

gurra 飯倉

Course

Lunch

|                                        |                                                                                                                                                                                                                                                                                                                                                                                                                                                              |         |
|----------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| Yui<br>結                               | Amuse-Bouche, Soup, Sashimi, Small Dish, Seasonal Grilled Selection<br>Vinegared Dish, Sushi 8 Pieces, Rolled Sushi, Baked Egg, Soup, Dessert<br>先附 お椀 お造り お凌ぎ 焼八寸<br>酢の物 鮓八貫 巻物 玉子 留椀 甘味                                                                                                                                                                                                                                                                    | 22,000  |
| Aya<br>絢                               | Amuse-Bouche, Sashimi, Seasonal Grilled Selection, Vinegared Dish<br>Sushi 12 Pieces, Rolled Sushi, Baked Egg, Soup, Dessert<br>先附 お造り 焼八寸 酢の物 鮓十二貫 巻物 玉子 留椀 甘味                                                                                                                                                                                                                                                                                              | 18,000  |
| Sou<br>總                               | Amuse-Bouche, Sashimi, Seasonal Grilled Selection, Tempura<br>Sushi 7 Pieces, Baked Egg, Soup, Dessert<br>先附 お造り 焼八寸 天麩羅 鮓七貫 玉子 留椀 甘味                                                                                                                                                                                                                                                                                                                        | 14,000  |
| Okonomi<br>お好み                         | Amuse-Bouche, Sashimi, Seasonal Grilled Selection<br>Your Favourite Sushi, Soup, Dessert<br>シェフのおすすめ三品 お好み鮓 留椀 甘味<br><br>Please choose your favourite sushi from the a la carte menu.<br>Kindly note that sushi is not included in the price above.<br>鮓はアラカルトメニューからお好みのものをお選びください。<br>上記表示価格には、鮓は含まれておりません。<br><br><br><br><br><br><br><br><br><br>Yui, Aya, Sou and Okonomi are only available at the counter seats.<br>「結」「絢」「總」「お好み」はカウンター席でのみご提供しております。 | 9,000 ~ |
| Kei<br>繫                               | 2 Amuse-Bouches, Steamed Egg Custard, Seasonal Grilled Selection<br>Tempura, Sushi 6 Pieces, Soup, Dessert<br>先附二種 茶碗蒸し 焼八寸 天麩羅 鮓六貫 留椀 甘味                                                                                                                                                                                                                                                                                                                    | 10,000  |
| Rui<br>累                               | 2 Amuse-Bouches, Seasonal Grilled Selection, Sushi 8 Pieces<br>Rolled Sushi, Baked Egg, Soup, Dessert<br>先附二種 焼八寸 鮓八貫 巻物 玉子 留椀 甘味                                                                                                                                                                                                                                                                                                                            | 8,800   |
| Special Lunch<br>of the Day<br>ハレの日ランチ | Amuse-Bouche, Main Dish, Soup, Dessert<br>先附 主菜 留椀 甘味                                                                                                                                                                                                                                                                                                                                                                                                        | 5,800   |

Dinner

|                         |                                                                                                                                                                                                                                                                                                                                                                                                                                    |          |
|-------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------|
| Omakase Enishi<br>おまかせ縁 | Amuse-Bouche, Sashimi, Soup, Small Dish, Grilled Dish<br>Tempura, Vinegared Dish<br>Sushi 11 Pieces, Rolled Sushi, Baked Egg, Soup, Dessert<br>シェフのおすすめ七品 鮓十一貫 巻物 玉子 留椀 甘味                                                                                                                                                                                                                                                         | 32,000   |
| Okonomi<br>お好み          | Amuse-Bouche, Soup, Sashimi, Grilled Dish<br>Your Favourite Sushi, Soup, Dessert<br>シェフのおすすめ四品 お好み鮓 留椀 甘味<br><br><br>Please choose your favourite sushi from the a la carte menu.<br>Kindly note that sushi is not included in the price above.<br>鮓はアラカルトメニューからお好みのものをお選びください。<br>上記表示価格には、鮓は含まれておりません。<br><br><br>Omakase Enishi and Okonomi are only available<br>at the counter seats.<br>おまかせ「縁」「お好み」はカウンター席でのみ<br>ご提供しております。 | 10,000 ~ |
| Kizuna<br>絆             | Amuse-Bouche, Soup, Sashimi, Seasonal Grilled Selection<br>Simmered Dish, Vinegared Dish<br>Sushi 5 Pieces or Freshly Cooked Rice in a Clay Pot, Soup, Dessert<br>先附 お椀 お造り 焼八寸 強肴 酢の物<br>鮓五貫 または 季節の釜焚きご飯 留椀 甘味                                                                                                                                                                                                                   | 22,000   |

A la Carte

|                 |                                                       |       |                     |                                                                     |       |
|-----------------|-------------------------------------------------------|-------|---------------------|---------------------------------------------------------------------|-------|
| Appetiser<br>先付 | Salt-Boiled Edamame<br>枝豆塩ゆで                          | 1,600 | Grilled<br>焼物       | Assorted Grilled Seasonal Vegetables<br>焼野菜盛り合わせ                    | 2,800 |
|                 | Seasonal Seafood Nanban-Zuke<br>海鮮南蛮漬け                | 1,800 |                     | Grilled Fish of the Day<br>本日の焼き魚                                   | 3,000 |
|                 | Simmered Round Eggplant<br>丸茄子阿蘭陀煮                    | 1,800 |                     | Kuroge Wagyu Yaki-Shabu, Ponzu Soy Sauce<br>黒毛和牛焼きしゃぶ 自家製ぽん酢添え      | 4,500 |
|                 | Herring Roe, Sake Lees Cream Cheese<br>数の子酒粕クリームチーズ和え | 2,000 | Fried<br>揚げ物        | Tuna Karaage<br>鮪から揚げ                                               | 3,000 |
|                 | Tuna with Vinegared Miso<br>鮪ぬた和え                     | 2,200 |                     | Assorted Tempura of the Day<br>本日の天ぷら盛り合わせ                          | 4,200 |
|                 | Tuna with Grated Yam<br>鮪山掛け                          | 2,200 |                     |                                                                     |       |
|                 | House-Made Mullet Roe, Daikon Radish<br>自家製唐墨大根       | 2,500 | Rice & Noodle<br>食事 | Vegetable Sushi 5 Pieces<br>野菜鮓五貫                                   | 3,500 |
| Sashimi<br>お造り  | Horsehair Crab, Vinegar Gelée<br>毛蟹美味酢ジュレ掛け           | 2,800 |                     | Chicken Nanban Soba Noodles<br>鶏南蛮そば                                | 3,800 |
|                 | Abalone & Truffle Hand Rolled Sushi<br>鮑とトリュフの手巻き寿司   | 3,000 |                     | Freshly Cooked Rice in a Clay Pot<br>(For 2 people)<br>季節の釜焚きご飯(二合) | 5,500 |
|                 | Finely Chopped Tuna<br>鮪なめろう                          | 2,200 |                     | Sushi of the Day 8 Pieces<br>本日の握り八貫                                | 8,500 |
|                 | Sashimi Salad<br>海鮮サラダ                                | 2,400 |                     | Premium Tuna Rice Bowl<br>贅沢鮓丼                                      | 8,500 |
| Hot Dish<br>温物  | Catch of the Day 3 Kinds<br>本日の鮮魚三種盛                  | 2,800 |                     | Sea Urchin, Salmon Roe Rice Bowl<br>雲丹いくら丼                          | 9,000 |
|                 | Catch of the Day 5 Kinds<br>本日の鮮魚五種盛                  | 4,500 | Dessert<br>甘味       | Peanut Tofu<br>落花生豆腐                                                | 1,500 |
|                 | Steamed Egg Custard<br>茶碗蒸し                           | 1,500 |                     | Fruits Plate<br>水果子                                                 | 2,500 |
|                 | Seasonal Soup<br>季節のすり流し                              | 1,500 |                     | Fruit Daifuku<br>果物大福                                               | 3,200 |
|                 | Botan Pike Conger Soup<br>牡丹鱧澄まし仕立て                   | 2,500 |                     |                                                                     |       |
|                 | Braised Tuna Tail in Red Wine<br>鮪尾の身赤葡萄酒煮            | 3,800 |                     |                                                                     |       |
|                 | Kuroge Wagyu Sukini, Sea Urchin<br>黒毛和牛すき煮小鍋仕立て 雲丹乗せ  | 5,200 |                     |                                                                     |       |

All prices are in Japanese Yen, inclusive of 15% service charge and 10% consumption tax.  
Please let us know if you have any allergies or special dietary requirements, or if you require any further information.  
Our choice of suppliers and local produce - including fish, meat, dairy, fruits and vegetables - is informed by our commitment to sustainability.

上記日本円での表示価格には、サービス料15%と消費税10%が含まれております。  
アレルギーやお食事の制限、ご不明な点などがございましたら、お気軽にお知らせください。  
私たちは、魚介類、肉類、乳製品、果物、野菜を含む食材やサプライヤーの選定において、サステナビリティへの取り組みを重視しています。