

“ Grand menu ” 「グランドメニュー」

Oct. 1st. 2023

Numbers on the left side are the same numbers of Japanese Grand menu. For details, please see each photo on the grand menu in Japanese.

All of Prices is tax included

Crabs and Shrimps are used as meals. Please be aware of those people who have allergic of crabs and shrimps.

- We have lowered almost all of prices by 3~8% on Oct. 1st. in 2023.

P1-P2

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|---------------|------------------------------------|---------|
| 1-① 「毛蟹」 | Boiled Horsehair crab (full seize) | ¥6,000~ |
| | ・ As quoted price | |
| 2-① 「ずわい姿」 | Boiled Queen crab (full seize) | ¥6,600 |
| 2-② 「たらば姿・片身」 | Boiled King crab (half seize) | ¥15,000 |

P3-P4 「かにすき (鍋)」 Kani Suki (Crab stew)

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| 3-① 「ずわいすき (単品)」 | Queen crab stew | ¥4,600 |
| 3-② 「ずわいしゃぶ (単品)」 | Queen crab Shabu-shabu | ¥5,600 |
| 3-③ 「たらばすき (単品)」 | King crab stew | ¥6,400 |
| 3-④ 「たらばしゃぶ (単品)」 | King crab Shabu-shabu | ¥8,000 |
| 4-① 「たらば・ずわいミックス (単品)」 | Queen crab&King crab stew | ¥5,600 |
| 4-② 「かにすきセット」 | (side menu) | |
| | Steamed egg cutard/ rice porridge/ dessert. | ¥900 |

P5 かにすき鍋会席（「本ずわい」）

Course menu with “queen crab” stew *below 3 courses accepted
from more than 2 people.

5-① ずわい「梅」 「 U M E (Queen crab) 」

Side small dish, steamed egg custard, boiled queen crab, queen crab croquett, queen
crab stew, rice porridge, pickles, dessert. ¥6,400

5-② ずわい「竹」 「 TAKE (Queen crab) 」

Side small dish, steamed egg custard, boiled queen crab, queen crab tempura, queen
crab stew, rice porridge, pickles, dessert.

¥7,600

5-③ 「豪華」 「 GO-KA 」

Side small dish, steamed egg custard, boiled king crab/queen crab mix, queen crab
sashimi, roasted king crab, queen crab tempura, king crab/queen crab stew, rice
porridge, pickles, dessert.

¥13,500

P6 かにすき鍋会席（「本たらば」）

Course menu with “king crab” stew

*below 2 courses accepted from more than 2 people.

6-① 「本たらば 竹」 「King crab “TAKE” 」

Crab paste, steamed egg custard, boiled king crab, king crab tempura, king crab stew,
rice porridge, pickles, dessert. ¥12,000

6-② 「本たらば 松」 「King crab “MATSU” 」

Crab paste, steamed egg custard, boiled king crab, king crab sashimi, roasted king crab,
king crab tempura, king crab stew, rice porridge, pickles, dessert. ¥14,500

P7 「かに会席（鍋無し）」

Course menu (without crab stew)

*below 4 courses accepted from 1 person.

7-① 「北海」（ずわい） 「 HOKKAI “queen crab” 」

Side small dish, steamed egg custard, takiawase, boiled queen crab, queen crab sashimi ,
queen crab tempura, rice, pickles, soup, dessert. **¥6,700**

7-② 「北海」（たらば） 「 HOKKAI “King crab” 」

Side small dish, steamed egg custard, takiawase, boiled king crab, king crab sashimi ,
king crab tempura, rice, pickles, soup, dessert. **¥9,500**

7-③ 「越前」（ずわい） 「 ECHIZEN “Queen crab” 」

Side small dish, steamed egg custard, takiawase, boiled queen crab, queen crab sashimi ,
roasted queen crab, queen crab tempura, rice, pickles, soup, dessert. **¥8,900**

7-④ 「越前」（たらば） 「 ECHIZEN “King crab” 」

Side small dish, steamed egg custard, takiawase, boiled kng crab, king crab sashimi ,
roasted king crab, king crab tempura, rice, pickles, soup, dessert. **¥12,000**

P8 「炭火烧 会席」

Course menu 「 Sumibi yaki 」 (charcoal-barbecued at the table)

*below 2 courses accepted from more than 2 people.

8-① 「炭火烧 70 会席」 Barbecue (Queen crab) 70

Side small dish, steamed egg custard, boiled queen crab, queen crab sashimi , Barbecue (Queen crab) , Battera pressed Sushi, soup, dessert. **¥7,000**

8-② 「炭火烧 88 会席」 Barbecue (Kingcrab&Queen crab) 88

Side small dish, steamed egg custard, boiled queen・king crab, queen crab sashimi , Barbecue (queen・king crab) , queen crab tempura, rice, pickles, soup, dessert. **¥8,800**

「炭火烧 单品」 Single dish (Barbecue)

8-③ 「ずわい炭火烧」 Barbecue (Queen crab) **¥4,800**

8-④ 「たらば・ずわいミックス」 Barbecue (Kingcrab&Queen crab) **¥7,800**

P9 「御膳・お子様用」 Set meals (Without crab stew) For detailes, please see each photos of the grand menu in Japanese.

9-① 「十勝御膳」 「Tokachi」 set meal **¥4,200**

9-② 「夕張御膳」 「Yubari」 set meal **¥6,000**

9-③ 「かに釜飯御膳」 「Kamameshi」 set meal **¥4,300**

9-④ 「お子様会席」 For child **¥2,600**

9-⑤ 「お子様御前」 For small child **¥1,800**

P10 「団らんセット」 Platter (for family)

10-① 「団らん」 1 DANLAN 1.

Boiled queen crab, queen crab sashimi , queen crab tempura, crab croquett, ¥12,500

10-② 「団らん」 2 DANLAN 2. .

Boiled queen crab, queen crab sashimi , queen crab tempura, crab croquett, "Sushi".
¥17,500

P11～ 「一品料理」 「A la carte」

P11

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|------|----------|--------------------|--------|
| 11-① | 「ずわい刺身」 | Queen crab sashimi | ¥2,800 |
| 11-③ | 「ずわいかに酢」 | Boiled queen crab | ¥1,700 |
| 11-④ | 「ずわい天ぷら」 | Queen crab tempura | ¥2,400 |

P12

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|------|----------|-----------------------|--------|
| 12-① | 「ずわい焼がに」 | Roasted queen crab | ¥2,600 |
| 12-③ | 「ずわいフライ」 | Fried queen crab | ¥2,400 |
| 12-④ | 「ずわい唐揚げ」 | Deep fried queen crab | ¥2,600 |

P13

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|------|----------|----------------------|--------|
| 13-① | 「たらば刺身」 | King crab sashimi | ¥4,400 |
| 13-② | 「たらばかに酢」 | Boiled king crab | ¥4,200 |
| 13-③ | 「たらば天ぷら」 | King crab tempura | ¥4,400 |
| 13-④ | 「たらば焼がに」 | Roasted king crab | ¥4,200 |
| 13-⑤ | 「たらばフライ」 | Fried king crab | ¥4,400 |
| 13-⑥ | 「たらば唐揚げ」 | Deep fried king crab | ¥4,200 |

P14

14-①	「かにコロッケ」	Queen crab croquett	¥900
14-②	「かにグラタン」	Queen crab gratin	¥1,350
14-③	「かにみそ」	Crab paste	¥500
14-④	「かにサラダ」	Kanitsu salad	¥1,350
14-⑤	「茶碗蒸し」	steamed egg custard	¥400

Crub Sushi

P15 「かに寿司」 Crub Sushi

15-①	「ずわいにぎり」	Queen crab Sushi	¥2,800
15-③	「たらばにぎり」	King crab Sushi	¥2,800
15-④	「かに細巻き」	Thin rolled crab sushi	¥1,500
15-⑤	「かにみそにぎり」	Crab paste sushi	¥1,100
15-⑥	「太巻き」	Thick rolled crab sushi	¥1,600
15-⑧	「バッテラ」	Pressed mackerel crab Sushi	¥2,200

P16 「釜めし・ご飯」 「 Kamameshi 」

16-①	「かに釜めし」	「Kamameshi」	¥1,600
16-②	「かに釜めし御前」	「 Knameshi course 」	

Side small dish, steamed egg custard, boiled queen crab, queen crab tempura, Kamameshi, pickles, soup, dessert.

¥4,300

16-③	「ご飯」	rice	¥260
16-④	「吸い物」	soup	¥320
16-⑤	「味噌汁」	miso soup	¥320