



TEMAKI

手巻

UNAGI & KYUURI

うなぎキュウリ

eel with cucumber

40

NI ANAGO & KYUURI

煮穴子キュウリ

cooked conger eel with cucumber

40

ENGAWA IKURA

エンガワイクラ

torched flounder fin with salmon roe

40

TAMAGO IKURA

玉子イクラ

egg roll with salmon roe

20

SALMON IKURA

サーモンイクラ

salmon with salmon roe

22

HOTATE IKURA

帆立イクラ

Japanese scallop with salmon roe

40

NEGITORO

ネギトロ

minced tuna

50

HONMAGURO

本まぐろ

bluefin tuna

70

HOTATE AMAEBI

帆立甘エビ

Japanese scallop with sweet shrimp

45

YASAI

野菜

seasonal vegetable

20





TEMAKI 手巻

DIY TEMAKI SET 手巻きセット 400

うに, 本鮓, エンガワ, ホタテ,
イクラ, うなぎ, ずわいがに, 野菜

uni, honmaguro, engawa
hotate, ikura, unagi
crab meat, seasonal vegetable

OMAKASE TEMAKI SET お任せ手巻セット

chef selection handroll 5 types,
served with soup and dessert

220





LUNCH OMAKASE

お任せコース

200

Available from 12:00PM - 2:30PM

ZENSAI

前菜

seasonal appetizer

CHAWANMUSHI

茶碗蒸し

seasonal chawanmushi

NIGIRI

握り

7 pcs, chef selection nigiri sushi

SHIRUMONO

汁物

soup of the day

DESSERT

デザート

homemade dessert





OMAKASE NATSU COURSE

お任せコース

350

ZENSAI

前菜

seasonal appetizer

CHAWANMUSHI

茶碗蒸し

seasonal chawanmushi

OTSUKURI

お造り三種

seasonal sashimi, 3 types

YAKIMONO

焼き物

grilled dish

NIGIRI

握り

nigiri sushi, 7 types

MAKIMONO

巻物

sushi roll

SHIRUMONO

汁物

soup of the day

DESSERT

デザート

homemade dessert





OMAKASE HAGI COURSE

お任せコース

450

ZENSAI

前菜

seasonal appetizer

CHAWANMUSHI

茶碗蒸し

seasonal chawanmushi

OTSUKURI

お造り五種

seasonal sashimi, 5 types

YAKIMONO

焼き物

grilled dish

NIGIRI

握り

nigiri sushi, 5 types

MINI BOWL

小丼

SHIRUMONO

汁物

soup of the day

JAPANESE FRUIT

水菓子





SALADA

サラダ

TOFU & WAKAME SALAD 豆腐とワカメのサラダ tofu, seaweed and lettuce served with roasted sesame dressing	24
HAGI GARDEN SALAD mixed greens with tamago, edamame, avocado and tobiko	30
SEAFOOD SALAD 海鮮サラダ mixed seafood and lettuce served with miso dressing	38

APPETIZER

前菜

EDAMAME 枝豆	15
TSUKE MONO 漬物 Japanese pickles	18
TAMAGO YAKI 厚焼き玉子 Japanese egg roll	18
NAGAIMO WASABI 長いも山葵漬け marinated Japanese mountain yam with wasabi	20
AVOCADO GRATAN アボカドのグラタン baked avocado with homemade tamamiso and prawn	20
EIHIRE YAKI エイヒレ焼き grilled stingray fin	25
TATAMI IWASHI たたみ鰯 grilled dried sardin sheet	26
KAISEN NATTO 海鮮納豆 fermented soybean with mixed seafood	30
IKURA SHOYUZUKE イクラの醤油漬け marinated salmon fish roe	30
SALMON CARPACCIO サーモンのカルパッチョ salmon served carpaccio style, with ikura, onion, and Japanese rockets	35
ABURI KARASHI MENTAIKO 炙り辛子明太子 grilled spicy cod fish roe	38
KANPACHI CARPACCIO カンパチのカルパッチョ amberjack served carpaccio style, with ikura, onion, and Japanese rockets	48





YAKIMONO

焼き物

(shio / teriyaki)

CHICKEN チキン焼き	30
SALMON サーモン	35
SABA さば mackerel	35
SALMON HEAD サーモンの兜 *while stocks last	45
SALMON MENTAIYAKI サーモン明太焼き grilled salmon with mentaimayo	48
SURUMEIKA YAKI スルメイカの姿焼き whole squid	55
GINDARA SAIKYOYAKI (100gm) 銀たら 西京焼き marinated cod fish with saikyo miso	130
AMBER JACK FISH HEAD カンパチの兜 *while stocks last	160
JAPANESE WAGYU (100gm) 和牛 時価	MP





HOSOMAKI

細巻

KAPPA MAKI カッパ巻き small cucumber roll	8
TAKUAN MAKI 沢庵巻き Japanese pickle	8
TAMAGO MAKI 玉子巻き small egg omelette roll	9
SALMON MAKI サーモン巻き small salmon roll	15
KANPYO MAKI かんぴょ巻き small dried gourd roll	15
TEKKA MAKI 鉄火巻き small tuna roll	15
NEGITORO MAKI ネギトロ巻き small minced toro roll	50

MAKI

巻きロール

KAISEN FUTOMAKI 4 pcs 海鮮太巻 traditional mixed seafood roll	68
FUTOMAKI 4 pcs 太巻 traditional vegetarian roll	30
SALMON MENTAI MAKI サーモン明太ロール salmon roll topped with torched mentaiko	48





SASHIMI 刺身

SALMON 5 pcs サーモン salmon	35
SALMON BELLY 5 pcs トロサーモン salmon belly	45
MAGURO 5 pcs マグロ赤身 yellowfin tuna	45
KANPACHI 5 pcs カンパチ amberjack	55
SHIME SABA 5 pcs 鰯 marinated mackerel	60
AMAEBI 5 pcs 甘エビ sweet shrimp	60
SHIMA AJI 5 pcs しま鯹 stripjack mackerel	60
MADAI 5 pcs 真だい red snapper	65
MADAKO 5 pcs 真蛸 octopus	70
HONMAGURO AKAMI 5 pcs 本マグロの赤身 lean bluefin tuna	170
HONMAGURO CHUTORO 5 pcs 本マグロの中トロ bluefin tuna belly	200
HONMAGURO OHTORO 5 pcs 本マグロの大トロ fatty bluefin tuna belly	230
BOTAN EBI 1 pc 牡丹海老 spot shrimp	33
HOTATE 2 pcs ホタテ scallop	60
UNI SASHIMI by tray うに sea urchin	MP





NIGIRI

握り

SALMON サーモン salmon	9
SALMON BELLY トロサーモン salmon belly	11
MAGURO マグロの赤身 yellowfin tuna	11
KANPACHI カンパチ amberjack	14
MADAKO 真蛸 octopus	16
SHIMA AJI しま鯖 stripjack mackerel	16
MADAI 真だい red snapper	16
ABURI ENGAWA あぶり縁側 flounder fin	20
IKURA イクラ salmon fish roe	20
HOTATE ホタテ scallop	20
AMAEBI 甘エビ sweet shrimp	20
SABA 鯖寿司 mackerel	30
BOTAN EBI 牡丹海老 spot shrimp	35
NI ANAGO 煮穴子 conger eel	40
HONMAGURO AKAMI 本マグロの赤身 lean bluefin tuna	42
HONMAGURO CHUTORO 本マグロの中トロ bluefin tuna belly	48
HONMAGURO OHTORO 本マグロの大トロ fatty bluefin tuna belly	55





SHOKOJI 食事

MENTAITAMA DON 炙り明太マヨご飯 grilled mentaimayo omelette rice bowl	22
BARA CHIRASHI DON ばらちらし丼 sashimi cubes rice bowl	68
STEAK DON ステーキ beef steak rice bowl with teriyaki sauce, mushroom and shiso butter	70
ABURI DON 炙り丼 torched salmon, toro, engawa rice bowl with uni and ikura	138
ABURI ENGAWA DON 炙り縁側丼 torched flounder fin rice bowl	90
UNAGI HITSUMABUSHI 鰻ひつまぶし(時価) signature grilled eel rice bowl 3 ways	MP
SPECIAL CHIRASHI DON 萩の海鮮ちらし丼 premium sashimi rice bowl	188
SANSHOKU DON 三色丼 diced toro, uni, and ikura rice bowl *while stocks last	168





SASHIMI PLATTER

刺身の盛り合わせ

KIKU 菊	180
chef selection 5 types of sashimi (2 pcs each)	
MATSU 松	280
chef selection 7 types of sashimi (3 pcs each)	
SAKURA 桜	350
chef selection 7 types of premium sashimi (2 pcs each)	

SUSHI PLATTER

寿司の盛り合わせ

with appetizer and miso soup

KAZE 風	200
chef selection 7 pcs nigiri sushi, 1 hosomaki	
HANA 花	250
chef selection 9 pcs nigiri sushi, 1 hosomaki	
YUKI 雪	320
chef selection 12 pcs nigiri sushi, 1 hosomaki	



MENRUI

麺類



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|---|-----|
| CHASOBA (HOT/COLD)
茶そば (温/冷)
greentea buckwheat noodle | 25 |
| INANIWA UDON
稲庭うどん (温/冷)
thin wheat udon | 30 |
| HAGI HIYASHI SOMEN
萩のスペシャル冷し素麺
signature cold somen with uni and ikura | 78 |
| ANGEL HAIR
angel hair topped with uni, ikura and Japanese scallops | 148 |



MUSHIMONO

蒸し物

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|---|----|
| CHAWANMUSHI
茶碗蒸し
steamed egg custard | 18 |
| IKURA CHANWANMUSHI
イクラ茶碗蒸し
steamed egg custard with ikura | 25 |
| TODAY'S MISO SHIRU
今日の味噌汁
miso soup of the day | 18 |
| DOBIN MUSHI
土瓶蒸し
traditional Japanese seafood broth, served in a dobin tea pot | 28 |

DESSERT

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|---|----|
| ICE CREAM
green tea, black sesame, yuzu, double chocolate | 12 |
| HANDMADE WARABI MOCHI | 28 |

