北海道 3大海鮮丼(ウニ・イクラ・カニ)シリーズ

Three major Hokkaido seafood types (sea urchin, salmon roe and crab)



ウニ・カニ丼 三平汁・香の物付 Bowl of rice topped with sea urchin and crab (served with sanpeijiru(soup with salted fish and vegetables) and pickles) ± 4.950 大盛 ± 8.140



ウニ・イクラ丼 三平汁・香の物付 Bowl of rice topped with sea urchin and salmon roe (served with sanpeijiru(soup with salted fish and vegetables) and pickles) ¥6,930 大盛¥9,130



ウニ丼 (蝦夷バフンウニ使用) 三平汁・香の物付 Bowl of rice topped with Ezobafun sea urchin (served with sanpeijiru(soup with salted fish and vegetables) and pickles) ${\mp}7,920$ 大盛 ${\mp}10,780$



ウニ・カニ・イクラ丼 三平汁・香の物付 Bowl of rice topped with sea urchin,crab and salmon roe (served with sanpeijiru(soup with salted fish and vegetables) and pickles) ¥6.820 大盛¥8.800



[夏季限定]海水ウニ (50g) Brine sea urchin (limited availability) ¥5,500



ウニ小鉢 (50g) Fresh sea urchin served in a small bowl ¥3,960



イクラ醤油漬 (50g) Soy sauce-marinated salmon roe ¥1,980