



 **Tsu**
CONTEMPORARY JAPANESE CUISINE

EST. 2004

Still Fresh



Menu Signature

石焼きA5宮崎牛(味噌焼き)

Stone grilled A5 Miyazaki
beef striploin
original miso paste 80g

1,400



椀物 | Signature Dishes

A5 宮崎牛フォアグラ 黒胡椒巻き Wagyu foie gras pepper roll A5 Miyazaki beef, foie gras, black pepper	1,400	海老天麩羅 (4匹) Tiger prawn tempura	370
海老天 クランチ巻き Crunchy roll Shrimp tempura, asparagus, tanuki, tobiko	710	石焼きA5宮崎牛(味噌焼き) Stone grilled A5 Miyazaki beef striploin original miso paste 80g	1,400
スパイシー鯖又は サーモン巻き Spicy yellowfin tuna or spicy salmon roll	500	銀鱈祐庵西京焼き Grilled miso marinated silver cod fish	800
白胡麻豆腐 Homemade white sesame tofu, bonito soy sauce	200	特選ちらし寿司 Prime mixed chirashi sushi rice bowl	1,800
カリカリ白魚サラダ Crispy shirauo fish, green salad, teriyaki mayo sauce	480	あんみつレモングラス寒天 Japanese traditional anmitsu parfait with lemongrass kanten jelly	360
舞茸土瓶蒸し Maitake mushroom, tea pot clear soup	600		

Please note we only serve hamachi, salmon and snowfish that has been sustainably sourced.

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If you are concerned about food allergies, please alert us prior to ordering

寿司カウンターメニュー

Sushi Counter Omakase Menu

4,000



先付け

季節の品

Seasonal Japanese appetizer

*subject to season

御造り

本日の鮮魚三種

Today's sashimi selection, 3 items

*subject to season

暖い物

大和浅蛸 三つ葉

Fresh Asari clams, clear soup, mitsuba leaves

冷し鉢

たたき鮪と玉葱ドレッシング

Tuna tataki and sweet onion dressing

または | or

大トロイワシのなめろう

Fatty sardine namero with miso paste

変わり寿司握り寿司

炙りA5宮崎牛寿司 柚子胡椒葉味

Torched A5 Miyazaki beef sushi

with yuzu pepper spices

または | or

フォアグラ照り焼き寿司

Foie gras teriyaki sushi

握り寿司5貫と玉子

Today's best selection of sushi, 5 items

*subject to season

果物

マスク品種メロン又はデザートメニューから一品

Melon or one item from the dessert menu

会席コースメニュー

Kaiseki Omakase Menu

3,500

先付け

白胡麻豆腐 本山葵
Homemade white sesame tofu,
bonito soy sauce, fresh wasabi

御酒

本日の鮮魚三種
Today's sashimi selection, 3 items
*subject to season

吸い物

帆立貝葛印き
Hotate scallop clear soup

焼き物

スキル魚祐庵焼き 山葵添え
Grilled yuan marinated skillfish,
fresh wasabi

焼肴

オーストラリアM6和牛
サーロイン180g
生野菜のサラダ
陶板照り焼き 又は 塩焼
M6 Australian Wagyu beef sirloin
180g with salad
Stone grilled with three kinds of
sauce or toban plate teriyaki style

または | or

はまちかま塩焼き
Grilled hamachi kama shio

食事

ミニ鰻井又は天井 味噌汁 漬物
Grilled eel, sweet BBQ sauce on rice
or tempura don rice bowl

果物

マスク品種メロン又はデザートメニューから一品
Melon or one item from the dessert menu



ミニ会席コースメニュー

Mini Kaiseki Omakase Menu

1,500

サラダ

蟹蒲鉾と揚げ白魚の生野菜の
サラダ たりやきマヨネーズ
Crab stick and crispy shirauo fish
salad, teriyaki mayo sauce

御酒

木肌鮪, サーモン, ハマチ
三種盛りとカリフォルニアロール
Yellowfin tuna, salmon,
yellowtail and California roll

焼肴

オーストラリアアングス
テンドーロイン陶板焼塩
又は季節の焼き魚
Grilled Australian Angus tenderloin
or seasonal grilled fish

食事

ミニ海老天井 味噌汁 漬物
Shrimp and vegetable
mini tempura on rice

果物

マスク品種メロン
Melon



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ハマチ

Hamachi | Yellowtail

420



サーモン山葵サルサ

Salmon wasabi salsa

470



寿司セレクション Sushi Selection

	寿司 Sushi 2 Pieces
寿司玉子焼き Tamago Sushi egg	180
稲荷寿司 Inari Inari sushi	180
サーモン Sake Salmon	220
帆立貝 Hotate Scallop	320
黄肌鮪 Kihada Maguro Tuna	300
紋甲イカ Mongo Ika Kisslip cuttlefish	380
ポイル蛸 Tako Boiled octopus	320
ハマチ Hamachi Yellowtail	340
生甘海老 Ama-ebi Sweet shrimp	550
エンガワ Engawa Flounder	340
鰻 Unagi Eel teriyaki	400
フォアグラ Foie gras teriyaki sushi	640
鰯鮫 Shima Aji Striped Amberjack	440
鯛 Tai Sea Bream	460
カジキマグロ Kajiki Toro Swordfish belly	500
北海道いくら Ikura Hokkaido salmon roe	750
牡丹海老 Botan-ebi Prime shrimp	1,100
海胆 Uni Sea urchin	1,600
A5宮崎牛サーロイン Miyazaki Wagyu A5 Miyazaki aburi beef 50g	900

刺身セレクション Sashimi Selection

	刺身 Sashimi 3 Pieces
寿司玉子焼き Tamago Sushi egg	220
サーモン Sake Salmon	330
帆立貝 Hotate Scallop	290
黄肌鮪 Kihada Maguro Tuna	400
紋甲イカ Mongo Ika Kisslip cuttlefish	550
ポイル蛸 Tako Boiled octopus	400
ハマチ Hamachi Yellowtail	420
生甘海老 Ama-ebi Sweet shrimp	450
鰯鮫 Shima Aji Striped Amberjack	660
鯛 Tai Sea bream	690
カジキマグロ Kajiki Toro Swordfish belly	680
北海道いくら Ikura Hokkaido salmon roe	750
牡丹海老 Botan-ebi Prime shrimp	1,500
海胆 Uni Sea urchin	1,600
室津産 生牡蠣 Murotsu kaki Murotsu Bay fresh oyster (one piece)	260
サーモン山葵サルサ Salmon wasabi salsa	470
ハマチカルパッチョトリュフ ポン酢 Hamachi carpaccio jalapeño truffle ponzu sauce	720
炭火和牛たたき Wagyu charcoal tataki	2,000



握り寿司10貫

Deluxe sushi selection 10 pieces

2,600



握り寿司盛合せ | Assorted Sushi

握り寿司 5貫 Sushi selection 5 pieces	800
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握り寿司10貫 Deluxe sushi selection 10 pieces	2,600
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魚の鮮度に応じて変更します

Subject to change according to the seasonality of the fish

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特選刺身12点盛

Deluxe sashimi selection 12 pieces

2,200



刺身盛合せ | Assorted Sashimi

刺身 5点盛 Sashimi selection 5 pieces	700
刺身10点盛 Sashimi selection 10 pieces	1,300
特選刺身12点盛 Deluxe sashimi selection 12 pieces	2,200

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海老天 クランチ巻き

Crunchy roll

*Shrimp tempura, asparagus,
tanuki, tobiko*

710



巻物 | Maki Roll

胡瓜巻 Cucumber roll	270	ソフトシェル クラブ巻き Deep fried soft shell crab roll <i>Crab, cucumber, sesame, teriyaki sauce</i>	480
アボカド巻 Avocado roll	350	スパイシー 鮪又は サーモン巻き Spicy yellowfin tuna or spicy salmon roll	500
鉄火巻 Tuna roll	400	ドライスパイシー サーモンチーズロール Dry spicy salmon, cream cheese roll <i>Honey, chili butter sauce</i>	600
メカジキ葱とろ巻き Swordfish negitoro roll	650	鰻アボガド巻き Unagi avocado roll <i>Grilled eel, cucumber, avocado</i>	650
タラバ蟹と蟹味噌手巻き寿司 Temaki style sushi <i>King crab meat, hairy crab miso paste</i>	900	鰻山椒寿司ロール Eel sansho pepper roll <i>Eel, yamagobo, sushi egg</i>	700
フォアグラとサーモンアボガド巻き Foie gras and salmon roll <i>Avocado, salmon skin, terimayo</i>	800	Tsuドラゴン巻き Tsu dragon roll <i>King tiger prawn tempura, eel, avocado</i>	800
カリフォルニア 巻き California roll <i>Avocado, asparagus, crab stick, tobiko</i>	380	A5 宮崎牛フォアグラ 黒胡椒巻き Wagyu foie gras pepper roll <i>A5 Miyazaki beef, foie gras, black pepper</i>	1,400
海老天 クランチ巻き Crunchy roll <i>Shrimp tempura, asparagus, tanuki, tobiko.</i>	710		

鳴戸若布 胡瓜サラダ

Naruto wakame salad,
tosa vinegar sauce

290



前菜

Starters & Appetizers

枝豆塩蒸し Steamed edamame broad bean	170
銀杏塩煎り Roasted ginkgo nuts and sea salt	180
白胡麻豆腐 Homemade white sesame tofu, bonito soy sauce	200
甘海老から揚げ Deep-fried sweet shrimp, lemon	200
ししゃもから揚げ Shishamo smelt fritta	210
中華わかめ Hiyashi wakame	200
富山烏賊素干し炙り焼き Grilled toyama dried firefly squid	450
エイヒレ Eihire roasted stingray fin, chili mayonnaise	310
蛸山葵アボガド和え Marinated octopus and wasabi avocado puree	300
鳴戸若布 胡瓜サラダ Naruto wakame salad, tosa vinegar sauce	290
浅利ガーリックバター Japanese Asari clams, garlic butter yaki	340
北海道辛子明太子焼き Grilled spicy Hokkido mentaiko	450
茶碗蒸し Chawan mushi steamed egg custard	200
アボガドとトマト グリーンサラダ Avocado, tomato and lettuce salad	480
カリカリ白魚サラダ Crispy shirauo fish, green salad, teriyaki mayo sauce	480
サーモンスキンサラダ Crispy salmon skin and green salad teriyaki mayonnaise sauce	480

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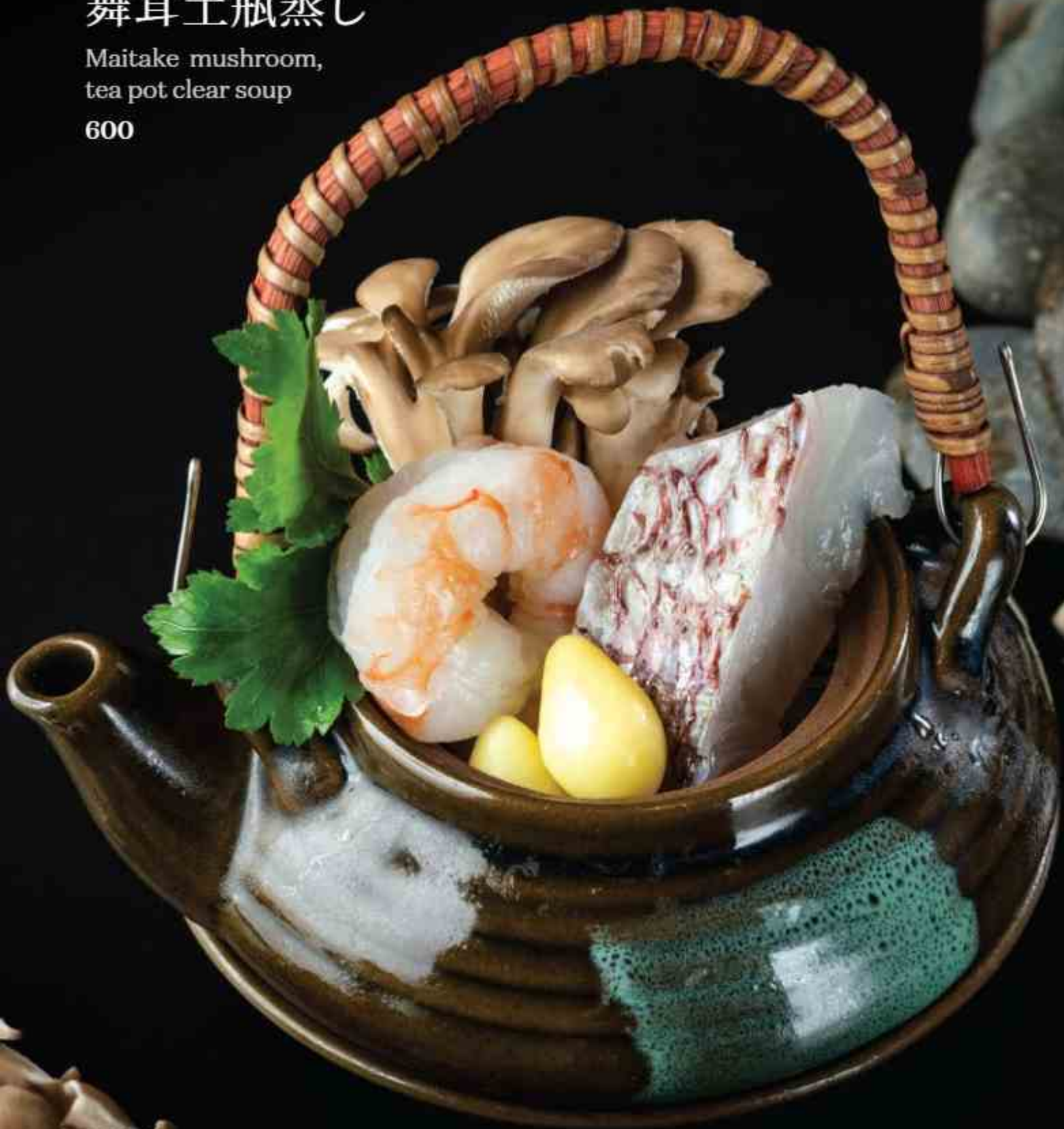
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舞茸土瓶蒸し

Maitake mushroom,
tea pot clear soup

600



椀物 | Soup

若布と豆腐の味噌汁
Seaweed, bean curd miso soup

140

大和浅蛸吸い
Fresh Asari clams, clear soup, mitsuba leaves

450

帆立貝葛印き
Hotate scallop clear soup

410

舞茸土瓶蒸し
Maitake mushroom, tea pot clear soup

600

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揚物 | Deep Fried

舞茸天婦羅 Maitake mushroom tempura	280	山椒香味鶏唐揚げ Deep fried spicy herbed chicken thigh	250
野菜5種天婦羅 Vegetable tempura	280	黒豚熟成とんかつ Deep-fried mature kurobuta pork cutlet	400
海老天麩羅 (4匹) Tiger prawn tempura	370	牡蠣朴葉焼き Five oysters deep-fried in houba leaf with miso paste	650
天麩羅盛合せ Tiger prawn, fresh sea conger eel, seafood and vegetable tempura	490		

海老天麩羅 (4匹)
Tiger prawn tempura
370



黒毛和牛 | Japanese Wagyu Cooking Style

松阪牛(石焼,陶板のみ) Matsusaka beef striploin steak 200g	200g	7,100		
A5宮崎牛サーロイン A5 Miyazaki beef striploin	180g	3,700	100g	2,400
M6オーストラリア和牛 M6 Australian Wagyu beef striploin	180g	2,200	100g	1,150
日本産豚熟成肩ロース Japanese mature pork shoulder (Sukiyaki shabu-shabu only)	180g	1,400	100g	950

調理方法 | Choice of Cooking Method

石塩焼き

180g Stone grilled steak with three kinds of sauce

すき焼き

100g Sukiyaki mini pot

陶板照り焼き

180g Toban plate style steak with teriyaki sauce

しゃぶしゃぶ

100g Shabu shabu mini pot



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小鍋 | Hot Pot

牡蠣と帆立烏賊の 八丁味噌鍋 Oysters, scallops, cuttlefish, with vegetables in hatcho miso broth	750
チゲ赤味噌 豚牡蠣鍋 Sliced shoulder of mature black pork, oysters and vegetables in a spicy broth	800
広島牡蠣とほうれん草の卵とじ Hiroshima oysters and spinach with egg sauce	800
たらば蟹大爪とシーバスの紙鍋 King crab claws and seabass with vegetable in paper pot	1,800
海鮮寄せ大鍋 Hokkaido taraba crab, with a selection of seasonal seafood	5,600

牡蠣と帆立烏賊の 八丁味噌鍋

Oysters, scallops, cuttlefish,
with vegetables in hatcho miso broth

750



北海道たらば蟹 炭火焼き

Charcoal grilled Hokkaido
taraba crab 350g

4,300



焼物 | Grilled

茄子田楽二種味噌焼き Grilled eggplant, white and red miso paste	300
サーモン塩焼き(又は照り焼き) Grilled salmon with salt or teriyaki	400
烏賊一夜干しの炙り焼き Grilled Japanese soft dried squid, chili mayonnaise	650
はまちかま塩焼き Grilled hamachi kama shio	500
銀鱈祐庵西京焼き Grilled miso marinated silver cod fish	800
スノーフィッシュ(塩焼き又は照り焼き) Grilled snow fish with salt or teriyaki	980
石焼きA5宮崎牛(味噌焼き) Stone grilled A5 Miyazaki beef striploin original miso paste 80g	1,400
北海道ほっけ一夜干 Hokkaido large grilled hokke	880
カジキ大蒜バター陶板焼 Grilled swordfish garlic butter on toban plate	750
鰻蒲焼 Grilled eel sweet BBQ sauce	1,050
静岡鰻蒲焼 Grilled Japanese Shizuoka eel	2,000
北海道たらば蟹 炭火焼き Charcoal grilled Hokkaido taraba crab 350g	4,300

特選ちらし寿司

Prime mixed chirashi
sushi rice bowl

1,800



食事 | Rice & Noodles

野菜温水見鯛丼 又は 蕎麦 Seasonal vegetables Choice of hot himi udon or soba noodles	320	黒毛和牛 うどん 又は 蕎麦 Japanese beef noodle Himi udon or soba	1,400
天海老水見鯛丼 又は ざる蕎麦 Shrimp tempura Choice of cold udon or soba noodles	320	特選ちらし寿司 Prime mixed chirashi sushi rice bowl	1,800
そうめん Choice of cold or hot somen noodles	250	サーモンイクラ丼 Salmon and salmon roe rice bowl	850
京都宇治の冷茶蕎麦 Kyoto Uji cold green tea noodles	370	A5宮崎牛丼 A5 Miyasaki Japanese sliced beef on rice with onion	1,550
黒豚熟成かつ丼 Deep-fried mature kurobuta pork cutlet, rice topped with egg and onion sauce	500	鰻丼 Grilled eel, sweet BBQ sauce on rice	1,200
黒豚カツカレー Deep-fried mature kurobuta pork cutlet, Japanese mild curry with rice	520	静岡鰻蒲焼重 Grilled Japanese Shizuoka eel on rice	2,100
海老と穴子の天井 Shrimp and sea conger eel tempura on rice	800	白御飯 Steamed rice	130

あんみつレモン グラス寒天

Japanese traditional
anmitsu parfait
with lemongrass kanten jelly

360



甘味 | Japanese Dessert

白玉おしるこ
Hokkaido Azuki osiruko with mochi 320

3種餅アイスクリーム
Mochi ice cream
(vanilla, matcha, strawberry) 180

自家製蓬おやき
Homemade yomogi red bean mochi 200

柚子シャーベット
Yuzu sorbet natural flavor 260

日本みかんシャーベット
Japanese orange sherbet 260

あんみつレモングラス寒天
Japanese traditional anmitsu parfait
with lemongrass kanten jelly 360



自家製蓬おやき

Homemade yomogi red bean mochi

200

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Consuming raw or undercooked meat, poultry, eggs or shellfish may increase your risk of foodborne illness.
We are not an allergen or gluten free environment and products containing gluten are prepared in our kitchens.
Please inform your server of your dietary concerns.
Updated: April 2024