



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 / 10 dishes 12,000 yen

Soup, Appetizer, Bite-sized sushi, Sashimi, Grilled dish, Simmered dish,  
Steamed dish, 5 pieces of sushi, Miso soup, Dessert

吸物・八寸・漬ぎ・造り・焼物・温物・蒸物・寿司五貫・椀物・氷菓子

### ◆ GENJI 源氏 / 11 dishes 15,000 yen

Soup, Appetizer, Bite-sized sushi, Sashimi, Grilled dish, Simmered dish,  
Fried dish, Steamed dish, 5 pieces of sushi, Miso soup, Dessert

吸物・八寸・漬ぎ・造り・焼物・温物・油物・蒸物・寿司五貫・椀物・氷菓子

### ◆ KONJYAKU 今昔 / 11 dishes 18,000 yen

Soup, Appetizer, Bite-sized sushi, Sashimi, Grilled dish, Simmered dish,  
Fried dish, Beef steak, Steamed dish, 5 pieces of sushi, Miso soup, Dessert

吸物・八寸・漬ぎ・造り・焼物・温物・強肴・蒸物・寿司五貫・椀物・氷菓子

### ◆ HEIKE 平家【要予約】 Advance reservation required 30,000 yen

Carefully Selected Premium Ingredients Course.

Includes Spiny lobster, Ymagata Beef, Abalone, Top bland Tuna, etc

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 更級 / 11 dishes 20,000 yen

Soup, Appetizer, Sashimi, Small bowl sushi, Grilled dish, 10 pieces of sushi,  
Steamed dish, Sushi rolls, Miso soup, Dessert

吸物・八寸・造り・漬ぎ・焼物・寿司十貫・蒸物・巻物・椀物・氷菓子

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。価格付全て税込です

## 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

七宝【七種】

SHIPPO / Seven kinds

7,800 yen

鳳凰【五種】

HOUOU / Five kinds

5,800 yen

亀甲【三種】

KIKKO / Three kinds

3,800 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

6,000 yen

旬の貝盛り合わせ

Assorted seasonal shellfish Sashimi

5,500 yen

## A la carte

一品料理

海鮮とクレソンのサラダ

Watercress and Seafood Salad

1,500yen

烏賊げそ塩焼

Grilled Squid Tentacles with Salt

800yen

あさり酒蒸し

Sake steamed Asari Clams

1,500yen

帆立バター焼き

Butter Seared Scallops

1,800yen

本鯖月見仕立て

Blue fin tuna tartare style

3,000yen

出け巻玉子

Japanese Omelet

1,000yen

う巻玉子

Rolled Eel Omelet

3,500yen

フカいれ茶碗蒸し

Shark's Fin Egg Custard

2,500yen

## Fried and Grill

## 揚げ物・焼物

雲丹天婦羅

Sea Urchin Tempura

3,500yen

天然大車海老 塩焼き・天婦羅

Fresh large Japanese Tiger Prawn grill / Tempura

2,800yen

揚げ子持昆布

Fried Herring roe on kelp

2,000yen

鰻うなぎ

Grilled Eel / Plain or *Kabayaki* sauce or Grated *Wasabi* horseradish

5,500yen

穴子

Conger Eel / Plainly grilled or Tempura

3,000yen

旬の焼魚・煮つけ スタッフにお尋ねください

Seasonal grilled fish, Boiled

Please ask the staff

## Ymagata Yukifuri Beef

## 山形雪降り和牛

フィレステーキ 100g

Filet Steak 100g~

8,000yen~

炙り肉寿司 雲丹・こぼれいくら

Sliced seared Wagyu beef sushi

3,000yen

with sea urchin and salmon roe

炙り牛にぎり

Flame-Seared Beef Sushi

1,300yen

## Assorted Sushi 【10 pieces】

寿司盛合せ 五十貫

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!

宝尽くし

TAKARA-ZUKUSHI / Premium

10,000yen

吉祥

KITSHO / Special

8,000yen

花菱

HANABISHI / Regular

6,000yen

本日のお任せ五貫

Today's Chef's Choice Sushi

Please feel free to ask.

## Blue fin tuna *Nigirizushi*

極上本鮪にぎり

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

大とろ

Fatty Tuna

2,800yen

中とろ

Medium Fatty Tuna

2,500yen

赤身

Lean Tuna

1,600yen

づけ・炙りもご注意ください

You can order Marinated or Flame-Seared

白身各種 (タイ・ヒラメ・シマアジ・ブリなど)

White Meat Fish / 900yen

Sea Bream, Flounder, Striped Jack, Yellowtail etc.

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

小肌

Gizzard Shad 600yen

鯖(あじ)

Horse Mackerel 700yen

烏賊

Squid 700yen

水蛸(たこ)

Pacific giant octopus 700yen

帆立

Scallop 700yen

赤貝

Ark Shell Abalone 1,200yen

車海老【おどり・塩ゆで】

Japanese Tiger Prawn / Live or Boiled with salt 1,800yen

甘海老

Sweet Shrimp 700yen

雲丹

Sea Urchin 2,500yen

いくら

Salmon Roe 800yen

数の子

Herring Roe 700yen

## Nigirizushi

## にぎり寿司

鰻

Grilled Eel 1,300yen

鰻とクリームチーズのにぎり

Grilled Eel and Cream Cheese 1,500yen

穴子

Simmered Conger Eel 900yen

子持昆布

Herring Roe on Kelp 1,000yen

玉子

Japanese Omelet 300yen

芽葱(めねぎ)

Young Green Onion Shoots 500yen

## Sushi Roll

## 巻物

とろ鉄火

Fatty Tuna Roll 3,800yen

鉄火

Tuna Roll 2,800yen

とろたく

Minced Fatty Tuna with Pickled Radish Roll 2,500yen

ねぎとろ

Minced Fatty Tuna with Green Onion Roll 2,500yen

穴胡(あなきゅう)

Simmered Conger Eel with Cucumber Roll 1,800yen

鰻胡(うなきゅう)

Broiled Eel with Cucumber Roll 3,000yen

ひも胡

Ark Shell *Himo* (fringe of flesh) with Cucumber Roll 1,200yen

## Sushi Roll

## 巻物

予熟(かんぴょう)

Simmered Dried Gourd Shavings Roll 800yen

新番

Pickled *Daikon* Radish Roll 600yen

梅しそ

Pickled Plum with *Shiso* Japanese Basil Roll 500yen

かっぱ

Cucumber Roll 500yen

生山葵つんつん巻

Grated Wasabi with Julienned Wasabi Stem Roll 900yen

名物 七宝太巻

Hasegawa's Signature Dish

SHIPPO *Futomaki* / Sushi Burrito 4,300yen

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

## Miso soup

## 御膳

あらけ

Soup made from boiling leftover fish scraps

玉おろ

Poached Egg Red Miso Soup

蜆(しじみ)

*Shijimi* Freshwater Clam Red Miso Soup

青さのり

Sea Lettuce Miso Soup

浅利

*Asari* Clam Miso Soup



ばくだん

## Bakudan / Seafoods with *Natto*

3,800 yen

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

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

烏賊塩辛

## Squid *Shiokara* Salted and Fermented Squid

900yen

極上からすみ

## Dried mullet roe

3,000yen

炙り明太子

## Grilled *Mentaiko* Aged spicy cod roe

1,000yen

鯖へしこ

## Mackerel *Heshiko* Mackerel, pickled with rice bran / grilled

1,200yen

たたみ鰯

## Deep Fried Baby Sardine Cracker

800yen

鯉骨せんべい

## Eel Bone Cracker

800yen

いぶりがっこクリーム チーズ

## *Iburigakko* Smoked *Daikon* Radish Pickles with Cream Cheese

1,000yen

## 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 Served Ice Cream  
and Warabimochi*

1,000 yen

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

搾りたてソフトクリーム

*Takara Farm Fresh Soft Served Ice Cream*

600 yen

七宝あんみつ

*Anmitsu*

1,200 yen

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

## 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