ICHI-NO-KURA · KANAZAWA

KATAMACHI — DINNER MENU

Grand Menu

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.

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

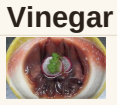


Crab Shell Gratin (1 shell) ¥1,408



Crab Rice Porridge (Zosui) ¥1,485

STARTERS

 **Edamame**	¥429	**Rich Crumbled Tofu**	¥440	**Noto Rock Mozuku Seaweed in Vinegar**	¥495
 **Seared Dried Firefly Squid**	¥638	 **Assorted Japanese Pickles**	¥539	 **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 — CREATIVE (Katamachi originals)

Potato with Basil Butter	¥308	**Cabbage Roll with Tomato & Cheese**	¥418	**Daikon with Porcini Mushroom Sauce**	¥418
Camembert & Mentaiko Mochi Pouch	¥495				

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		

DELICACIES & KANAZAWA LOCAL DISHES

 **Raw Sweet Shrimp with Fresh Shichimi**	¥649	**Fugu Roe Pickled in Rice Bran** — A rare Kanazawa delicacy — rich and salty.	¥660	**Trio of Kanazawa Delicacies** — Kinjiso in vinegar, sweet shrimp with shichimi, fugu roe in bran.	¥770



Steamed Kaga Lotus Root — Grated lotus root, steamed soft and fluffy. ¥1,078



Duck Jibuni — Kanazawa's local dish — duck, wheat gluten and vegetables in a thickened broth. ¥1,100

GRILLED



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



Noto Beef Steak (80 g) ¥2,728



Squid Guts Grilled in Miso — Stir as it grills; eat when the miso sets. ¥869

Grilled Black Cod in Sweet Koji Miso — House-made miso marinade. ¥1,089



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

SKEWERS & FRIED

Yakitori Skewers (2) ¥539

Pork Belly Skewers (2) ¥539

Chicken Meatball Skewers (2) ¥539

Nama-fu Dengaku Skewers — 3 Kinds — Grilled wheat gluten with miso. ¥605

Lotus Root & Cheese Isobe-yaki ¥935

Noto Beef Cream Croquette (1 pc) ¥506



Chicken Karaage (4 pcs) ¥715

Spicy Shrimp with Mayonnaise ¥748



Nama-fu & Kaga Vegetable Tempura ¥825

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

MINI RICE BOWLS

Small bowls (about 60 g of rice) — just right to finish an evening of drinks.

Makanai Bowl — Our staff-meal style mixed bowl. ¥429

Seared Salmon Bowl ¥429

Marlin (Kajiki) Bowl ¥429

Young Yellowtail (Gando) Bowl ¥539

Sweet Shrimp with Shichimi Bowl ¥539

Bigfin Reef Squid Bowl ¥539

Tuna with Grated Yam Bowl ¥539

Sea Bream Bowl ¥649

Seared Fugu Bowl ¥649

Flaked Crab Bowl ¥649

Grilled Eel Bowl ¥649

Salmon Roe Bowl ¥990

Seared Noto Beef Bowl ¥1,430

Seared Nodoguro Bowl ¥1,650

RICE & SOUPS

We use Japanese-grown rice.



Grilled Shirasu Rice Ball (1 pc) ¥275



Steamed Rice ¥220



Miso Soup ¥220



Rice Set — Rice, soup and pickles. ¥429



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

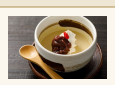


Today's Seafood Soup ¥330

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.