



おもてなしの  
心を伝えたい

Fine dining experience  
with our wholehearted hospitality, *Omotenashi*.

素材のこだわり

## Our commitment to Ingredients

Natural ingredients directly from the place of production

シャリのこだわり

## Our commitment to *Shari* sushi rice

Organic *Koshihikari* rice, produced on our private farm in *Kutsuki*, *Shiga* prefecture

器のこだわり

## Our commitment to Tableware

Some of our plates and bowls are made exclusively for Hasegawa by potter Kouichi Uchida. Though unpretentious, they convey a dignified atmosphere and have a real presence. Please enjoy the collaboration of Kouichi Uchida's arts and our dishes.

価格は全て税込です。サービス料・ルームチャージはいただいております。

All prices include tax.

No service charge, no room charge.

## Seasonal Kaiseki Course Cuisine

季節の懐石

Sushi and traditional Japanese multiple course meal.  
Please enjoy the blessing of the season.

### ◆ TAKETORI 竹取 / 9 dishes 12,000 yen

Appetizer, Clear soup, Sashimi, Grilled dish, Simmered dish, Vinegared dish,  
7 pieces of sushi, Soup, Dessert

前菜・吸い物・造り・焼物・煮物・酢の物・寿司七貫・留挽・デザート

### ◆ GENJI 源氏 / 10 dishes 15,000 yen

Appetizer, Clear soup, Sashimi, Grilled dish, Simmered dish, Fried dish,  
Vinegared dish, 7 pieces of sushi, Soup, Dessert

前菜・吸い物・造り・焼物・煮物・油物・酢の物・寿司七貫・留挽・デザート

### ◆ KONJYAKU 今昔 / 10 dishes 18,000 yen

Appetizer, Clear soup, Sashimi, Grilled dish, Simmered dish, Side dish,  
Vinegared dish, 7 pieces of sushi, Soup, Dessert

前菜・吸い物・造り・焼物・煮物・強肴・酢の物・寿司七貫・留挽・デザート

### ◆ HEIKE 平家【要予約】 Advance reservation required 25,000 yen

Carefully Selected Premium Ingredients Course. Includes 5 pieces of sushi

高級食材厳選づくし(内、寿司五貫)

## Sushi-centered special course, only served at counter seats.

お寿司中心の  
カウンター特別献立

### ◆ SARASHINA 更科 / 8 dishes 17,000 yen

Appetizer, Clear soup, Sashimi, Grilled dish, Simmered dish, 12 pieces of sushi,  
Soup, Dessert

前菜・吸い物・造り・焼物・煮物・寿司十二貫・留挽・デザート

Menu items are subject to change depending on the season.

We also have a wide variety of sushi and seasonal menus.

All prices include tax

メニュー内容は季節により変更になる場合がございます。寿司単品・季節のメニューも豊富に取り揃えております。価格は全て税込です

## Delicacies

珍味

ばくだん

**Bakudan / Seafoods with Natto** 3,500 yen

*Natto* fermented soybeans, tuna, sea bream, squid, scallop, sweet shrimp, sea urchin, salmon roe, *Wasabi* horseradish, *Oba* herb

珍味三種盛合せ

**Assorted Three Kinds of Delicacies** 2,500 yen

Squid pickled with soy sauce, red pepper, and malted rice • dried firefly squid • mackerel *heshiko*, pickled with rice bran / grilled

いぶりがっこ クリーム チーズ のせ

**Iburigakko Smoked Daikon Radish Pickles with Cream Cheese** 1,000 yen

鯖へしこ

**Mackerel Heshiko** Mackerel, pickled with rice bran / grilled 1,200 yen

たたみ鯛唐揚

**Deep Fried Baby Sardine Cracker** 800 yen

炙り干し明太子

**Grilled Hoshimentaike** Aged and dried spicy cod roe 1,000 yen

水蛸吸盤ごま油和え

**Water Octopus Suckers Marinated with Sesame Oil** 900 yen

このわた

**Konowata** Salted and fermented sea cucumber intestine 1,000 yen

本舗エック

**Tuna Tartare with Raw Egg Yolk** 1,800 yen

炙りばちこ

**Grilled Bachiko** Dried sea-cucumber ovaries 2,500 yen

いか塩辛

**Squid Shiokara** Salted and Fermented Squid 800 yen

するめいか三升漬

**Squid Sansho-zuke** Squid pickled with soy sauce, red pepper, malted rice 800 yen

鰻骨せんべい

**Eel Bone Cracker** 900 yen

干しほたるいか

**Dried Firefly Squid** 800 yen

## Sashimi (thinly sliced fresh raw/cooked seafood)

お造り

本日のおすすめ盛合せ

Assorted Today's Special  
Sashimi

亀甲【三種】

KIKKO / Three kinds

3,300 yen

鳳凰【五種】

HOUOU / Five kinds

5,300 yen

七宝【七種】

SHIPPO / Seven kinds

7,300 yen

本日のお任せ造り

Assorted Today's Chef's Choice Sashimi

Please feel free to ask.

雲丹造り

Sea Urchin Sashimi

5,000 yen

## A la carte

一品料理

焼き本ししゃも

Grilled Japanese *Shishamo* Smelt

1,200yen

合鴨の塩焼き

*Aigamo* Duck Grilled with Salt

1,500yen

フカヒレと蟹茶碗蒸し

Shark's Fin and Crab *Chawanmushi* Steamed Egg Custard

2,000yen

水だこクレソンのサラダ

Watercress and Octopus Salad

1,200yen

げそ塩焼

Grilled Squid Tentacles with Salt

800yen

あさりバター

Steamed *Asari* Clams with Butter

1,200yen

出汁巻玉子

Japanese Omelet

1,000yen

穴子 白焼き又は天婦羅

Conger Eel / Plainly grilled or Tempura

each 2,300yen

帆立バター焼き

Butter Seared Scallops

2,200yen

う巻玉子

Rolled Eel Omelet

3,500yen

雲丹天婦羅

Sea Urchin Tempura

3,000yen

鰻 白焼き又は蒲焼き又は山葵おろし焼き

Grilled Eel / Plain or *Kabayaki* sauce or Grated *Wasabi* horseradish each 5,000yen

活、車海老と季節野菜の天婦羅

Fresh Japanese Tiger Prawn and Seasonal Vegetables Tempura 5,500yen

## Premium Grade *Hida Wagyu* Beef

極上飛騨牛

フィレステーキ 100g

Filet Steak 100g

6,000 yen

炙り牛にぎり

Flame-Seared Beef Sushi

1,300 yen

## Assorted Sushi 【10 pieces】

寿司盛合せ 各十貫

こだわりのシャリ 自社田園で作る「滋賀県産有機米コシヒカリ」

Our *Shari* sushi rice is made of organic *Koshihikari* rice, produced on our private farm in *Kutsuki, Shiga* prefecture. This makes Hasegawa's *Sushi* special!

花菱

HANABISHI / Regular

5,400 yen

吉祥

KITSHO / Special

8,000 yen

宝尽くし

TAKARA-ZUKUSHI / Premium

10,000 yen

本日のお任せ五貫

Today's Chef's Choice Sushi

Please feel free to ask.

## *Nigirizushi*

にぎり寿司

Oval-shaped mound of *Shari sushi* rice topped with a thinly sliced fresh raw/cooked seafood on top

赤身

Lean Tuna

1,000 yen

つけ

Marinated Tuna

1,000 yen

中とろ

Medium Fatty Tuna

1,900 yen

中とろつけ炙り

Flame-Seared Marinated Medium Fatty Tuna

1,900 yen

大とろ

Fatty Tuna

2,400 yen

大とろつけ炙り

Flame-Seared Marinated Fatty Tuna

2,400 yen

# Nigirizushi

# にぎり寿司

白身各種 (タイ・ヒラメ・シマアジ・ブリなど)

White Meat Fish /

900 yen～

Sea Bream, Flounder, Striped Jack, Yellowtail etc.

\*Availability depends on the season. Please feel free to ask us.

小肌

Gizzard Shad

600 yen

鱈(あじ)

Horse Mackerel

700 yen

烏賊

Squid

700 yen

蛸(たこ)

Octopus

700 yen

帆立

Scallop

700 yen

赤貝

Ark Shell

1,000 yen

鮑(あわび)

Abalone

1,600 yen

甘海老

Sweet Shrimp

700 yen

車海老【おどり・塩ゆで】

Japanese Tiger Prawn / Live or Boiled with salt

each 1,600 yen

雲丹

Sea Urchin

2,000 yen

いくら

Salmon Roe

1,000 yen

鰯の子

Herring Roe

700 yen

## Nigirizushi

## にぎり寿司

玉子 Japanese Omelet	300 yen
芽葱(めねぎ) Young Green Onion Shoots	300 yen
穴子 Simmered Conger Eel	800 yen
鰻 Grilled Eel	1,300 yen
子持昆布 Herring Roe on Kelp	1,000 yen
鰻とクリームチーズのにぎり Grilled Eel and Cream Cheese	1,600 yen

## Sushi Roll

## 巻物

鉄火 Tuna Roll	1,800 yen
とろ鉄火 Fatty Tuna Roll	2,800 yen
ねぎとろ Minced Fatty Tuna with Green Onion Roll	2,500 yen
とろたく Minced Fatty Tuna with Pickled <i>Daikon</i> Radish Roll	2,500 yen
穴胡(あなきゅう) Simmered Conger Eel with Cucumber Roll	1,700 yen
鰻胡(うなきゅう) Broiled Eel with Cucumber Roll	1,900 yen
ひも胡 Ark Shell <i>Himo</i> ( fringe of flesh) with Cucumber Roll	1,300 yen

## Sushi Roll

## 巻物

干瓢(かんぴょう)

Simmered Dried Gourd Shavings Roll 600 yen

新香

Pickled *Daikon* Radish Roll 400 yen

梅しそ

Pickled Plum with *Shiso* Japanese Basil Roll 400 yen

かっぱ

Cucumber Roll 500 yen

生山葵つんつん巻

Grated Wasabi with Julienned Wasabi Stem Roll 900 yen

名物 七宝太巻

Hasegawa's Signature Dish

SHIPPO *Futomaki* / Sushi Burrito 4,300 yen

Japanese omelet, cucumber, *Shiso* herb, Japanese tiger prawn, herring roe. Simmered conger eel, dried gourd Shavings and dried *Shiitake* mushroom

## Miso soup

## 御膳

玉おち

Poached Egg Red Miso Soup 800 yen

青さのり

Sea Lettuce Miso Soup 900 yen

浅利

*Asari* Clam Miso Soup 900 yen

蛸(しじみ)

*Shijimi* Freshwater Clam Miso Soup 900 yen



## Dessert

## デザート

名物 宝牧場搾りたて ソフトクリーム&蕨餅

Hasegawa's Signature Dish

**Takara Farm Fresh Soft Serve Vanilla Ice Cream and Warabimochi** 1,000 yen

Soft serve vanilla ice cream, bracken-starch dumpling, seasonal fruit

七宝あんみつ+搾りたてソフトクリーム

**Takara Firm Fresh Soft Serve Vanilla Ice Cream and Anmitsu** 1,400 yen

Soft serve vanilla ice cream, agar jelly, boiled sweet peas, seasonal fruit, red bean paste and brown sugar syrup

フルーツごろりん大福

**Fruits Mochi** 1,500 yen

Soft rice cake stuffed with sweet bean paste and seasonal fruits

季節果実の最中 宝牧場搾りたてソフトクリーム入り

**Seasonal Fruits Monaka with Takara Farm Fresh Soft Serve Vanilla Ice Cream** 1,000 yen

Crispy rice wafers filled with sweet bean paste and seasonal fruits, soft serve vanilla ice cream

お汁粉

**Sweet Azuki Bean Soup with Rice Dumplings** 1,000 yen

ブレンドコーヒー

**Coffee / Hot or Cold** 650 yen

## Takeout

## お持ち帰り

七宝太巻

**SHIPPO Futomaki / Sushi Burrito** 4,300 yen

炙り穴子棒寿司

**Grilled Conger Eel Bouzushi** Rod-shaped pressed sushi 3,600 yen

鰻とクリームチーズ押し寿司

**Grilled Eel and Cream Cheese Oshizushi** Pressed sushi 5,500 yen

寿司全品お持ち帰り承ります。

All Sushi dishes on our menu are available for Takeout