼き(トロ、はまち) *Sukiyaki with Fish (Fatty Tuna, Yellowtail)*

*Sukiyaki met vis (Vette tonijn, Yellowtail)* € 45.00

## 野菜料理 **Vegetable Dishes Groentegerechten**

\* 揚げ出し豆腐 Lightly fried tofu served in savory dashi sauce

*Licht gebakken tofu in hartige dashi-saus* € 12.50

\* 精進天麩羅 *Vegetarian Tempura Vegetarische Tempura* € 28.00

\* 豆腐山椒鍋(うどん、胡麻ポン酢柚子胡椒)

*Hotpot with Tofu and Japanese Pepper (Sansho)*

*Hotpot met tofu en Japanse peper (Sansho)* € 32.50

\* 豆腐すき焼き鍋 *Tofu Sukiyaki Hotpot* € 33.00

\* 精進寿司盛り合わせ(握り寿司5, 細巻6カン)

*Vegetarian Sushi Assortment (5 Nigiri, 6 Hosomaki)*

*Vegetarisch Sushi Assortiment (5 Nigiri, 6 Hosomaki)* € 34.00

## デザート **Dessert**

\* アイスクリーム Ice Cream IJs € 6.00

\* アイスクリーム(2スcoop) 抹茶、胡麻、バニラ、柚子、その他、

*Ice Cream (2 scoops) IJs (2 bolletjes) Choose 2 flavors: Matcha (Green Tea), Sesame (Sesame), Vanilla, Yuzu, Other* € 12.00

\* EN特製チョコレートケーキ(日替わり)

*EN Special Chocolate Cake (Daily Selection)*

*EN Speciale Chocoladetaart (Dagelijks wisselend)* € 13.00

\* 餅アイスクリーム(3種類) *Mochi Ice Cream (3 flavors)*

*Assortiment Mochi IJs (3 soorten)* € 17.00

\* デザート盛り合わせ(コンビデザート)

*Dessert Assortment (Combo Dessert Plate)*

*Dessert Assortiment (Combinatie Dessert)* € 22.00