# 天香 ~そらのかおり~

# 学業時间

朝食 8:00~10:00(L09:30) 夕食 17:30~21:30(L021:00)

店休日

水曜·木曜

電話予約

050-3155-3426

## 小鉢もの Small Serving

| NO. |   |  | お値段/¥Price |
|-----|---|--|------------|
| 1   |   | まぐろのユッケ<br>Chopped Tuna 'Yukhoe' Korean Style                        | 880        |
| 2   | ď | まぐろの山かけ<br>Diced Tuna smothered with Grated Yam                      | 880        |
| 3   |   | 丹後産地魚のなめろう<br>Chopped Local Fishes with Condiments                   | 770        |
| 4   | ď | こぼれいくらとこぼれうにの豆腐<br>Spilled Salmon Roe & Spilled Sea Urchin over Tofu | 2,200      |
| 5   |   | うにとろろ<br>Sea Urchin with Grated Yam                                  | 1,100      |
| 6   |   | ばい貝うま煮<br>Stewed Clam in thick'n sweet Soy Sauce                     | 770        |
| 7   |   | いくら醤油漬け<br>Soaked Salmon Roe in Soy Sauce                            | 1,100      |
| 8   |   | 温玉とろろ<br>Slow-Boiled Egg with Grated Yam                             | 440        |
| 9   |   | 生湯葉<br>Sashimi Tofu 'Yuba'   | 990        |
| 10  |   | 季節のお浸し<br>Boiled Seasonal Vegetable in Bonito-flavored Soy Saud      | ee 495     |
| 11  |   | 牛すじ煮<br>Braised Beef Tendon  | 770        |
| 12  |   | 和牛のしぐれ煮<br>'Wagyu' Beef Stewed in 'Shigure-ni'                       | 990        |

## お造りとお寿司 Sashimi & Sushi

| NO. |   |  | お値段                        | ₹/¥Price       |
|-----|---|--|----------------------------|----------------|
| 1   |   | お造りおまかせ盛合せ                                       | 5種/5-kinds                 | 1,650          |
|     |   | Assorted Sashimi Platter 'OMAKASE'               | 7 種/7-kinds                | 2,310          |
| 2   |   | 地魚のカルパッチョ<br>Carpaccio of Local Fishes           |                            | 1,980          |
| 3   |   | まぐろのお造り<br>Tuna Sashimi                          |                            | 990            |
| 4   |   | とろのお造り<br>Tuna 'TORO' Sashimi                    |                            | 2,200          |
| 5   |   | たいのお造り<br>Snapper Sashimi                        |                            | 1,100          |
| 6   |   | 地元産 いかのお造り<br>Local Squid Sashimi                |                            | 990            |
| 7   |   | サーモンのお造り<br>Salmon Sashimi                       |                            | 880            |
| 8   |   | いくら<br>Fresh Salmon Roe                          |                            | 990            |
| 9   |   | うに<br>Fresh Sea urchin                           |                            | 2,200          |
| 10  | ď | いかの姿造り<br>Whole Squid Sashimi                    |                            | 3,300          |
| 11  |   | にぎり鮨おまかせ盛合せ<br>Assorted 'Nigiri' Sushi 'OMAKASE' | 5 種/5-kinds<br>7 種/7-kinds | 1,760<br>2,530 |
| 12  |   | 和牛炙り鮨<br>Seared WAGYU Beef 'Nigiri' Sushi        | 2貫/2-pieces                | 1,980          |

# 酢の物・珍味・干物 Vinegared Dish・Grilled Semi-Dried Fish・Rare Delicacy

| NO. |   |  | 段/¥Price |
|-----|---|--|----------|
| 1   |   | もずく酢<br>Vinegared 'MOZUKU' Seaweed in Soy Sauce with Condiments      | 770      |
| 2   | ď | 地魚の南蛮漬け<br>Vinegared Local Fish in Soy Sauce with Condiments         | 715      |
| 3   |   | ほたるいかの干物<br>Grilled Semi-Dried Firefly Squid                         | 825      |
| 4   |   | 真あじの干物<br>Grilled Semi-Dried Spanish Mackerel                        | 990      |
| 5   |   | いかの干物<br>Grilled Semi-Dried Squid                                    | 1,100    |
| 6   |   | 宮津産甘鯛の干物<br>Grilled 'LOCAL Speciality' Horse-head Snapper 'Semi-Dry' | 4,400~   |
| 7   |   | 地元産へしこ(さばの糠漬け)の炙り<br>Local Delicacy 'Heshiko' Mackerel Roasted       | 935      |
| 8   |   | 地魚の塩うに和え<br>Local Fish dressed with Sea urchin                       | 1,320    |
| 9   |   | このわた<br>Salted Entrails of a Sea Cucumber (goes well with Sake)      | 1,100    |

# 浜焼・焼き物・煮つけ・魚の天婦羅 Grilled Fish, Simmered Fish & Fish Tempura

| NO. |     | <u>お値</u>  | <u> 段/¥Price</u> |
|-----|-----|--|------------------|
| 1   | A T | 炭火浜焼き(活さざえ・活踊り鮑・ほたて貝 各2個)<br>Charcoaled Abalone, Turban Shell, Scallop, each 2-pieces  | 4,400            |
| 2   |     | 真鯛 塩麴焼き<br>Grilled Snapper pickeled in Salted Rice-Bran Paste  | 1,650            |
| 3   |     | ぶり 塩麹焼き<br>Grilled Amberjack pickeled in Salted Rice-Bran Paste  | 1,650            |
| 4   |     | 地元産さわら 塩麹焼き  Grilled Local Spanish mackerel pickeled in Salted Rice-Bran Paste  ※いずれも「塩麹焼」から「西京焼」に変更する場合がございます。お尋ね下さい。  Above 3 items might change 'Rice-Bran Paste' to 'White Miso' by the day. Ask your waiter, pls. | 1,650            |
| 5   | A T | 丹後産 鬼海老の塩焼き<br>Grilled Local Wild Caught 'Tiger Prawn' with Salt   | 770              |
| 6   | ď   | 真鯛のあら炊き<br>Simmered Snapper Head in thick'n sweet Soy Sauce  | 2,200~           |
| 7   | ď   | 地魚と海老、季節野菜の天婦羅おまかせ盛合せ<br>Tempura Assorted Local Fish, Prawns, Seasonal Vegetables  | 2,200            |
| 8   |     | いかの天婦羅<br>Tempura Squid  | 770              |
| 9   | ď   | 宮津の黒ちくわ天婦羅<br>Tempura 'Miyazu' Local Sardine Fish Cake   | 880              |

# その他の揚げ物・だし巻き・肉料理 Other Tempura, Rolled Omelet, Meat Dishes

| NO. |   | <u> </u>   | ら値段/¥Price |
|-----|---|--|------------|
| 1   |   | 播州地鶏の天婦羅<br>Tempura 'Banshoe' Local Chicken                        | 880        |
| 2   |   | 揚げ出し豆腐<br>Tempura Dressed TOFU with potato starch                  | 770        |
| 3   |   | 鶏の唐揚げ<br>Deep Fried Chicken  | 770        |
| 4   |   | 手羽もと黒胡椒揚げ<br>Deep Fried Chicken Wing Base dressed with Black Peppe | r 770      |
| 5   |   | 海老フライ 2本付 タルタルソース<br>Deep Fried Prawns 2-pieces with Sauce Tar-Tar | 880        |
| 6   |   | フライドポテト<br>French Fries  | 605        |
| 7   | ď | だし巻き プレーン<br>Original Rolled Omelet                                | 1,100      |
|     |   | だし巻き ねぎ<br>Rolled Omelet with Green Onion                          | 1,210      |
|     |   | だし巻き 餡掛け<br>Rolled Omelet smothered with Thick Starchy Sauce       | 1,210      |
| 8   | ď | 播州地鶏の塩焼き<br>Broiled 'Banshoe' Local Chicken with Salt              | 1,650      |
| 9   |   | 和牛の石焼き<br>Grilled 'WAGYU' Beef on the hot stone                    | 3,630      |

# 小鍋料理 Small Hot Pot

| NO. | お値段   | <u>Ł/¥Price</u> |
|-----|---|-----------------|
| 1   | 丹後名物 ぶりのしゃぶしゃぶ スペシャル・プライス/Spec<br>'SHABU-SHABU 'of Local Amberjack TANGO LOCAL SPECIALITY | 1,540           |
| 2   | 地魚のお鍋<br>Local Fish and Seasonal Vegetables   | 1,760           |
| 3   | 地魚と播州地鶏 盛合せお鍋<br>Mix of Local Fish and Chicken, Seasonal Vegetables                       | 1,760           |
| 4   | 播州地鶏のお鍋<br>Chicken 'Banshoe' Local and Seasonal Vegetables                                | 1,760           |
| 5   | 黒毛和牛(80g)のお鍋<br>WAGYU'Beef (around 80g) and Seasonal Vegetables                           | 3,630           |
| 6   | 湯豆腐<br>TOFU in Bonito & Kelp Stock  | 880             |

## ご飯もの Rice Dishes

| NO. |     |                      |                                      |       |                                      | <u>お値段/¥Price</u> |
|-----|-----|----------------------|--------------------------------------|-------|--------------------------------------|-------------------|
| 1   | A T | 丹後の:<br>Rice Bo      | お宝 海鮮丼<br>'owl with Assorte          | d L   | ocal Fish Sashimi on top             | 1,870             |
| 2   |     |                      | ンといくらの丼<br>Powl with Salmon          | Sas   | shimi & Salmon Roe on top            | 1,650             |
| 3   |     |                      | ととろろの丼<br>Powl with Wild Tui         | na 8  | & Grated Yam on top                  | 1,650             |
| 4   |     | 湯葉丼<br>Rice Bo       | 'owl with Tofu Sas                   | shir  | mi 'YUBA' on top                     | 1,320             |
| 5   |     | 牛すじの<br>Rice Bo      | の丼<br>Powl with Beef Tea             | ndo   | n on top                             | 1,540             |
| 6   |     | お茶漬<br><i>Rice w</i> | ง<br>vith 'Dashi' Stock <sub>เ</sub> | pou   | ured on top                          |                   |
|     |     | a.                   | 地魚                                   | /     | with Grilled Local Fish              | 1,210             |
|     |     | <b>ૄ</b> b.          | へしこ                                  | /     | with Local Delicacy 'HESHIK          | (O' 1,210         |
|     |     | ₫ c.                 | 地魚のなめろう                              | /     | with Chopped Local Fish              | 1,210             |
|     |     | d.                   | 梅干し                                  | /     | with Pickled Plum                    | 935               |
|     |     | e.                   | 塩昆布                                  | /     | with Dried 'WAKAME' Kelp             | 880               |
| 7   |     |                      | セット(白米、味<br>at (Steamed Rice         |       | 十、漬物)<br>iso Soup and Pickled Vege.) | 605               |
|     |     | MUC 3                | et (Steamed Mice                     | , IVI | iso soup and i tokied vege./         | 005               |

# 麺類・サラダ・お子様料理 Japanese Noodles, Salad, Kid's Menu

| NO. |    | <u>お値段</u>   | 没/¥Price |
|-----|----|--|----------|
| 1   |    | 稲庭うどん (温 又は 冷)<br>Handmade 'Inaniwa' UDON smooth texture, Choice of Hot or Cold      | 935      |
| 2   |    | 竹炭うどん (温 又は 冷)<br>UDON Noodle with Bamboo Charcoal, Choice of Hot or Cold            | 935      |
| 3   |    | そば (温又は冷)<br>Japanese Buckwheat 'SOBA' Noodle, Choice of Hot or Cold                 | 935      |
| 4   |    | 追加注文:温泉玉子 +110円、とろろ芋 +198円<br>Additonal Order: Soft-Boiled Egg ¥110, Grated Yam ¥198 |          |
| 5   | J' | 自家製ローストビーフのサラダ<br>Homemade Roast Beef Salad  | 1,980    |
| 6   |    | シーザー サラダ<br>Caesar's Salad   | 1,210    |
| 7   |    | グリーン サラダ<br>Combination Salad  | 1,210    |
| 8   |    | キッズうどん<br>UDON Noodle in small portion for kids                                      | 550      |
| 9   |    | キッズ・プレート<br>Kid's Plate  | 1,980    |

## デザート Ice Cream

NO.

1 か美浜 'SORA' のアイスクリーム

Jersey Milk Ice Cream 'Local Made'

a. ミルク / Original

b. チョコレート / Chocolate

c. 抹茶 / Green Tea 660

## ご朝食 Breakfast

| NO. |   | お値段/¥Price |
|-----|---|------------|
| 1   | おかゆ御膳   |            |
| 1   | Rice Porridge Set                                   |            |
|     | お粥・焼魚・豆腐・薬味・サラダ                                     |            |
|     | Rice Porridge, Grilled Fish, Tofu, Condiment, Salad | 2,035      |
| 2   | 馳走  |            |
| _   | Special Breakfast Set                               |            |
|     | ご飯・焼魚・出汁巻き玉子・豆腐・漬物・サラダ                              |            |
|     | Steamed Rice, Miso Soup, Grilled Fish, Tofu,        |            |
|     | Rolled Omelet, Pickles and Salad                    | 2,200      |
| 2   | コーヒー 又は 紅茶  |            |
| 3   | Coffee or Tea                                       | 495        |
| 4   | お子様御膳   |            |
| 4   | Kid's Breakfast Set                                 |            |
|     | ご飯・味噌汁・ハンバーグ・出汁巻き玉子                                 |            |
|     | ウインナー・サラダ   |            |
|     | Steamed Rice, Miso Soup, Hamburger Steak,           |            |
|     | Rolled Omelet, Sausage and Salad                    | 1,650      |
|     |   |            |

\*食物アレルギーをお持ちの方は、事前にスタッフまでお伝え下さい。
\*すべて消費税込みのお値段です/All prices included 10% VAT

### ディナー・コース Diner Course

NO. <u>お値段/¥Price</u>

季節のおまかせ9品のコース
'Omakase' Chef's Special 9-Dishes
新鮮な地魚と自家農園野菜が味わえる全9品のコース
A full course of 9-dishes featuring fresh local fish
and fresh homegrown vegetables.

11,000

季節のおまかせ7品のコース
'Omakase' Chef's Special 7-Dishes
新鮮な地魚と自家農園野菜が味わえる全7品のコース
A full course of 7-dishes featuring fresh local fish
and fresh homegrown vegetables.

8,800

- \*コースのご注文は、皆様同じ内容でお願い致します。
- \*コースの内容は、季節や入荷状況によって変わります。
- \*食物アレルギーをお持ちの方は、事前にスタッフまでお伝え下さい。
- \*For orders of a course for two or more guests, please have everyone order the same course.
- \*The course content varies depending on the season or availability.
- \*If you have a food allergy, please inform us in advance.

#### 乞うご期待 / Stay Tuned

## 夏限定の特別メニュー Summer Special Menu

#### 5月末頃から7月20日頃迄 / Around the end of May to July 20

|  | NO. |                     |         | お値段/¥Price  |
|--|-----|---------------------|---------|-------------|
|  | 1   | 丹後の'岩牡蠣'            | 1個      | 1,320~      |
|  |     | Local 'Rock Oyster' | 1 piece | 1,320 above |

丹後海育岩牡蠣と呼ばれ、山河の豊富な栄養分が流れ込む、丹後の内湾で育まれる岩牡蠣は、殻が薄いために栄養を取り込み易く、殻の大きさが同じでも、天然モノよりも1.5倍ほど身が太り、かつ味も濃厚でミルキーです。京都府のプライド牡蠣をぜひ食べにお越しください。

Tango' Local Rock Oyser is aquacaltured, but are grown in the inner bay of 'Tango, where rich nutrients from mountains flow into the sea. The characteristic 'of the oyster is thinness of its shell, the shells are thin and the meat is 1.5 times 'larger than that of natural oysters, even though the size of the shell is the same. 'Its flavor is also rich and creamy.

| 2 |  | 丹後とり貝                     | 1 | 個     | 2,640~      |
|---|--|---------------------------|---|-------|-------------|
|   |  | 丹後とり貝<br>TANGO Egg Cockel | 1 | piece | 2,640 above |

丹後のとり貝は、その昔から独特の甘味と大きさ、シコシコとした食感で、希少かつ貴重なとり貝として珍重されて来ました。栄養豊富な内湾で育つこの貝を目的に、丹後にお越しいただくだけでも、価値ありです。

Like the TANGO oyster, it is grown in the nutrient-rich inner bay of Tango, and grows larger and thicker as it grows over a longer period of time. Its taste is sweet and its texture is firm but nice. Worthwhile to visit Tango to just eat this Cockel clam.

#### 丹後とり貝と丹後岩牡蠣のコース

3

お1人/per peson

TANGO Specialit é 'Egg Cockle and Rock Oyster' Course

15.400

- ※ 定休日の3日前までにご予約下さい。定休日:毎週水・木曜日
- ※ 食物アレルギーをお持ちの方は、事前にスタッフまでお伝え下さい。
- \* Please make a reservation at least prior to the regular Closed On.

Closed on Wednesday and Thursdays.

If you have a food allergy, please inform us in advance.

\*すべて消費税込みのお値段です/All prices included 10% VAT

#### 乞うご期待 / Stay Tuned

#### かにのコース Winter Feast in TANGO region 'Premium Crab Course'

11月解禁日から2月末頃迄 / From the Nov. Ban Date to the end of Feb. NO. <u>お値段/¥Price</u>

1 遊 地蟹コース 津居山・香住・柴山・浜坂
Winter Feast 'Brand' Crab from nearby Fishing Ports

先付・サラダ・かに刺し・焼がに・鍋・雑炊・デザートのフルコース

A full course of Premium Crab:

Appetizer, Salad, Sashimi, Grilled, Hot Pot, Crab Porridge and Dessert

お一人様 / per person

会員様 / Member Price 36,300

非会員様 / Non-Member Price 41,800

自由きままのかにすきコース

Crab Hot Pot Course 'Caprice'

お一人様 / per person

会員様 / Member Price 25,300

非会員様 / Non-Member Price 30,800

訳アリ蟹です。その分お安く提供させていただいております。

食材をお渡しします。気ままにご自由にブランドがにをお楽しみください。

It is a crab for a reason. We offer it at a discount for that reason.

We serve you ingredients for crab cooking. Feel free to cook as you like, such as Sashimi, grilled, hot pot and porridge.

- \*かにの水揚げ港のブランドはご指定いただけません。
- \*定休日の3日前までにご予約下さい。定休日:毎週水・木曜日
- \*最終入店時刻を19時でお願いしております。
- \*800 g 程度の蟹を提供しておりますが、入荷状況により価格変動がございます。
- \*食物アレルギーをお持ちの方は、事前にスタッフまでお伝え下さい。
- \*Please make a reservation at least prior to the regular Closed On.

Closed on Wednesday and Thursdays. The last order time is 19:00.

- \* Price varies depending on availability.
- \*If you have a food allergy, please inform us in advance.

## 乞うご期待 / Stay Tuned

## ぶりしゃぶのコース

Winter Feast in TANGO region 'Shabu-Shabu Amberjack Course'

12月から3月末頃迄 / From the begging of December to the end of March

NO. <u>お値段/¥Price</u>

1 炉 鰤しゃぶコース

'Shabu-Shabu' of Amberjack Course

スペシャルプライス

Special Price 11,000

お一人様/per person

鰤しゃぶは、丹後が発祥の地です。

伊根町が日本3大ぶり漁場と言われており、その品質は 大昔から評価を受けてきました。

脂の乗ったこの鰤を、さっぱりとしゃぶしゃぶでどうぞ。

Amberjack 'SHABU-SHABU' is originated in TANGO region.

'IN É' Town is known as one of the three major yellowtail market in Japan and its quality has been highly regarded since ancient time. Please enjoy this fatty Amberjack in Shabu-Shabu dish.

<sup>\*</sup>定休日の3日前までにご予約下さい。定休日:毎週水・木曜日

<sup>\*</sup>食物アレルギーをお持ちの方は、事前にスタッフまでお伝え下さい。

<sup>\*</sup>Please make a reservation at least prior to the regular Closed On. Closed on Wednesday and Thursdays.

<sup>\*</sup>If you have a food allergy, please inform us in advance.

## 和牛のコース料理 Wagyu Beef Course

NO. お値段/¥Price

すきやき 又は しゃぶしゃぶ ''Wagyu Beef' Sukiyaki or Shabu-Shabu

お一人様/per person

13,200

お一人様180gのお肉を提供致します。 全6品のコースです。

We serve 6-dishes for a course. The Quantity of meat per serving is 180g.

- \*定休日の3日前までにご予約下さい。定休日:毎週水・木曜日
- \*食物アレルギーをお持ちの方は、事前にスタッフまでお伝え下さい。
- \*Please make a reservation at least prior to the regular Closed On.

Closed on Wednesday and Thursdays.

\*If you have a food allergy, please inform us in advance.

\*すべて消費税込みのお値段です/All prices included 10% VAT