









Feel Luxury and smile 日本の心をハワイに



: おすすめ Recommendation

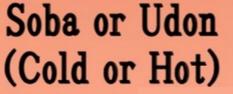
※6名さま以上のお客様には18%のサービスチャージを加算させていただいております。

*The party of 6 or more, we added 18% service charge on your bill.

Hotel or restaurant that applies a service charge for the sale of food or beverage services shall distribute the service charge directly to its employees as tip income or clearly disclose to the purchaser of the services that the service charge is being used to pay for costs or expenses other than wages and tips of employees.

Special Combo





Lunch \$18.80
Dinner \$20.80



Mini-Donburi

- ·Natto Don
- Tem-Don
- · Ahi-Poke Don
- · Hiroo Curry Don
- •Gyu-Don

心玄の蕎麦

北海道産にこだわり、新鮮なそば粉 を独自のルートで仕入れて、ハワイ で製麺しております。

We import fresh buckwheat flour from Hokkaido and make our noodles in Hawaii.



心玄のうどん



抗酸化作用の強いスーパーフードの1つである、 ウベ芋パウダーを練りこんで作った、心玄オリ ジナルの薄紅色のおうどんです。

Shingen's original light red udon noodles are made by kneading ube sweet potato powder, one of the superfoods with strong antioxidant properties.

~ 前慕 / Pupus ~

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	茹でたて枝豆 Edamame	\$5.80	懐かしのコロッケ Potato Croquette	\$7.80
*	おぼろ豆腐 Organic Tofu	\$9.80	☆ 沖縄もずく酢 Mozuku with Vineger	\$10.80
* -	ゴマダレ豆腐サラダ Organic Tofu with Sesame Dressing	\$12.80	オニオンスライス Onion Slice with Ponzu	\$6.80
	AND THE REST			3

~ & & A / Fish& Meat ~

_	9 9		
☆ 心玄流アヒポキ Shingen Ahi-Poke	\$16.80	マグロ山かけ Tuna with Yam potato	\$13.80
☆ 霜降り牛タン Grilled Beef Tongue	\$14.80	マグロ納豆 Tuna with Natto	\$13.80
黒豚ソーセージ Grilled Sausage	\$12.80	★ 牛すじ大根 Stewed Beef Daikon	\$12.80

~ 算器系3:5 / Tempura ~

→大海老天ぷら	\$7.20	パプリカ Red Bell Pepper	\$1.50
Giant Prawn かぼちゃ	\$1.80	たまねぎ Onion	\$1.50
Pumpkin 紫いも	•	アスパラガス Asparagus	\$1.50
Sweet Potato	\$1.80	れんこん Lotus Root	\$1.50

~ 33:5 / Tempura

大海老天ぷら盛り合わせ Prawn Tempura Mix

\$29.80

野菜天ぷら盛り合わせ Vegetable Tempura Mix

\$18.80

さきいか天ぷら Dried Squid Tempura

\$7.80



紅ショウガ天ぷら Red Ginger Tempura

\$5.80



揚げ出し豆腐 Agedashi Tofu

\$7.80

~ ZILLED / Rice





天丼 Assorted Tempura on Rice

広尾のカレー Oxtail Curry and Rice

心玄流牛丼 Sweet Stewed Beef on Rice

> 心玄流アヒポキ丼 Ahi-Poke on Rice

\$17.80

\$16.80

\$24.80

\$17.80

- FIS. 3 EL / Noodle



せいろ Seiro Plain Cold Noodle with Dipping Sauce \$12.80



かけ Kake Plain Noodle in Hot Sauce

\$12.80



胡麻だれ Gomadare Plain Cold Noodle with Sesame Dipping Sauce \$13.80

~ ? 11. · 3 & 1 Noodle ~



大海老せいろ Ebi Tempura
Plain Cold Noodles w/ 2 Shrimp & 3
Veg Tempura \$29.80



カレーつけ Curry Tsuke
Plain Cold Noodles w/ Curry Dipping
Sauce \$18.80



鴨せいろ Kamo Seiro
Plain Cold Noodles w/ Duck Soup
Dipping Sauce \$24.80



大海老かけ Ebi Tem Kake 2 Shrimp & 3 Veg Tempura w/ Noodles in Hot Soup \$29.80



<u>カレー南蛮 Curry Nanban</u> Noodles in Curry Hot Soup **\$18.80**



鴨南蛮 Kamo Nanban

Duck and Tokyo Leek w/ Noodles in Hot
Soup

\$24.80



心玄流まぜそば Mixed Soba
Topped w/ green onion, cucumber,
nori, bonito, ginger, ground pork and
egg \$18.80



<u>納豆ぶっかけ Natto</u> \$18.80 Natto, Yam, Egg, Shiso, Nori, Green Onion, Bonito, Cucumber on Noodles



<u>肉つけ Beef Tsuke</u> \$18.80 Cold Noodles w/ Sweet Taste Beet and Green Onion, Nori and Sesame



コロッケかけ Croquette Kake
Croquette, Fried Batter Flakes,
Green Onion, Wakame w/ Noodles
in Hot Soup \$17.80



辛旨!赤つけ Red Spicy Tsuke
Plain Cold Noodles w/ Original Red
Hot Spicy Dipping Sauce \$18.80



肉かけ Beef Kake
Hot Noodles w/ Sweet Taste Beef
and Green Onion, Nori and Sesame
\$18.80

ビール Beer

◎生ビール Draft Beer

アサヒ スーパードライ Asahi Super Dry \$8.80

\$20.80/Mega (2.5 Times)



◎ボトルビール Bottle Beer

アサヒ スーパードライ Asahi Super Dry

\$7.95



焼酎 Shochu







宮崎



\$15.00/Glass

\$155.00/Bottle

黒霧島 (芋) Kuro Kirishima

Kuro Kirishima (Sweet Potato)

\$8.00/Glass \$50.00/Bottle





いいちこ(麦) 大分 Iichiko (Barley)

十割(そば) 京都 Towari (Buckwheat) \$10.00/Glass \$80.00/Bottle

ロック・水割り・お湯割り・そば湯割り・ソーダ割り(+\$1)・ウーロン茶割り(+\$1) On the Rocks, Water, Hot water, Soba Broth, Soda(+\$1) or Oolong Tea(+\$1)

ソフトドリンク Beverages

コカ・コーラ / スプライト / ジンジャーエール / ダイエットコーラ Coke / Sprite / Ginger Ale / Diet Coke

> 烏龍茶 / 緑茶 / カルピス Oolong Tea / Green Tea / Calpico

100% リンゴジュース / 100% パイナップルジュース 100% Apple Juice / 100% Pineapple Juice

\$4.00

日本酒 Sake



久保田 純米大吟醸 Kubota "Junmai Daiginjo"

純米大吟醸 (± 0) Junmai Daiginjo

300ml \$40.00

Has an elegant nose with notes of pear and melon, with a harmonious acidity and pleasant mouthfeel.



八海山 Hakkaisan

純米吟醸 (+5) Junmai Ginjo

300ml \$40.00

Crisp, clean, dry and a bit spicy.



男山 Otoko Yama

特別純米 (+10) Tokubetsu Junmai

300ml \$35.00

Sharp and very dry sake, clears the throat smoothly.



Tanaka 1789 x Chartier Blend 001

A sake for wine lovers and food pairing. A blend of six sake with different flavors are fine-tuned while maintaining a layered and complex taste. Anise, fresh basil, and a caramel-like aroma is accented by tropical fruit. On the palate, it has a light sweetness and smoothness, but the multi-layered acidity of the blend makes the aftertaste even lighter. Blend 001 is light and fruity like a Sauvignon Blanc when chilled. At room temperature it becomes like Chardonnay, where lactic tones and umami richness come out to play. This difference in experience due to the serving temperatures allow for even greater food pairings.

特別純米 宮城県

Tokubetsu Junmai: Miyagi

\$200 (500ml Bottle) (16.9oz)

ウィスキー Whiskey

Suntory 季 Toki

\$1180

ハイボール High Ball

\$8.80



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ワイン Wine

◎ハウスワイン House Wine グラスワイン 白 or 赤 White Wine or Red Wine

チョウヤ 梅酒 Choya Plum Wine



King Estate
Willamet Coming Soon

Clay Shannon
Lake County

Sauvignon Blanc

Hahn Monterey County

Pinot Noir

Norton Argentina

Malbec

