Mikuni

三国物語
MIKUNI STORY

三国という名前は、日本最古の書物の一節に描かれている「大地も海も新鮮な食物で溢れかえる伝説の豊かな地」に由来しています。季節感と絶品の風味を味わえる旬の新鮮な食材を使った総料理長Moon Kyung Sooの独自のレパートリーで、古来より受け継がれてきた日本料理の伝統と現代の技を見事に融合させた日本料理の粋をご堪能いただけます。

寿司カウンターや炉端焼きカウンター、スリル満点の包丁パフォーマンスが披露される鉄板焼きコーナー、豊富な清酒を取り揃えた酒バーなど様々な形で無類の素晴らしいお食事体験を提供し、お客様をおもてなしいたします

Mikuni's name is inspired by one of the stories in the oldest book found in Japan about a fabled land of richness, where fresh produce abound in land and the sea. Expect century-old Japanese culinary discipline to intertwine seamlessly with modern techniques as Executive Chef Moon Kyung Soo showcases his repertoire of authentic Japanese cuisine, using the freshest produce which celebrates seasonality and flavours.

Indulge in an inimitable fine-dining experience as we bring you a myriad of offerings which extends to a sushi counter, a robatayaki counter, teeming with action-packed Japanese-style grilling, a teppanyaki station and an extensive Sake bar.

前菜
APPETISERS

COLD

冷やしトマト
HIYASHI TOMATO **13**
Kumamoto Tomato with Onion Soy Sauce

日本の有機野菜サラダ、
しそと柚子のドレッシング
MIKUNI SALAD **20**
Organic Wild Greens and Vegetables,
Shiso-Yuzu Dressing and Onseng Tamago

海草サラダとかりかりこんぶ 梅と味噌のソース
KAISO SALAD **22**
Wakame, Aka and Ao Seaweed,
Crispy Konbu and Plum-Miso Sauce

揚げ渡り蟹のサラダ、白ごまドレッシング
AGE WATARI KANI SALAD **24**
Soft Shell Crab Tempura, Kumamoto Tomato,
Avocado and White Sesame Dressing

牡蠣 赤ワインと山葵のソースで
WASABI KAKI **26**
Salsa Criolla, Calamansi and Sea Salt

かんぱち薄造り ゆずと黒トリュフエッセンス
TRUFFLE KAMPACHI **28**
Yellow Tail, Yuzu, Black Sea Salt
and Truffle Essence

鹿児島和牛のタルタル 白味噌ソース
KAGOSHIMA WAGYU TARTARE **30**
Beef Tartare, White Miso, Pear
and Kyushu Garlic Chip

スモークとろ 柑橘ソース
SMOKED TORO **42**
Apple Wood Smoked Tuna Belly, Micro Cress,
Citrus and Turnip Sauce

The word "Edamame" originates from the Japanese phrase "beans from the branch".
It is seasoned with salt and served as an appetiser.

前菜
APPETISERS

HOT

枝豆、塩又はチリ風味
EDAMAME **13**
Steamed Edamame with Amami Island Sea Salt or Sautéed with Chilli and Garlic

乾き物盛り合わせ
KAWAKI MONO **28**
Sun Dried Puffer Fish, Sweet Mirin and Dried Sardine Paper

茄子の赤味噌田楽
KAMO NASU DENGAKU **23**
Baked Maruju Eggplant and Sweet Red Miso

和牛とフォアグラの餃子
WAGYU GYOZA **26**
Kagoshima Wagyu-Foie Gras Gyoza and Kabocha Wasabi Butter

焼き帆立を明太子のソースで
HOTATE MENTAIKO **28**
Hokkaido Scallops, Marinated Cod Roe Sauce and Yuzu Butter

味噌汁
MISO SHIRU **8**
Inaka Miso Soup, Tofu, Wakame and Nameko Mushrooms

浅利のスパイシー味噌汁
ASARI SPICY MISO SHIRU **28**
Ariake Clams and Chilli-Miso Broth

京都七宝蒸し
KYOTO SHIPPO MUSHI **20**
Traditional Remedy Soup, Beef, Abalone, Chicken and Vegetables

寿司、刺身
SUSHI / SASHIMI — TWO / THREE PIECES

特上さしみ
TOKUJO SASHIMI MORIAWASE **180**
Chef's Selection of 7 Seasonal Sashimi

特上すし
TOKUJO SUSHI MORIAWASE **100**
Chef's Selection of 7 Seasonal Sushi

三国ちらし
MIKUNI CHIRASHI **85**
Chef's Seasonal Sashimi on Rice

大阪ばらちらし
OSAKA BARA CHIRASHI **60**
Osaka-style Seasonal Sashimi on Rice

とろ
TORO **42**
Tuna Belly

まぐろ
MAGURO **30**
Tuna

かんぱち
KANPACHI **28**
Amberjack

サーモン
SHAKE **20**
Salmon

うに
UNI **38**
Hakodate Gulf Sea Urchin

縞鯵
SHIMA AJI **28**
Yellow Jack

赤貝
AKAGAI **38**
Ark Shell

甘エビ
AMA EBI **28**
Sweet Prawn

ぼたん海老
BOTANEBI **35**
Hokkaido Prawn

いくら
IKURA **28**
Salmon Roe

帆立
HOTATE **28**
Sanriku Gulf Scallop

〆さば
SHIMESABA **28**
Vinegary Mackerel

穴子
ANAGO **30**
Sea Eel

うなぎ
UNAGI **28**
Eel

ずわい蟹
ZUWAIKANI **28**
Zuwai Crab

蒸し海老
MUSHI EBI **25**
Steamed Prawn

たまご
TAMAGO **10**
Egg Omelette

あぶりえんがわ
ABURI ENGAWA **25**
Grilled Flounder Fin

ひらめ
HIRAME **30**
Flounder

The freshest seafood is served up at Mikuni, air flown from Tsukiji Market, the biggest wholesale fish and seafood market in the world. Located in central Tokyo, one can look forward to premium produce that celebrates the flavours and seasons.

巻き 寿司
MAKI SUSHI — SIX PIECES

スパイシーキムチツナ巻き
KIMCHI & TUNA **25**
Crispy and Spicy Kimchi with Beluga Caviar

海老天巻き
EBITEN MAKI **20**
Prawn Tempura

ユナイテッドネーション巻き
UNITED NATIONS FUTOMAKI **28**
Toro, Shrimp Tempura, Anago, Tobiko and Cucumber

カリフォルニア巻き
CALIFORNIA MAKI **22**
Avocado, Crab, Cucumber and Tobiko

スパイダー巻き
SPIDER MAKI **22**
Crispy Soft Shell Crab, Bean Sprout and Spicy Sauce

サーモンベリー巻き
ATLANTIC SALMON BELLY **26**
Grated Green Apple, Salmon Roe and Avocado

かんぱち紫蘇巻き
KAMPACHI **20**
Yellow Tail, Shiso Leaf and Pickled Ginger

スパイシーツナ巻き
SPICY MAGURO **25**
Tuna, Avocado, Cucumber, Chilli Paste and Black Tobiko

パシフィックキング巻き
PACIFIC KING **25**
King Crab, Avocado, Asian Pear and Soy Paper

サーモンスキンクリームチーズ
CRISPY SALMON SKIN AND CREAM CHEESE **20**
Salmon Skin, Avocado, Grilled Cream Cheese

*希望により手巻き、巻物各種ご用意いたします。
*We also prepare other types of Hand Roll or Maki Sushi upon your request.

天婦羅
TEMPURA

天麩羅盛り合わせ
TEMPURA MORIAWASE **38**
Finest Selection of Assorted Seasonal Tempura

野菜天麩羅盛り合わせ
YASAI MORIAWASE **24**
Seasonal Vegetable Tempura

海老天麩羅
EBITEN (5 pieces) **33**
Live Prawns and Soya Dip

たこのかりかり揚げ
TAKO KARI-KARI AGE **30**
Sous-Vide Octopus, Shishito and Wasabi Mayo

うなぎ蒲焼の天麩羅 レモン七味
UNAGI KABA YAKI **35**
BBQ Eel, Soba Seeds and Lemon Shichimi

麺/ご飯
NOODLES/RICE

かけそば　又は　うどん
KAKE SOBA OR UDON **20**
Soba or Udon Noodles, Kamaboko and Bonito Broth

天麩羅そば　又は　うどん
TEMPURA SOBA OR UDON **38**
Soba or Udon Noodles, Seasonal Tempura and Bonito Broth

鉄板焼きそば　又は　うどん
TEPPANYAKI SOBA OR UDON **35**
Soba or Udon Noodles, Vegetables and Kurobuta Chips

天丼
TENDON **40**
Prawn and Vegetable Tempura on Rice

ひつまぶし
NAGOYA UNAGI DON **48**
BBQ Eel, Rice, Shiso leaf and Bonito Broth

The Hokkaido corn, also known as the 'pearl corn' is not uniformly yellow, but interspersed with white 'pearl-coloured' kernels. It is famous for its sweetness and is a perennial favourite, whether it is eaten on its own, or used as part of a dish.

鉄板焼き
TEPPANYAKI

鉄板焼きカウンターでは、料理に6種類のスペシャルソースをご用意いたしております。
All our dishes are served with our 6 Specialty Sauces from the Teppan Counter.

オーストラリアサーロイン **AUSTRALIAN SIRLOIN (200g)**	**60**
オーストラリアテンダーロイン **AUSTRALIAN TENDERLOIN (200g)**	**70**
オーストラリア和牛リブロース **AUSTRALIAN WAGYU RIBEYE (200g)**	**100**
和牛サーロイン **JAPANESE WAGYU SIRLOIN (200g)**	**160**
伊勢えび黄金ソース **CHEF ERIC'S SIGNATURE LOBSTER**	**140**
フォアグラ **FOIE GRAS**	**42**
海老黄金ソース **KING PRAWN**	**40**
ノルウェーキングサーモン **NORWEGIAN KING SALMON**	**38**
たら **WILD COD**	**40**
旬の野菜 **SEASONAL GRILLED VEGETABLES**	**18**
きのこ盛り合わせ **WILD MUSHROOMS**	**18**
黒豚 **KUROBUTA PORK RIB**	**40**
照り焼きチキン **TERIYAKI CHICKEN**	**32**
ガーリック炒飯 **GARLIC FRIED RICE**	**13**
たらば炒飯 **KING CRAB FRIED RICE**	**18**

An exciting acrobatic performance of flaming and juggling peppermills and knives, Chef Eric Yong, the only certified Teppanyaki master chef outside of Japan, wields his prowess with an elaborate Teppanyaki Lunch Set. Otherwise you may also choose to customise a set your way.

炉端焼き
ROBATAYAKI

炉端焼きでは本日のお勧めと季節の食材をご用意いたしております。三国特製の 4 種類のソースでお召し上がりください。
The following items showcase today's selection and seasonal Japanese items. All Robatayaki items are available at the Robatayaki counter and are served with 4 signature sauces and seasonings.

お肉
MEAT

和牛
KAGOSHIMA WAGYU BEEF 75

骨付きポーク
BONE-IN KUROBUTA PORK BELLY 40

焼きとり
ORGANIC TERIYAKI CHICKEN THIGH (TWO PIECES) 20

手羽先
TEBASAKI CHICKEN WINGS (TWO PIECES) 20

スパイシーラム
RED CHILLI MARINATED LAMB CHOPS (TWO PIECES) 30

魚介類
SEAFOOD

旬の魚
TSUKIJI MARKET CATCH OF THE DAY

帆立
HOKKAIDO SCALLOPS (TWO PIECES) 30

海老
KING PRAWN 30

烏賊
SQUID 18

牡蠣と柑橘ソース
OYSTER WITH CITRUS BUTTER (TWO PIECES) 25

たらば蟹
ALASKAN KING CRAB 75

野菜
VEGETABLES

野菜
SEASONAL VEGETABLES 28

きのこガーリックバターソース
SEASONAL MUSHROOMS WITH GARLIC BUTTER 28

アスパラガス
ASPARAGUS 20

玉葱
TAMANIGI ONION 12

かぼちゃ
KABOCHA PUMPKIN 15

さつまいも
SWEET POTATO AND SESAME TERIYAKI 15

とうもろこし紫蘇バター
HOKKAIDO SWEET CORN WITH SHISO BUTTER 15

しし唐
SHISHITO GREEN CHILLI 15

茄子
HARUJU EGGPLANT 15

焼きおにぎり
GRILLED SOY FLAVOURED RICE 15

アラカルト
A LA CARTE/MAIN COURSE

むつ西京焼き
MUTSU SAIKYOU MISO YAKI **45**
Grilled Bluefish, Miso Marinade, Lotus and Fresh Ginger

鰻蒲焼
UNAGI KABAYAKI **45**
Grilled BBQ Eel, Japanese Pepper Leaf

カマ塩焼き / 煮付け
SHIO KAMAYAKI / NI ZUKE **48**
Tsukiji Market Seasonal Fish Cheek, Grated Daikon in Sweet Soy Sauce

牛リブの煮込み
NIKOMI GYU RIB **48**
Sake Braised Beef Short Rib, Chilli, Shiitake and Daikon

黒豚リブ 味噌風味
KUROBUTA BABY BACK RIBS **48**
Black Pork and Leek-Miso Glaze

北海道たらば蟹のうに焼き
TARABA UNI YAKI **45**
Grilled Hokkaido King Crab and Sea Urchin Cream

ちゃんこ鍋
CHANKO NABE **45**
Seasonal Seafood, Organic Chicken, Miso Broth and Sumo Hotpot

すきやき小鍋
SUKIYAKI KONABE **48**
Kagoshima Wagyu Beef, Vegetables, Sweet Soy Sauce and Fresh Hen Egg

いか飯
IKAMESHI **43**
Braised Sweet-Soy Squid, Seasonal Vegetables and Mochi Rice

焼きさんま飯
YAKI SANMA MESHI **48**
Line Caught Mackerel, Ginger Teriyaki Glaze and Crispy Shiso Leaf

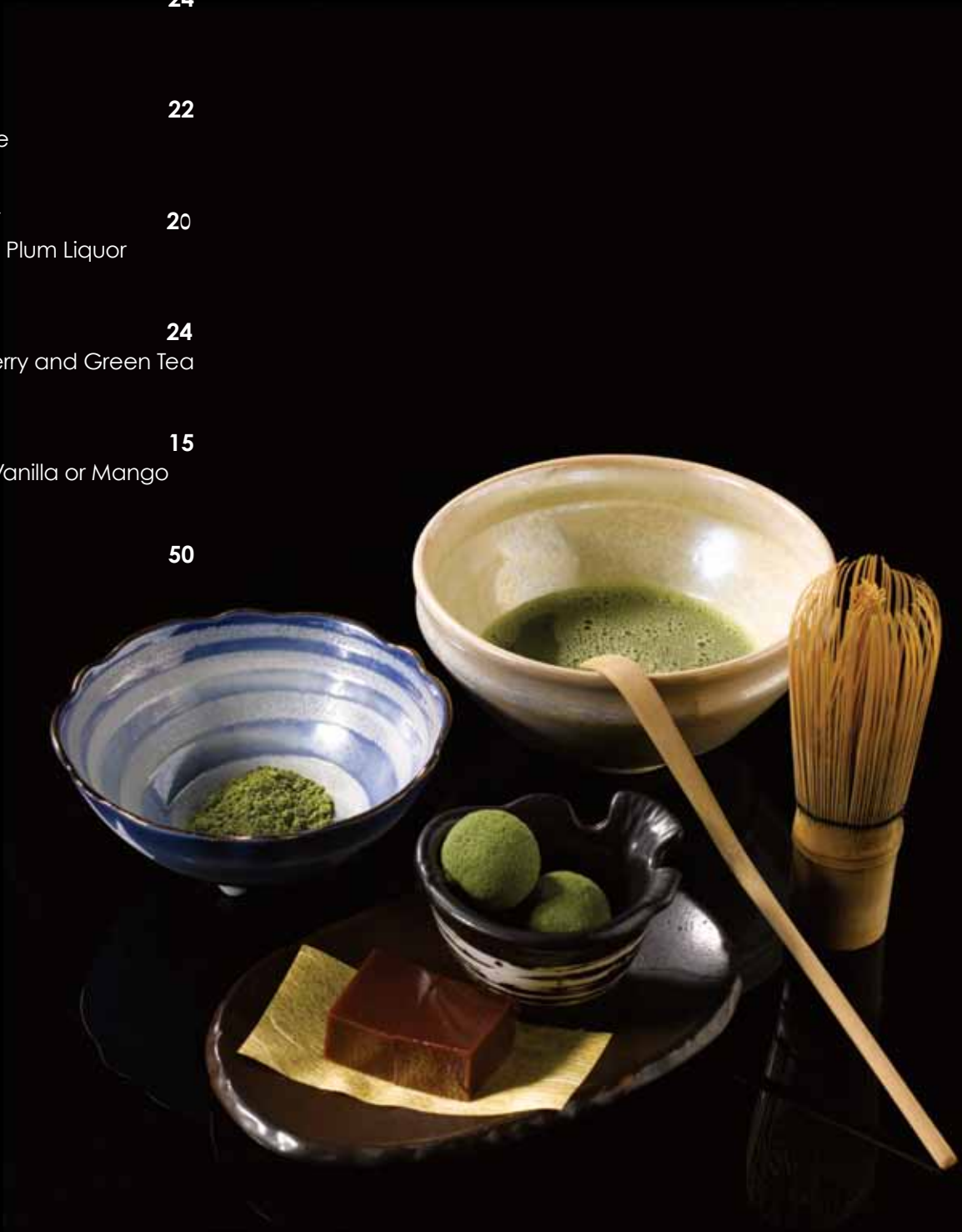
デザート
DESSERT

あずき抹茶
ASUKI MACHA **24**
Chestnut Vanilla Sorbet

フォンダンショコラ
WARM CHOCOLATE LAVA **22**
Okubo White Peach Granite

柚子の苺のクリーム
YUZU CREAM STRAWBERRY **20**
Yama Momo Poached with Plum Liquor

餅アイス
ICE MOCHI ASSORTMENT **24**
Vanilla, Chocolate, Strawberry and Green Tea

アイスクリーム
ICE CREAM **15**
Green Tea, Black Sesame, Vanilla or Mango

静岡マスクメロン
SHIZUOKA MUSKMELON **50**