ICHI-NO-KURA · KANAZAWA

# OMICHO MARKET — DINNER MENU

Grand Menu — served from 16:00

## CRAB — COOKED WHOLE, LIVE FROM OUR TANK

*Choose sashimi, charcoal-grilled or steamed — or half & half, our recommendation. With sashimi, the shoulder and shell are served charcoal-grilled. Steaming takes about 30 minutes.*

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| **Live Kano-gani — over 600 g** | ¥18,150 | **Live Kano-gani — over 700 g** | ¥20,900 |
| **Live Kano-gani — over 800 g** | ¥23,650 | **Live Kano-gani — over 900 g** | ¥26,400 |
| **Kobako-gani (Female Snow Crab)** — Fully prepared for you — rich roe, crab miso and sweet meat. Limited season. | ¥1,980 | **Kobako-gani Men — in Oden Broth** — The whole crab, warmed in our oden broth. | ¥2,178 |
| **Live Snow Crab (Zuwai-gani), Whole** — From our tank, prepared on the spot. Please ask staff for today's sizes and prices. | Ask staff | | |

## CRAB DISHES

*Live crab, cooked whole to order. Kano-gani (Ishikawa snow crab) is in season from November to early March; Kobako-gani is available until late December.*



**Grilled Crab Miso in the Shell** ¥1,848



**Crab & Seafood Shumai in Yuba (4 pcs)** ¥1,045



**Crab with Kinjiso Greens in Vinegar** ¥715



**Crab Salad (serves 2)** ¥1,518



**Crab Cream Croquette (1 pc)** ¥418



**Crab & Cheese Spring Rolls** ¥715



**Rolled Omelette with Crab Sauce** ¥858



**Crab Baguette Cheese Bake** ¥1,089



**Crab Shell Gratin (1 shell)** ¥1,408



**Crab Rice Porridge (Zosui)** ¥1,485

## STARTERS



**Edamame** ¥418



**Raw Sweet Shrimp with Fresh Shichimi** ¥638



**Seared Dried Firefly Squid** ¥638



**Assorted Japanese Pickles** ¥528



**Firefly Squid Pickled in Soy (Okizuke)** ¥539

## SASHIMI

*The day's catch from Omicho Market.*



**Sashimi Platter — 3 Kinds** ¥1,738



**Sashimi Platter — 5 Kinds** ¥3,278



**Sashimi Platter — 7 Kinds** ¥4,708

## SALADS



**Potato Salad with Egg & Takuan** — With chopped takuan pickles. ¥495



**Garden Salad with Shirasu & Salted Kelp** ¥528



**Seafood Salad (serves 2)** — Finished kaisendon-style, with salmon roe. ¥1,485

## ODEN — PLATTERS

*Simmered in a light, clear broth — Kanazawa style.*



**Classic Oden Platter (6 kinds)** ¥1,199



**Kanazawa Oden Platter (6 kinds)** — Kanazawa's local oden specialities. ¥1,639

## ODEN — KANAZAWA SPECIALITIES (each)

| | | | | | |
|---|---|---|---|---|---|
| **Akamaki Fish Cake** | ¥198 | **Kurumafu Wheat Gluten** | ¥275 | **Fukashi Steamed Fish Cake** | ¥275 |
| **Ganmo Tofu Fritters** — With Kanazawa ginkgo nuts. | ¥418 | **Kaga Lotus Root Dumpling** | ¥418 | **Baigai Whelk (2 pcs)** | ¥649 |

## ODEN — CLASSICS (each)

| | | | | | |
|---|---|---|---|---|---|
| Boiled Egg | ¥198 | Shirataki Noodles (2) | ¥198 | Chikuwa Fish Cake | ¥198 |
| Fresh Konnyaku (domestic) | ¥198 | Daikon Radish | ¥275 | Thick Fried Tofu | ¥275 |
| Potato | ¥275 | Grilled Tofu | ¥275 | Cabbage Roll | ¥352 |
| Shrimp Dumpling | ¥385 | Beef Tendon | ¥825 | | |

## GRILLED



**Grilled Thick Fried Tofu** — From Shibata Tofu in Omicho Market. ¥638



**Noto Beef Steak (80 g)** ¥2,178



**Squid Guts Grilled in Miso** — Stir as it grills; eat when the miso sets. ¥858



**Salt-Grilled Nodoguro (whole fish)** — Blackthroat seaperch — please ask staff for today's price. Market price

## SIMMERED & STEAMED



**Simmered Beef Tendon** ¥825



**Duck Jibuni** — Kanazawa's local dish — duck, wheat gluten and vegetables in a thickened broth. ¥1,078

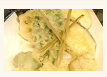


**Steamed Kaga Lotus Root** — Grated lotus root, steamed soft and fluffy. ¥1,045

## FRIED



**Chicken Karaage (4 pcs)** ¥715



**Nama-fu & Kaga Vegetable Tempura** ¥759

## RICE BOWLS

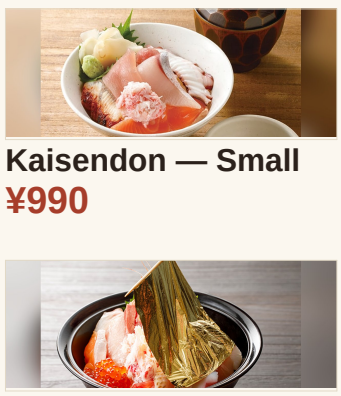
*All rice bowls come with soup.*



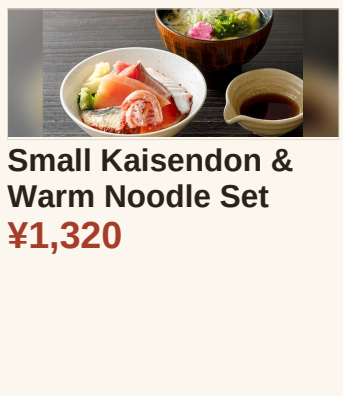
**Tairyo Kaisendon — Deluxe Seafood Bowl** ¥2,970



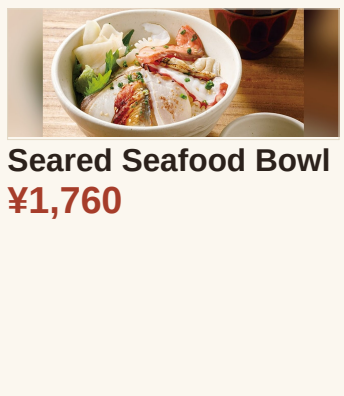
**Kaisendon — Seafood Bowl** ¥1,760



**Kaisendon — Small** ¥990



**Small Kaisendon & Warm Noodle Set** ¥1,320



**Seared Seafood Bowl** ¥1,760



**Seared Salmon & Salmon Roe Bowl** ¥2,068



**Crab, Salmon Roe & Seared Fugu Bowl** ¥3,135



**Gold Leaf Topping** +¥1,650

| | | | | | |
|---|---|---|---|---|---|
| Seared Seafood Bowl — Small — 5 kinds of seafood. | ¥990 | Seared Salmon & Salmon Roe Bowl — Small | ¥1,408 | Crab, Salmon Roe & Seared Fugu Bowl — Small | ¥1,980 |

## RICE & SOUPS

*We use Japanese-grown rice.*



**Grilled Shirasu Rice Ball (1 pc)** ¥220



**Steamed Rice** ¥198



**Miso Soup** ¥198



**Rice Set** — Rice, soup and pickles. ¥396



**Small Bowl of Warm Noodles** — Wheat noodles — no buckwheat is used. ¥418



**Today's Seafood Soup** ¥330

## DESSERTS



**Ice Cream of the Day** ¥308



**Gorojima Kintoki Sweet Potato Pudding** ¥418



**Matcha Ice Cream, Shiratama & Zenzai** — With chewy rice dumplings and sweet red beans. ¥528

All prices include tax. Ingredients and presentation may vary with the season and the day's catch. Please let us know about any allergies. Alcohol is served only to guests aged 20 and over.