

# Limited time menu 1



Sushi Tea Soba Set

¥1,750



Big kakiage set of  
large cherry shrimp

¥2,200



Porcelain vegetarian curry  
with soybean meat

¥1,650



Delicious chicken  
boiled in white sauce

¥1,300



Pork Don

¥1,450



Spring Pasta(Cabbage,  
rape flowers, cherry shrimp)

¥1,450

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# Limited time menu 2



Sakura Sea Bream  
Sashimi ¥1,650



Tsumire soup onigiri set  
(Salmon and plum) ¥1,000



Simmered Head of  
Sea Bream ¥1,200



Seasonal Onion Salad  
¥500



Spring vegetables  
Tempura ¥1,530



Sake-Steamed Clams  
¥1,000



Fried Tofu  
¥900



Salted Tomatoes  
¥500

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# Special Menu



Special Plate

¥2,200



Curry & Mapo Tofu(with mini salad)  
¥1,980



Curry Udon Pot With  
Fried Bimidori Chicken Karaage ¥1,870

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# Jibie cuisine

数量限定・数に限りがあります。売り切れの際はご容赦ください。



## 富士山麓ジビエとは

近年急増した鹿が植生を食べ尽くしてしまうことで、富士山の生態系が崩れてきています。1年を通して、鹿の駆除が行われているものの、その多くは食べられることなく破棄されてしまいます。森の命を食べ、次のいのちを守るため、2018年よりスタートしたプロジェクトです。

Roasted Venison

¥ 1,980

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# Luxury Meals



## Konohana Gozen ¥ 4,400

※Small Bowls · Appetizer · Sashimi  
Steamed Food · Japanese Hot Pot  
Chirashi-Sushi · Miso Soup

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# Meals

Sukiyaki Meal  
¥ 2,500



Seafood on Rice and  
Bimidori Chicken Collagen  
Hot Pot Meal  
¥ 2,200



Tempura Sashimi Meal  
¥ 2,400



Grilled Red Bream Meal  
¥ 2,200



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# Meals

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Fried Chicken Meal  
¥ 1,650



Fried Shizuoka Pork Loin Meal  
¥ 2,000



Yuba Tamagotoji Meal  
(Japanese Scrambled Eggs)  
¥ 1,750



Boiled Pork Cutlets on  
Porcelain Meal  
¥ 2,000



# Donburi

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Ten Don  
(Tempura on Rice)

¥ 1,870



Wasabi Don  
(Gotemba Katsumata Wasabi Farm)  
(Wasabi on Rice)

¥ 1,300



The wasabi produced in Gotemba is a brand that you've got to be in the know to know.  
Enjoy the delicious taste, spiciness, and refreshment of Gotemba wasabi.

Oyako-don

¥ 1,650



Grilled Tuna Cheek Don  
(Grilled Tuna Cheek on Rice)

¥ 1,980



Whitebait & Tuna Scrape  
Two Color Don  
(Whitebait & Tuna Scrape on Rice)

¥ 1,760





# Soba

※“Soba” (buckwheat noodles)

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Mikuriya Tempura Soba  
¥ 1,870

## What is Mikuriya Soba:

In the Gotemba region, there is a tradition of serving homemade soba to guests at celebrations and other events. This soba is unique because Japanese mountain yams are used as the binding element to hold the noodles together, and it has a simple taste and goes down well.



Mikuriya Soba  
¥ 950



# Udon

※“Udon”(thick Japanese noodles)

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Tempura Udon  
¥ 1,870



Curry Udon Pot  
¥ 1,650



Beef Udon  
¥ 1,650



Zaru Udon  
¥ 950





# Curry



Katsu Curry  
(with mini salad) ¥ 1,760



Spare Rib Curry  
(with mini salad) ¥ 1,980



Curry Rice  
(with mini salad) ¥ 990

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# Rice



Grilled rice ball  
Combo ¥550



Ume Chazuke  
¥550

Salmon Chazuke  
¥550

Rice Set

¥400

Extra Rice

¥200

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# Kids Menu

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Kids Udon Combo

¥ 1,100



Kids Curry Combo

¥ 1,100



Kids Pilaf Combo

¥ 1,100



Kids Udon

¥ 550



Kids Curry

¥ 550



Kids Pilaf

¥ 550



# Charcoal-Grilled



Grilled Food Platter

¥ 1,980



Grilled Red Bream

¥ 1,650



Bimidori Chicken Kebabs(One)  
¥ 600



Tuna Spare Ribs

¥ 700



Charcoal-Grilled Tsukune  
With Egg Yolks

¥ 600



Overnight-Dried Squid

¥ 600

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# Sashimi



Tuna & Yam

¥ 600



Three Kinds Of Sashimi  
(for 2 people)

¥ 1,760



Minced Tuna

¥ 1,100



Three Kinds Of Sashimi  
(for 1 person)

¥ 880

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# Fried Food



Fried Bimidori  
Chicken Karaage ¥ 880



Fried Burdock ¥ 440



Fried Shishamo ¥ 550



French Fries ¥ 440



Fried Takoyaki ¥ 660



Mishima Croquettes ¥ 800



Tempura Platter ¥ 1,850

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# Recommended



Goten Egg Rolls

The image shows two large, golden-brown, rectangular egg rolls resting on a wooden plate. In the background, a copper-colored metal object and a bowl of green vegetables are partially visible.

¥ 1,100



Volcanic Rock Grilled Beef  
¥ 3,300

The image displays a dish of volcanic rock grilled beef. A piece of beef is being cooked on a small, square, grey volcanic rock grill. The grill sits on a black tray. Surrounding the grill are various garnishes: a blue and white patterned plate with sliced vegetables (cucumber, bell pepper, tomato, lemon), a small white dish with a fried item, and another small dish with a green garnish.



Potatoes with Butter

The image shows a black cast-iron skillet filled with a colorful mixture of ingredients: diced potatoes, corn kernels, green asparagus, and strips of bacon. A small white bowl containing a red sauce is placed in front of the skillet.

¥ 990

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# Single Items Salad



Caesar Salad(for 2 people)  
¥ 1,200



Gotemba Vegetable Choregi Salad  
(for 2 people)  
¥ 990



Tomato Mozzarella Salad  
¥ 1,200



Pickled Smoked Daikon  
& Cheese  
¥ 880

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# Single Items



Sausage Platter

¥ 880



Beef Tendon Stew

¥ 880



Pickled Eggplant

¥ 550



Morokyu  
(Cucumbers With Moromi Miso)

¥ 380

Shirasu Oroshi (Whitebait  
and Grated Daikon) ¥ 550

Ika no Shiokara  
(Fermented Squid) ¥ 550

Mozukusu  
(Seaweed in Vinegar) ¥ 450

Itawasa (Kamaboko With  
Wasabi and Soy Sauce) ¥ 550

Edamame Beans ¥ 450

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# Dessert

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Mitsumame

¥ 550



Red Bean Soup With  
Rice Flour Dumplings

¥ 550



Matcha  
Warabimochi

¥ 550



Pumpkin Pudding

¥ 550

Matcha  
ice cream

¥ 280



Black sesame  
ice cream

¥ 280

Chocolate  
ice cream

¥ 280





# Certificate

the  
**PERFECT**  
静岡麦酒  
ふじのくに認定  
SHIZUOKA BAKUSHU

パーフェクトな生ビールをご提供します

**CREAMY**  
パーフェクトにクリーミーな泡を実現します。  
きめ細やかで口当たりよいクリーミーな泡を、  
7:3の黄金比率でご提供します。

**CLEAR**  
パーフェクトにクリアなビールを実現します。  
飲むごとにレーシングが飛ぶ清潔なグラスを使い、  
爽やかな味わいのクリアなビールをご提供します。

**COLD**  
パーフェクトにコールドなおいしさを実現します。  
ビール本来の味や香りを楽しんでもいただくために、  
最適な冷たさにこだわってご提供します。

ダイニング 花衣

★ SAPPORO

What is ~The perfect Shizuoka Bakushu~

- ☆ "Creaminess" determines the mouthfeel
  - ☆ "Clearness" of the glass that arouses deliciousness
  - ☆ "Temperature" that maximizes the flavor of beer
- Cleared these three criteria at a high level  
It is a title "certificate" that is given only to shops.

Draft Beer

~The perfect Shizuoka Bakushu~



Medium Glass

¥780

Small Glass

¥630

Yuagari Set

Draft-Beer & Small Bowls

¥1100

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# Bottle Beer

Sapporo Black Label  
(Medium Bottle)

¥830

Asahi Super Dry  
(Medium Bottle)

¥830

Kirin Ichiban Shibori  
(Medium Bottle)

¥830

Premium Malt  
(Medium Bottle)

¥880

Asahi BEERY  
(Small Bottle) Alc.0.5%

¥550

Sapporo Premium Alcohol Free  
(Small Bottle) Alc.0.0%

¥550

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# Shochu

## Mitake Imo Shochu (Kagoshima) ABV 25%

An authentic shochu made with sweet potatoes in purified water from a well-known forest spring. It has a faint potato fragrance and a nice, sweet taste, and it goes down well.

Glass

¥600

Bottle

¥4800

## Mikuriyanoshizuku Kome Shochu

(Shizuoka) ABV 25%

The rice is combined with underground water from Mt Fuji and distilled at low pressure, creating an authentic shochu with a more mellow taste.

Glass

¥660

Bottle

¥5500

## Hakkaisan Yoroshiku Senman Arubeshi Kome Shochu

(Niigata) ABV 25%

This shochu is made by adding sake lees during the fermentation process, distilling in a vacuum using a moromi (fermentation mash) with a scent vaguely reminiscent of Ginjo sake, and aging for at least two years.

Glass

¥600

Bottle

¥4800

## Gotemba Imo Shochu (Shizuoka) ABV 25%

An authentic shochu with a mild fruity taste brewed using Beniazuma sweet potatoes.

Glass

¥660

Bottle

¥5500

With Gotemba wasabi

(Glass) ¥880

## Maruyama Mugi Shochu (Nagano) ABV 25%

This sake brings out the sweet fragrance and taste of the wheat using a half-vacuum distillation method unique to this brewery.

Glass

¥600

Bottle

¥4800

## Amaminoyui Kuro Koji Shochu

(Kagoshima) ABV 25%

What distinguishes this shochu is the mellow sweetness and unique body that is characteristic of kuro koji.

Glass

¥600

Bottle

¥4800

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# Sake

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## Konohana Namachozo (Shizuoka)

Refreshing and easy to drink, with a sharp flavor to boot.  
A clean taste that won't get in the way of your meal.

300ml Bottle ¥1100

## Koshi no Hatsuume Honjozo Namachozo (Niigata)

Characterized by a fresh, full-bodied fragrance  
and slightly dry taste as it goes down.

300ml Bottle ¥1200

## Shousetsu Honjozo Sake (Shizuoka)

A refreshing, fruity fragrance and a gentle, delicious,  
and sharp taste: it's perfect no matter which  
way you look at it.

300ml Bottle ¥1450

## Hakuin Masamune Dry Junmai (Shizuoka)

A dry Junmai sake made using only rice  
grown in Shizuoka. This sake has a nice mellow  
taste that brings out the natural deliciousness of the rice.

300ml Bottle ¥1550

## Urakasumi Junmai Sake (Miyagi)

A clear, well-balanced taste that fully utilizes  
the natural deliciousness of rice.

300ml Bottle ¥1650

## Eikun Junmai Ginjo Sake (Shizuoka)

It doesn't have a striking fragrance or sweetness,  
but the fragrance of this Shizuoka Ginjo sake is  
elegant and refreshing.

300ml Bottle ¥1700

## Dassai (Yamaguchi)

A Junmai Daiginjo sake made with Yamada Nishiki rice,  
said to be the best variety for making sake, milled to 45%.

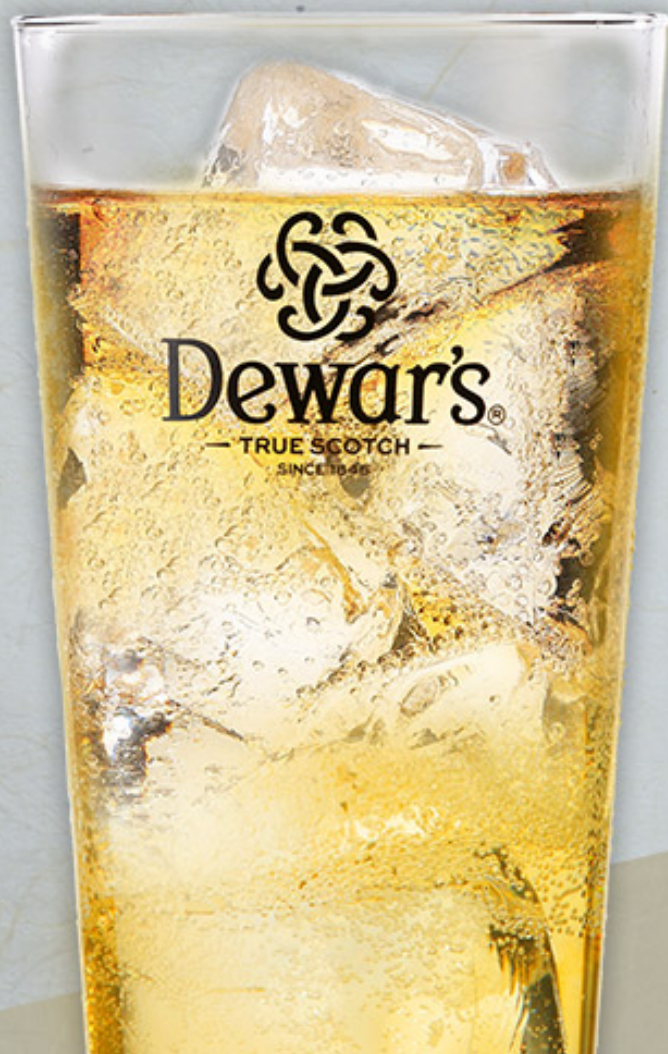
300ml Bottle ¥1850

## Warmed Sake 180ml

¥660



# Wiskeys



Tarukaoru  
(Gotemba Distillery, Fuji)

¥660

Dewar's

¥600

HIBALY  
Alc.3.0%

¥550

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# White Wine

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## Dominio Espinal Macabeo (Spain)

Bright pale yellow, clear aroma reminiscent of apple.  
The taste is fresh and very juicy

Glass

¥660

Bottle

¥2750

## Chardonnay Vin de France (Burgundy, France)

Made with 100% chardonnay grapes from the Languedoc region  
in southern France. It's a fresh white wine, with an aroma  
reminiscent of lime and a refreshing, sharp taste.

Half Bottle

¥2200

Bottle

¥4200

## Chablis La Pierelere (Burgundy, France)

Bottle

¥6000

## Asaya Koshu Surrey (Yamanashi, Japan )

Bottle

¥5500





# Red Wine

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## Dominio Espinal Monastrell (Spain)

Rich aroma of blackberries and plums. It is soft and very easy to drink, and is recommended for red wine beginners.

Glass

¥660

Bottle

¥2750

## Pinot Noir Vin de France (Burgundy, France)

Made using 100% pinot noir grapes from southern France, this wine has a delicate yet rich flavor.

Half Bottle

¥2200

Bottle

¥4200

## Because Cabernet Sauvignon (California, America)

Bottle

¥5000

## Louis Jadot Bourgogne (Burgundy, France)

Bottle

¥6000





# Sparkling wine



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Pinot Chardonnay Spumante (Piedmont, Italy)

Half Bottle ¥2800

Vin Mousseux Blanc de Blancs Chardonnay  
(Burgundy, France)

Bottle ¥4800

Montmartis, France (Champagne, France)

Half Bottle ¥5500

Bottle ¥9900



# Liqueur

## Red Umeshu

Contains three polyphenols: shiso, plums, and grapes.  
Has a rich fragrance and a vibrant red color.

¥660

## Black Umeshu

Uses 100% Kishu Nanko plums. Made with kuro koji,  
it has a medium body and a mild sweetness.

¥660

## Shidaizumi Umeshu (Shizuoka)

This umeshu fully brings out the fresh aroma and  
sourness of plums, and has a distinctive vivid rose color.

¥770

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# Sours

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Lemon Sour

¥600

Blackcurrant Sour

¥600

Setouchi Lemon Sour

¥600

Otoko Ume Sour

¥600

Grapefruit Sour

¥600

Shochu Mixed With  
Oolong Sour

¥600

Yuzu Honey Sour

¥600

Shochu Mixed With  
Green Tea

¥600



# Low-Alcohol

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## 《Beer Taste Beverage》

Asahi BEERY (Small Bottle) Alc.0.5% ¥550

## 《Low Alchol Wisky with soda》

HIBALLY Alc.3.0% ¥550

## 《Low Alchol Bottle Wine》

SANTA HELENA BLEND WHITE Alc.5.5% ¥2000

SANTA HELENA BLEND RED Alc.5.5% ¥2000



# Soft Drinks

Coca Cola

¥500

Canada Dry Ginger Ale

¥500

Melon Soda

¥500

Calpis

¥500

Oolong Tea

¥500

Vegetable And Fruit  
Health Recipes

¥500

Orange Juice

¥500

Coffee

¥385

Fujisan Cider  
¥650

Red Fujisan  
Cider  
¥650



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