



日本酒と創作懐石

Japanese Sake and creative Japanese food

Chocotte

Ebisu Shibuya-ku Tokyo

御品書き / Food Menu / 菜单 / 음식 메뉴

～先付/Appetizer/开胃菜 /애피타이저～

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| 前菜ちよこっと盛り/Assorted appetizers/各类开胃菜/모듬 애피타이저 | 1090 |
| フルーツトマトのお浸し/Fruit tomatoes boiled in soup stock/用汤汁煮的水果西红柿 | |
| /수프 스탁에 삶은 과일 토마토 | 690 |
| 酒盗とチーズのポテトサラダ/Potato Salad with Cheese/土豆沙拉加奶酪/치즈 감자 샐러드 | 590 |
| 焼き茄子のお浸し/Cold simmered eggplant/冷煨茄子/가지 냉채 조림 | 690 |
| 京生麩の甘味噌がけ/Fu with sweet miso/傅氏甜味噌/달콤한 된장을 곁들인 후 | 690 |
| ダン溢れるダン巻き玉子/Japanese rolled egg/日式卷蛋/일본식 계란말이 | 690 |

～向付/Sashimi/生魚片/아시미～

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|---|------|
| 本日のお造り/Today's sashimiToday's sashimi/今天的生鱼片今天的生鱼片/오늘의 생선회오늘의 생선회 | 1290 |
| ジビエ鹿肉のたたき/Sashimi of aged venison/陈年鹿肉生鱼片숙성 사슴고기 회 | 1090 |
| 湯葉刺し/Sashimi of yuba/柚子的刺身/유바 생선회 | 690 |

～Steamed/蒸食～

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| からすみの茶碗蒸し/Today's steamed egg custard/今天的蒸蛋羹/오늘의 달걀 커스터드 찜 | 690 |
| 浅利と日本酒の酒蒸し/Steamed Asari and Sake/清蒸阿萨里和清酒/아사리찜과 사케 | 690 |
| 松坂豚の角煮/Stewed pork from Matsuzaka/松阪的炖猪肉/마츠자카산 돼지고기 조림 | 690 |
| 煮穴子/Boiled conger eel/水煮海鰻/붕장어 조림 | 690 |



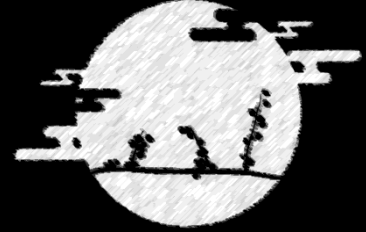
~Grilled/烧烤/炙烤~

薩摩地鶏の溶岩焼き/Grilled chicken on lava rock/岩浆石上的烤鸡/용암 바위에 구운 닭고기 1190

焼き胡麻豆腐 濃厚胡麻クリーム添え/Baked Sesame Tofu with Thick Cream

/浓奶油烤芝麻豆腐/진한 크림을 곁들인 구운 참깨 두부

690



~Deep Fried/油炸~

お出汁で炊いた小芋のから揚げ/Deep-fried small potatoes/油炸小土豆/작은 감자 튀김 790

手羽先の唐揚げ/Deep-fried chicken wings/油炸鸡翅/닭 날개 튀김 790

胡麻豆腐の揚げ出し/Deep-fried sesame tofu/油炸芝麻豆腐/참깨 두부 튀김 790

湯葉の天ぷら みぞれ餡/Tempura of yuba/柚子的天麩罗/유마 튀김 790

~Pickles/泡菜~

いぶりがっことクリームチーズ/Smoked pickled daikon radish and Cream Cheese

/熏制腌制萝卜和奶油乳酪/훈제 단무지 절임과 크림치즈 590

干し柿バター/Dried persimmons and butter/干柿子和黄油/곶감과 버터 590

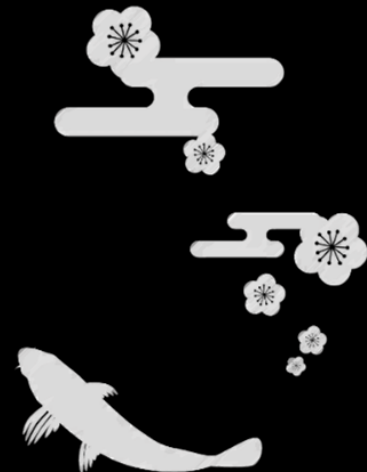
漬物盛り合わせ/Assorted pickles/各类泡菜/모듬 피클 590

雲丹マスカルポーネ/Undan and Mascarpone Cheese

/恩丹和马斯卡彭奶酪/운단 및 마스카포네 치즈 590

酒菜三点盛り/Assorted three kinds of snacks for drinks

/各式各样的三种饮料零食/음료용 스낵 3종 세트 590



~Soup/汤/湯~

青のり味噌汁/Miso soup with green laver/绿紫菜味噌汤/파래 된장국 490

~Rice Dishes/米饭和面条/米飯~

贅沢海鮮卵かけご飯/Seafood over rice with egg/海鲜盖饭配鸡蛋/해산물과 달걀을 얹은 밥 1290

角煮と大葉のまぜ寿司/Kakuni and shiso leaf mixed sushi/柿子和紫苏叶混合寿司/가쿠니와 자소엽 혼합 초밥 990

本日の握り寿司三貫/Today's sushi/今天的寿司/오늘의 스시 690

五島うどん(冷) /Cold udon noodles from Goto, Kyushu/九州后藤的冷乌龙面/규슈 고토의 냉우동 790

五島うどん(温) /Warm Udon Noodles in Goto, Kyushu/九州后藤的温暖乌龙面/규슈 고토의 따뜻한 우동 790

~Dessert/甜品/點心~

自家製わらびもち/Homemade Straw Rice Cake/自制草编年糕/홈메이드 밀짚 떡 490

抹茶アイス焼き生麩添え/Matcha ice cream and fu/抹茶冰激凌和福/말차 아이스크림과 후 490

日本酒と柑橘の氷菓子/Sake and citrus ice cream/清酒和柑橘冰激凌/사케와 시트러스 아이스크림 490



Could you kindly let us know in advance if you are allergic to these seven specified ingredients. Please be advised that occasionally menu item change based on availability on the market. There is a table charge of 500 yen per person.

如果您对七种指定成分中的任何一种过敏，请提前告知我们。请注意，菜单可能会根据供应情况而改变。

每人收取 500 日元的餐桌费。

如果您对这七种特定成分过敏，请提前告知我们。请注意，菜单项有时会根据市场上的供应情况而更改。

餐桌费为每人 500 日元。

~Dinner Course/晚餐课程/課程菜單~

【福の膳/Fuku-no-zen [Seasonal Kaiseki]/季节性的怀石御膳/季節性懷石御前】

- ・ 鰯と小梅のなめろう/Horse Mackerel and Plum Salad/马鲛鱼和李子沙拉/鯖魚李子沙拉
- ・ 飛龍頭(ひろうす)のたいたん/Today's bowl/今天的碗/今天的碗
- ・ 鮮魚のにぎり(二貫)/Today's sushi/今天的寿司/今天的壽司
- ・ 季節の野菜のすり流し/soup of seasonal vegetables/时令蔬菜汤/時令蔬菜湯
- ・ 比内地鶏の溶岩焼き/Grilled chicken on lava rock/岩浆石烤鸡/熔岩上的烤雞
- ・ アジフライ/fried horse mackerel/炸马鲛鱼/炸竹莢魚
- ・ 胡麻豆腐の揚げ出し/Deep-fried sesame tofu/油炸芝麻豆腐/炸芝麻豆腐

御飯を除いたショートコースです。/This is a short course excluding rice./
这是一个不包括米饭的短课程。/這是不包括米飯的短期課程。

計7品(上記はある日の献立例)/7 dishes in total (the above is an example of a menu of a certain day)

总共7道菜(以上是某一天的菜单例子)。/共7道菜(以上為某天菜單示例)

※当日予約可/Same day appointment available/可当天预约/可當天預約



3990

【緑の膳-/Roku-no-zen [Special Kaiseki]/ 特別怀石餐/特別懷石料理】

- ・ 鰯と小梅のなめろう/Horse Mackerel and Plum Salad/马鲛鱼和李子沙拉/鯖魚李子沙拉
- ・ 鮮魚のにぎり(二貫)/Today's sushi/今天的寿司/今天的壽司
- ・ 飛龍頭(ひろうす)のたいたん/Today's bowl/今天的碗/今天的碗
- ・ 本日のお造り/Today's sashimi/今天的生鱼片/今天的刺身
- ・ 季節の野菜のすり流し/soup of seasonal vegetables/时令蔬菜汤/時令蔬菜湯
- ・ 比内地鶏の溶岩焼き/Grilled chicken on lava rock/岩浆石烤鸡/熔岩上的烤雞
- ・ 里芋の唐揚げ/Deep-fried taro/油炸芋头/炸芋頭
- ・ 胡麻豆腐の揚げ出し/Deep-fried sesame tofu/油炸芝麻豆腐/炸芝麻豆腐
- ・ すだち素麺/Somen with sudachi/荞麦面配苏打水/酸辣粉
- ・ 自家製わらび餅/Homemade Straw Rice Cake/自制草编年糕/自製稻草年糕



4990

計10品(上記はある日の献立例)/10 dishes in total (the above is an example of a menu of a certain day)

总共10道菜(以上是某一天的菜单例子)。/共10道菜(以上為某天菜單示例)

※当日予約可/Same day appointment available/可当天预约/可當天預約

【寿の膳/Ju-no-zen [Superb Kaiseki Cuisine]/极好的怀石料理/精湛的懷石料理】

- ・ 刺身のジュレソース/Sashimi in Jellied Sauce/酱汁刺身/果凍刺身
- ・ 鮮魚のにぎり(二貫)/Today's sushi/今天的寿司/今天的壽司
- ・ 和牛とカブのスープ/Wagyu Beef and Turnip Soup/神戸牛肉和萝卜汤/和牛蘿蔔湯
- ・ 本日のお造り/Today's sashimi/今天的生鱼片/今天的刺身
- ・ 季節の野菜のすり流し/soup of seasonal vegetables/时令蔬菜汤/時令蔬菜湯
- ・ 里芋の唐揚げ/Deep-fried taro/油炸芋头/炸芋頭
- ・ 鯛のグリル(キノコソース)/Grilled Sea Bream with Mushroom Sauce/烤海鱼配蘑菇酱/香菇醬烤鯛魚
- ・ 牡蠣の揚げ出し生海苔餡かけ/Deep-fried oyster with starchy sauce of nori seaweed
油炸牡蛎配紫菜海藻淀粉汁/炸牡蠣配紫菜海藻澱粉醬
- ・ 松坂牛のカレーライス/Matsuzaka Beef Curry and Rice/松坂牛肉咖喱饭/松坂牛肉咖喱飯
- ・ 自家製わらび餅/Homemade Straw Rice Cake/自制草编年糕/自製稻草年糕
- ・ モンブラン/Mont Blanc (chestnut and cream dessert)/勃朗峰(栗子和奶油甜点)/勃朗峰(栗子奶油甜點)



5990

計11品(上記はある日の献立例)/11 dishes in total (the above is an example of a menu of a certain day)

总共11道菜(以上是某一天的菜单例子)。/共11道菜(以上為某天菜單示例)