

# 酒蔵バー～SAKAGURA BAR～

## おすすめの逸品 Recommended Dishes

- ・松茸土瓶蒸し ￥2,800  
MATSUTAKE Mushroom and Local Chicken with  
Japanese Broth in Teapot (DOBIN-MUSHI)
- ・松茸と季節野菜の天麩羅盛り合わせ ￥2,800  
MATSUTAKE Mushroom and  
Seasonal Vegetable TEMPURA
- ・A5等級飛騨牛煮込み ￥2,200  
Stewed A5-Grade "HIDA" Beef
- ・飛騨地鶏塩焼き ￥2,200  
Grilled Local Chicken Seasoned with Salt
- ・飛騨地鶏たれ焼き ￥2,200  
Grilled Local Chicken Seasoned with Soy Sauce
- ・こも豆腐と野菜の揚げ出し ￥1,600  
Deep Fried "KOMO" Tofu and Vegetables
- ・華雲サラダ ￥1,600  
"KAUN" Salad
- ・飛騨産フルーツとまと 甘熟大王 ￥900  
"HIDA" Sweet Tomato ("KANJUKU DAIOH")
- ・握り寿司 三貫 ￥2,100  
"SUSHI" 3Pieces
- ・握り寿司 五貫 ￥3,500  
"SUSHI" 5Pieces
- ・握り寿司 七貫 ￥4,700  
"SUSHI" 7Pieces

**A5等級飛驒牛料理**  
A-5 Grade "HIDA" Beef Dishes

- ・飛驒牛炙り握り寿司(二貫) ¥1,300  
"HIDA" Beef Grilled "SUSHI" 2Pieces
- ・飛驒牛朴葉味噌焼き ¥2,300  
"HIDA" Beef "HOوبا-MISO" Grill
- ・飛驒牛鉄板焼き(三枚) ¥2,900  
"HIDA" Beef "TEPPAN-YAKI" 3Pieces
- ・飛驒牛鉄板焼き(五枚) ¥4,700  
"HIDA" Beef "TEPPAN-YAKI" 5Pieces

- ・ほや貝 このわた塩辛 ¥900  
Salted Sea Squirt
- ・螢烏賊沖漬け ¥900  
Firefly Squid "OKI-ZUKE"  
(Pickled in a Mixture of Soy sauce,Vinegar,Sake and Salt)
- ・鯖へしこ ¥900  
Mackerel "HESHIKO" (Pickled in Rice-bran Paste)
- ・山葵醤油漬け ¥900  
"WASABI" Pickled in Soy sauce
- ・珍味三種盛合わせ ¥1,900  
Assorted 3 Kinds of Delicacies
- ・前菜九種箱 ¥3,900  
Assorted 9 Kinds of Appetizers
- ・造り盛合わせ ¥3,900  
Assorted "SASHIMI"