

## グランドメニュー “ Grand menu ”

\* All of listed prices is Tax included.

\* Crabs and some of Shrimps are used as meals.

Please be aware of those people who have an allergy of crabs and shrimps.

\* Numbers on the left side of each pages are the same numbers of Japanese Grand menu.

For detailes, please see each photo on the grand menu in Japanese.

### P 2

<u>2－① 「毛蟹」</u>	(full seize) Boiled Horsehair crab. ・ As quoted price	¥6,000～
<u>2－② 「ずわい姿」</u>	(full seize) Boiled Queen crab	¥7,500
<u>2－③ 「たらば姿・片身」</u>	(half seize) Boiled King crab	¥17,000

### P 3～4 「かにすき(鍋)」 Kani-suki (Crab stew)

Order; From more than 2 servings.

<u>3－① 「ずわいすき(単品)」</u>	Queen crab stew	¥5,200
<u>3－② 「ずわいしゃぶ(単品)」</u>	Queen crab Shabushabu	¥6,400
<u>3－③ 「たらばすき(単品)」</u>	King crab stew	¥6,800
<u>3－④ 「たらばしゃぶ(単品)」</u>	King crab Shabu-shab	¥8,400
<u>4－① 「たらば・ずわいミックス単品」</u>	Queen&King crab stew	¥6,000
<u>4－② 「かにすきセット」</u>		
	Side menu (Steamed egg custard/ rice porridge/ dessert)	¥1,000

<u>追加 単品ご注文</u>	<u>Additional order</u>	
<u>4－③ ずわい</u>	Queen crab	¥4,000
<u>4－④ たらば</u>	King crab	¥5,200
<u>4－⑤ 野菜</u>	Vegetable	¥1,000
<u>4－⑥ もち</u>	Mochi	¥200
<u>4－⑦ うどん</u>	Udon	¥250
<u>4－⑧ 雑炊</u>	Rice porridge	¥400
<u>4－⑨ つみ入れ</u>	Tsumire	¥600

## P5 かにすき鍋会席（ずわい） Course menu with Queen crab stew.

Order; From more than 2 servings. .

### 5－① ほくりく「北陸」 “ HOKURIKU ”

- ・ Side small dish, steamed egg custard, boiled queen crab , queen crab tempura, queen crab stew, rice porridge, pickles, dessert. ¥6,800

### 5－② ふじ「富士」 “ FUJI ”

- ・ Side small dish, steamed egg custard, boiled queen crab “half size”, queen crab sashimi, queen crab tempura, queen crab stew, rice porridge, pickles, dessert ¥8,400

### 5－③ いずも「出雲」 “ IZUMO ”

- ・ Side small dish, steamed egg custard, boiled queen crab, queen crab sashimi, queen crab tempura, roasted queen crab, queen crab stew, rice porridge, pickles, dessert. ¥9,200

## **P6 かにすき鍋会席 (ずわい&たらば ミックス)**

**Course menu with (Queen crab& King crab mix) stew.**

**Order; From more than 2 servings.**

### **6-① 「はなさき 花咲」 “ HANASAKI ”**

- Side small dish, crab paste, steamed egg custard, boiled king crab/queen crab mix, queen crab sashimi, roasted queen crab, queen crab tempura, king crab/queen crab stew, rice porridge, pickles, dessert. **¥ 11,000**

### **6-② 「豪華」 “ GO-KA ”**

- Side small dish, crab paste, 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. **¥ 14,500**

## **P7 かにすき鍋会席 (たらば) Course menu with King crab stew.**

**Order; From more than 2 servings.**

### **7-① 「本たらば 竹」 “ TA-KE (King crab) ”**

- Crab paste, steamed egg custard, boiled king crab, king crab tempura, king crab stew, rice porridge, pickles, dessert. **¥ 13,000**

### **7-② 「本たらば 松」 “ MATSU (King crab) ”**

- Crab paste, steamed egg custard, boiled king crab, king crab sashimi, roasted king crab, king crab tempura, king crab stew, rice porridge, pickles, dessert. **¥ 16,000**

## P8 鍋と炭火焼き 会席

**Stew** (King/Queen crab) & **Barbecue** (King/Queen crab) at the table.

Order; From more than 2 servings.

### 8-① れんげ (蓮花) “Lenghe”

- Side small dish, steamed egg custard, boiled **king crab**, queen crab sashimi, queen crab tempura, **Barbecue**/(king&queen crab), **Stew**/(king & queen crab), rice porridge, pickles, dessert.

¥17,000

### 8-② ぼたん (牡丹) “Botan”

- Side small dish, steamed egg custard, **boiled Hairy crab(half size)**, queen crab sashimi, queen crab tempura, **Barbecue**/(king&queen crab), **Stew**/(king & queen crab), rice porridge, pickles, dessert.

¥19,500

## P9 「かに会席 (鍋無し)」 Course menu (Without crab stew)

\* Order; From 1 serving.

### 9-① 「北海」(ずわい) “HOKKAI (Queen crab)”

- Side small dish, crab paste, steamed egg custard, takiawase, boiled queen crab, queen crab sashimi, queen crab tempura, rice, pickles, soup, dessert.

¥7,000

### 9-② 「北海」(たらば) “HOKKAI (King crab)”

- Side small dish, crab paste, steamed egg custard, takiawase, boiled king crab, king crab sashimi, king crab tempura, rice, pickles, soup, dessert.

¥10,200

### 9-③ おたる「小樽」 “Otalū”

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

¥8,600

**P 1 0 「炭火焼き 会席」 「 Sumibi-yaki 」 (Charcoal-barbecued at the table)**

Order; From more than 2 servings.

**1 0－① 炭火焼 「 ききょう (桔梗) 」 “KIKYO” (Barbecue Queen crab)**

- ・ Side small dish, crab paste. steamed egg custard, boiled queen crab, queen crab sashimi , **shrimp** tempura. Barbecue (Queen crab) , rice, pickles, soup, dessert. **¥7,400**
- ・ A **shrimp** tempura can be changed to a Queen crab tempura with additional **¥600**.

**1 0－② 炭火焼 「 ひまわり 」 “HIMAWALI” (Barbecue King crab & Queen crab mix)**

- ・ Side small dish, crab paste. steamed egg custard, boiled king crab/queen crab mix,boiled, queen crab sashimi , queen crab tempura. Barbecue (king crab/queen crab) , rice, pickles, soup, dessert. **¥9,600**

**P 1 1 炭火焼き と 小鍋**

**Charcoal-barbecue at the table & small size crab stew.**

\* Order; From more than 2 servings.

**1 1－① ゆめ (夢) “ Yume ”**

Charcoal-barbecue(king&queen crab) & small size crab stew.

- ・ Side small dish, steamed egg custard, boiled queen crab (**half size**), queen crab sashimi, salad, queen crab tempura, **Barbecue**/(king&queen crab), **small size crab stew**, soup, queen crab sushi, dessert. **¥13,500**

**1 1－② のぞみ (希望) “ Nozomi ”**

Charcoal-barbecue (king&queen crab) & small size crab stew.

- ・ Side small dish, steamed egg custard, **boiled King crab**, **King crab sashimi**, salad, **King crab tempura**, **Barbecue**(king&queen crab), **small size crab stew** , queen crab sushi, soup, dessert. **¥18,000**

P 1 2 「炭焼焼 単品」 Single dish (Barbecue)

1 2 - ① 「ずわい炭火焼」 Barbecue (Queen crab) ¥5,200

1 2 - ② 「たらば・ずわいミックス」 Barbecue (King & Queen crab) ¥8,400

P 1 3 「御 膳 (Gozen)」 Set meals (Without crab stew)

\* For detailes, please see each photos of the grand menu in Japanese.

\* Order; From 1 serving.

1 3 - ① 「十勝御膳」 “ Tokachi “ set meal ¥4,300

1 3 - ② 「夕張御膳」 “ Yubari “ set meal ¥6,000

1 3 - ③ 「かに釜飯御膳」 “ Kama-meshi” set meal ¥4,500

P 1 4 「団らんセット」 “Platter” for family. served on platter.

1 4 - ① 「団らん セット」 “ DANLAN “ Platter for 3~4 people.

・ Boiled queen crab, queen crab sashimi , queen crab tempura, crab croquette.

¥13,500

P 1 4 「 お子様向け 」 “For child”.

1 4 - ② 「お子様会席」 For child ” Okosama kaiseki “ ¥2,800

1 4 - ③ 「お子様御前」 For small child ” Okosama gozen “ ¥1,900

## P 1 5 ～ 1 9 「一品料理」 “A la carte”

### P 1 5

<u>15-① 「ずわい刺身」</u>	Queen crab sashimi	¥3,200
<u>15-② 「ずわいかに酢」</u>	Boiled queen crab	¥2,400
<u>15-③ 「ずわい天ぷら」</u>	Queen crab tempura	¥2,900

### P 1 6

<u>16-① 「ずわい焼がに」</u>	Roasted queen crab	¥3,200
<u>16-② 「ずわいフライ」</u>	Fried queen crab	¥2,900
<u>16-③ 「ずわい唐揚げ」</u>	Deep fried queen crab	¥3,200

### P 1 7

<u>17-① 「たらば刺身」</u>	King crab sashimi	¥4,800
<u>17-② 「たらばかに酢」</u>	Boiled king crab	¥4,600
<u>17-③ 「たらば天ぷら」</u>	King crab tempura	¥4,800

### P 1 8

<u>18-① 「たらば焼がに」</u>	Roasted king crab	¥4,800
<u>18-② 「たらばフライ」</u>	Fried king crab	¥4,800
<u>18-③ 「たらば唐揚げ」</u>	Deep fried king crab	¥4,800

### P 1 9

<u>19-① 「かにコロッケ」</u>	Queen crab croquette	¥980
<u>19-② 「かにグラタン」</u>	Queen crab gratin	¥1,400
<u>19-③ 「かにみそ」</u>	Crab paste	¥500
<u>19-④ 「かに通サラダ」</u>	Kanitsu salad	¥1,500
<u>19-⑤ 「茶碗蒸し」</u>	Steamed egg custard	¥400

P 2 0 「かに寿司」 “Crab Sushi”

<u>20-① 「ずわいにぎり」</u>	Queen crab Sushi	¥2,900
<u>20-② 「生ずわいにぎり」</u>	Raw queen crab Sushi	¥2,400
<u>20-③ 「かに細巻き」</u>	Thin rolled crab sushi	¥1,600
<u>20-④ 「かにみそにぎり」</u>	Crab paste sushi	¥1,200
<u>20-⑤ 「太巻き」</u>	Thick rolled crab sushi	¥1,800
<u>20-⑥ 「バッテラ」</u>	Pressed mackerel crab Sushi	¥2,300

P 2 1 「釜めし・ご飯」 “Kama-meshi”

<u>21-① 「かに釜めし」</u>	Kama-meshi	¥1,800
<u>21-③ 「ご飯」</u>	Rice	¥280
<u>21-④ 「吸い物」</u>	Soup	¥360
<u>21-⑤ 「味噌汁」</u>	Miso soup	¥360

R7. 1. 30. 改訂