

季節料理

KUROYURI

黒百合



ODEN STEW

【黒百合關東煮】

(vegetables and fish cakes simmered slowly in a fish-based broth seasoned with soy sauce)

① 雞蛋 各 ¥150
Boiled egg

② 紅魚板卷 各 each
Red spiral patterned fish paste

③ 四角魚板天婦羅 各 ¥250
Square deep-fried fish paste

④ 竹輪 各
Tubular fish paste

⑤ 蒟蒻 各 each
Konnyaku

⑥ 蒟蒻絲 各
Konnyaku noodles

⑦ 天婦羅 各 ¥320
Round deep-fried fish paste

⑧ 麥銚卷 各
Wheel-shaped fu (wheat gluten)

⑨ 燒賣 各
Shumai (steamed dumplings)

⑩ 馬鈴薯 各 each
Potatoes

⑪ 烤豆腐 各
Grilled tofu

⑫ 牛蒡天婦羅 各
Deep-fried burdock sticks and fish paste

⑬ 紫萢 各
Fiddleheads

⑭ 油豆腐 各
Deep-fried tofu

⑮ 白蘿蔔 各 each
Daikon radish

⑯ 蜂斗菜 各 ¥380
Japanese butterbur

⑰ 蝦子天婦羅 各
Deep-fried prawns

年糕豆腐包 各
mochi wrapped in a tofu pouch

⑱ 沙丁魚丸 各 ¥450
Minced sardine balls

⑲ 竹筍 各 ¥480
Bamboo shoots

⑳ 炸豆腐丸子 各 each
Deep-fried tofu mixed with sliced vegetables

㉑ 雞蛋天婦羅 各 ¥550
Fish paste ball with a boiled egg in the center

㉒ 高麗菜卷 各
Meat-stuffed cabbage

㉓ 干貝 各 ¥580
Scallops

㉔ 梅貝 各 ¥700
Ivory shell

㉕ 煮牛筋 各 ¥680
Boiled beef gristle

蔥口味/味噌口味/混合口味
三種口味供您選擇

Choice of toppings:
finely chopped leek, miso paste, or both
【ねぎ/味噌/両方付け】の味からお選びいただけます



㉕ 蔥口味



㉕ 味噌口味



加入酒的 ¥250

關東煮湯 各 ¥250

Oden Soup with Sake

將日本酒與關東煮湯
混合而成的飲品

A drink made by mixing
Japanese sake with oden soup

根據季節、時間會出現售完、或變更內容的情況
Menu items are subject to change depending
on the season and availability



車站內加賀料理套餐

Kaga cuisine set menu in the station yard



人氣度第一
No.1 Popular Dishes

生魚片套餐 ¥2,200 Fresh sashimi set

今日特餐 日替ランチ
Daily lunch special (Mon-Fri)
平日中午限定 11:30~15:00 ¥850
Only lunch (11:30 a.m. to 3:00 p.m.)

黒百合午餐 黒百合ランチ
KUROYURI Lunch
①炸肉串 Skewered pork skewer
②天婦羅 Tempura
③生魚片 Sliced raw fish
With Rice, Miso soup, Pickles, Side dish
平日中午限定 ~15:00 ¥980
Only lunch (11:00 a.m. to 3:00 p.m.)



加賀野菜
炸什錦蓋飯 ¥880
Local vegetable tempura on rice



關東煮套餐 ¥880
Oden set

加¥100
你也可以換成米飯
You can change to cooked rice by adding 100 yen.

Set Menu:
All set menus include rice and several small dishes.



牛筋鍋套餐 ¥1,100
Beef gistle boiled-in-pan set



咸粥套餐 ¥980
Rice and vegetable gruel set



茶飯套餐 ¥1,300
Rice seasoned with broth set



shirayama
白山套餐 ¥2,200
Shirayama set



③ 烤沙丁魚



⑩ 天婦羅拼盤

GRILLED DISHES
【燒烤食品】

DEEP-FRIED DISHES
【油炸品】

最後下單時間 21:00 Last order 9:00 p.m.



① 烤生鯡魚
Baked dried herring
¥780



② 烤烏賊干 ¥780
Baked dried whole squid

③ 今天的烤魚 本日的燒烤魚 ¥800
Today's grilled fish
(鰻魚、石斑魚、竹莢魚或沙丁魚)
Plaice, Rockfish, Horse mackerel or Sardine



④ 烤鰻魚肝 鰻魚肝のアルミ箔 ¥780
Eel liver cooked in aluminum foil

⑤ 烤炸豆腐皮夾餅 揚げたし豆腐 ¥580
Deep-fried tofu with vegetables (蔥乾鰻魚風味或香味味噌風味)
(finely chopped eel seasoned with dried bonito or seasoned miso paste)



⑥ 烤咸沙丁魚乾串 ¥550
Dried sardines



⑦ 烤魚下巴 Grilled collar of a fish



⑩ 天婦羅拼盤
Assorted tempura ¥1,100



⑪ 加賀芋可樂餅
Kaga yam croquette ¥780

⑫ 蔬菜天婦羅 野菜天婦羅 ¥950
Assorted vegetable tempura

⑬ 炸魚(竹莢魚或沙丁魚) 魚フライ ¥850~
Deep-fried breaded fish (Horse mackerel or Sardine)

⑭ 唐揚炸魚(鰻魚或石斑魚) 魚唐揚げ ¥850~
Deep-fried fish (Plaice or Rockfish)

⑮ 炸船丁魚 キスフライ ¥780
Deep-fried breaded sand borer

⑯ 日式出汁炸豆腐 揚げたし豆腐 ¥680
Deep-fried tofu with amber sauce



⑰ 炸肉串(3串) ¥780
Skewered pork cutlet (3 skewers)



① 生魚片拼盤
五種組合

SASHIMI

【生魚片】

(sliced raw fish)

- ① 生魚片拼盤 三種組合 ¥980
Three types of sashimi
- ② 生魚片拼盤 五種組合 ¥1,800
Five types of sashimi



⑥ 根菜色拉

SALADS

【生蔬菜類】

- ⑬ 生蔬菜拼盤 生野菜組合せ ¥780
Assorted fresh vegetables (芝麻調味汁或色拉醬)
(with sesame dressing or mayonnaise)
- ⑭ 根菜色拉 根菜カラダ ¥680
Root vegetable salad
- ⑮ 豆腐色拉 豆腐サラダ ¥680
Tofu salad
- ⑯ 黃瓜色拉 黄瓜色拉 ¥450
Cucumber with moromi paste
- ⑰ 番茄色拉 トマト ¥450
Tomato



⑧ 味噌牛筋

SINGLE DISHES

【單品料理】



- ⑧ 味噌牛筋 (16:00以后) とて焼 ¥580
Grilled pork on a skewer with miso paste (after 4:00 p.m.)
- ⑨ 海鼠腸 このわた ¥980
Sea cucumber guts pickled in salt
- ⑩ 涼豆腐 冷奴 ¥350
Cold tofu
- ⑪ 納豆 納豆 ¥350
Fermented soybeans
- ⑫ 奶油土豆 じゃがいも ¥550
Potato with butter



⑬ 自製燉豬肉 ¥590
Homemade pork stew



⑭ 日式烤牛肉 ¥680
Japanese-style roast beef

VINEGARED FOOD

【蘸醋料理】

- ⑱ 吻仔魚涼拌 しらすあじ ¥480
Dried young sardines with grated radish (にんじん/醤油)
(兩杯醋或醬油)
(Vinegared or seasoned with soy sauce)
- ⑲ 醋涼拌 魚 ¥580
Vinegared fish
- ⑳ 醋拌海藻絲 もずく ¥550
Vinegared mozuku seaweed

Traditional Kanazawa Dishes

金澤傳統料理



① 鴨肉煮 JIBUNI
Duck-meat stew **¥1,200**



② 河豚米糠醃或酒糟醃
Globefish preserved in salt and fermented rice-bran paste or sake lees **each ¥680**



③ 泥鰍烤串 (1串)
Grilled loaches on a skewer **¥250**



④ 加賀丸芋山藥泥加蛋黃
Grated yam with raw egg **¥680**



⑤ 烏賊醬 KURODUKURI
Chopped cuttlefish salted and mixed with its own ink **¥480**



⑥ 青花魚米糠醃製
Mackerel pickled in rice bran **¥680**



⑦ 金時草 KINJISO
spinach-like vegetable **¥580**

靈峰白山特色菜

Bounties of Mt. Hakusan



⑧ 白山硬豆腐

⑧ 白山硬豆腐 **¥580**
Hakusan firm tofu



⑨ 硬豆腐天婦羅

⑨ 硬豆腐天婦羅 **¥650**
Deep-fried firm tofu



⑩ 烤油豆腐 **¥750**
Deep-fried sliced tofu **¥520**

照片為形象圖
The photo is an image



⑬ 酒蒸溪鮭

⑪ 溪鮭生魚片 **¥1,100**
Char sashimi

⑫ 鹽烤溪鮭 **¥980**
Salt-grilled char

⑬ 炸溪鮭 **¥980**
Deep-fried char

⑭ 酒蒸溪鮭 **¥1,980**
Sake with grilled char

含酒精(360ml) **¥450**
included sake(360ml)
為了清酒而補充(180ml)
Refills for sake(180ml)



⑪ 溪鮭生魚片

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菜粥(加朴草菜和雞蛋)

RICE DISHES
【飯食類】

- ① 米飯 白飯 (L) ¥320 (M) ¥300 (S) ¥220
Rice
- ② 味噌汁 味噌汁 ¥200
Miso soup
- ③ 醃菜單品 漬物單品 ¥300
Pickles
- ④ 醃菜拼盤 漬物組合 ¥450
Assorted pickles
- ⑤ 菜粥(加朴草菜和雞蛋) 雜炊 ¥680
Rice gruel with mushrooms and an egg (なめこと玉子入り)
- ⑥ 海苔茶泡飯 のり茶漬 ¥650
Rice and laver with tea poured over it



- ⑦ 梅子茶泡飯 梅子茶漬 ¥750
Rice and pickled Japanese plum with tea poured over it



- ⑧ 茶飯 (L) ¥380 (M) ¥350 (S) ¥300
Rice seasoned with broth



- ⑨ 烤飯糰 ¥650
Grilled rice balls



蕎麥冷麵

NOODLES
【麵食】



- ⑩ 龍鬚麵 ¥650
Cold somen noodles (fine noodles)



- ⑪ 煮掛麵 ¥750
Hot soba noodles

- ⑫ 蕎麥湯麵 あつたかそば ¥680
Hot soba (buckwheat) noodles

- ⑬ 蘑菇蕎麥湯麵 きのこそば(湯) ¥750
Hot soba noodles with mushrooms

- ⑭ 蕎麥冷麵 ざるそば(湯) ¥700
Cold soba noodles

BEEF CRISTLE BOILED-IN-THE-PAN

【牛筋鍋】



牛筋鍋(柳川風)

- ⑮ 牛筋鍋(柳川風) すじ鍋(柳川風) ¥650
Beef gistle boiled-in-the-pan (Yanagawa style)

- ⑯ 咖喱風味 カレー味 ¥680
Curry flavor

- ⑰ 泡菜風味 キムチ味 ¥680
Kimchi (hot) flavor

根據季節, 時間會出現售光, 或變更內容的情況

SHOCHU
Distilled spirit

燒酒

(蒸餾的酒)

一合(180ml)用酒壺提供,可以盡情享用各種喝法
We serve shochu in a sake bottle (180ml). Please enjoy it the way you like it best.

白薯燒酒

Sweet potato



薩摩燒酒-鹿兒島
Satsuma Shuzo / Kagoshima Pref.

⑪ SATSUMA-SHIRANAMI

薩摩白酒

each ¥880

種子島燒酒-鹿兒島
Tanegashima Shuzo / Kagoshima Pref.

⑫ MUROKA-KINBEI

無過道金兵衛

MUROKA-KINBEI

900ml bottle

¥4,000

薩摩燒酒-鹿兒島
Satsuma Shuzo / Kagoshima Pref.

⑬ KICHUU <嚴密使用> 吉野

麥燒酒

Barley shochu



三和酒類-大分
Sanwa Shuzo / Oita Pref.

⑭ IICHIKO いいちこ

each ¥880

高千穂燒酒-宮崎
Takachiho Shuzo / Miyazaki Pref.

⑮ TAKACHIHO 高千穂

TAKACHIHO

900ml bottle

¥4,000

三和酒類-大分
Sanwa Shuzo / Oita Pref.

⑯ ICHIBAN-FUDA 一番札

麒麟/八代不知火藏-熊本
Kirin/Kumamoto Pref.

⑰ HAKUSUI 白水

若松燒酒-福岡
Wakamatsu Shuzo / Fukuoka Pref.

⑱ KOHAKU-NO-KURABITO

<三年成熟> 城田藏人

BEER

啤酒

瓶啤酒

Bottled beer



KIRIN <Draft>

⑲ ICHIBAN

麒麟一番榨

一番搾り<生>

大瓶 L ¥850

中瓶 M ¥780

小瓶 S ¥580

KIRIN

⑳ CLASSIC LAGER

㉑ LAGER

各大瓶

each L ¥850



KIRIN Dark draft beer

㉒ 黑生 ICHIBAN 瓶裝 小瓶 S ¥650

一番搾り<黒生>

生啤酒

Draft beer by beer mug



KIRIN <Draft>

㉓ ICHIBAN

麒麟一番榨

一番搾り<生>

大杯 L ¥950

中杯 M ¥680

小杯 S ¥330

KIRIN Dark draft beer

㉔ 黑生 ICHIBAN 啤

一番搾り<黒生>

大杯 L ¥980

中杯 M ¥800

㉕ 對半混合

Half and half draft beer / ハーフ&ハーフ

小杯 S ¥380

不含酒精飲料

Non-alcohol beer

不含酒精啤酒

⑳ KIRIN ZERO ICHI 麒麟 零壹 ¥390

不含酒精燒酒高

㉑ ZERO-HI ゼロハイ ¥390

不含酒精梅酒

㉒ 不醉的梅酒 ¥390

Umeshu that does not get drunk

清涼飲料

Soft drinks

㉓ KIRIN ORANGE (橘子味)

Kirin Orange 麒麟オレンジ

㉔ KIRIN LEMON (檸檬味) each ¥300

Kirin Lemon 麒麟レモン

㉕ 烏龍茶

Oolong tea 烏龍茶

㉖ 蘇打水(燒酒用)

Soda water (for shochu) 炭酸水(燒酒用)

¥150

配料

Toppings

㉗ 檸檬 3片 3 Lemon Slices ¥150

㉘ 檸檬 1個 1 Lemon ¥300

㉙ 梅干 Umeboshi - Pickled Plums ¥250

威士忌

Whiskey

ウイスキー

㉚ FUJISANROKU Single ¥980

富士山 富士山 Signature Blend

燒酒高

Shochu high

チューハイ

㉛ KANAZAWA YUZU ¥780

金沢(タカラ)CRAFT金沢ゆず

燒酒高

Shochu high

チューハイ

㉜ KIRIN 凍結 380ml each ¥580

(檸檬/无糖檸檬) 麒麟凍結(レモン/無糖レモン)

Kirin Freeze (Lemon or Unsweetened Lemon)

照片是圖像

利久酒

Liqueur

リキュール

㉝ SMIRNOFF スミノフ each ¥700

伏特加基本(檸檬/莫斯科羅子) フォッパベールレモン/モスクワ子

Vodka-based drink with lemon or green apple flavor

掺蘇打水的加冰威士忌

Highball (whiskey and soda)

(威士忌酒的碳酸比) ハイボール

㉞ WHITE HORSE ホワイトホース each ¥580

㉟ BLACK NIKKA ブラックニッカ

Local sake MANZAIRAKU

本地酒 萬歲樂

(日本清酒)



本醸造酒/北陸常規清酒 Authentically brewed sake (protocol) in Hokuriku

①KADEN 花傳 180ml ¥580

中干 Medium Dry

加熱后口味更佳
A dry sake best enjoyed hot

加熱 常溫
Hot Room-temp



普通清酒 Futsu-shu (Ordinary sake)

②TUU 通 180ml ¥550

干 Dry

平衡度佳 清爽辣口
A well-balanced, dry sake

加熱 常溫 冷酒
Hot Room-temp Cold



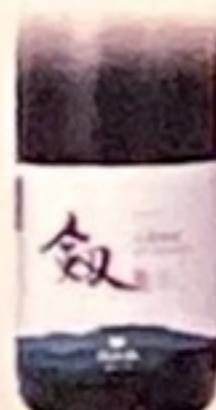
純米清酒 Junmai-shu (sake made with plain rice and malted rice)

③JIN 甚 180ml ¥680

中干 Medium Dry

手取川地下水製造的地方清酒

加熱 常溫 冷酒
Hot Room-temp Cold



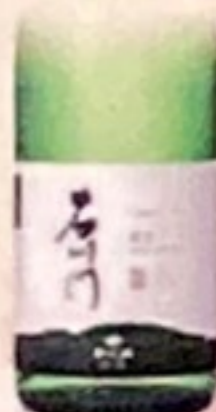
山廢純米清酒 Yamahai Junmai-shu

④TSURUGI 劔 180ml ¥680

干 Dry

唯有山廢釀才擁有的清爽口感

加熱 常溫 冷酒
Hot Room-temp Cold



純米清酒 Junmai-shu 180ml

⑤ISHIKAWA-MON 石川門 ¥900

干 Dry

口感舒適，大受年輕人和女性歡迎

加熱 常溫 冷酒
Hot Room-temp Cold

Popular among young people and women for its sharp taste



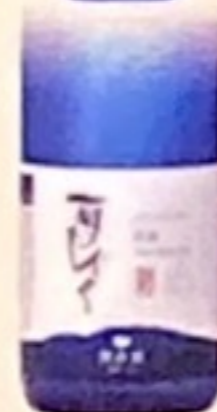
口感清爽 A sake with a fresh flavor 300ml

⑥NAMA-CHOZO 生儲藏酒 ¥950

干 Dry

清爽的口感，盡情感受來自大米的風味
Enjoyed for its fresh, cool rice flavor

冷酒
Cold



吟釀酒/常規清酒 Ginjo-shu / Standard sake

⑦KIKU-NO-SHIZUKU 180ml ¥900

干 Dry

品賞舒暢清新的吟釀酒
A sake with a flavor that is both sharp and soft

冷酒
Cold



純米大吟釀酒 Junmai Daiginjo-shu

⑧HAKUSAN 白山 45ml ¥680

180ml ¥2,500

中干 Medium Dry

濃烈清酒的大吟釀
A sharply flavored sake to enjoy with food

冷酒
Cold



大吟釀古酒/3年低溫釀造 Daiginjo aged sake (aged for three years at low temperature)

⑨HAKUSAN 白山 45ml ¥780

180ml ¥2,800

中甜 Medium Sweet

低溫3年儲藏特有的濃郁芳香
A sake with a flavor resulting from three years of aging at low temperature

冷酒
Cold



萬歲樂梅酒 Manzairaku Ume-shu (plum wine)

⑩KAGA-UMESHU 加賀梅酒

濃郁的梅子味道，優雅的味道 -Single ¥580
Dense plum taste and refreshing clear and elegant taste Double ¥1,000



採用靈峰白山源流的
手取川優質水源釀製，
芳醇可口。
A rich-tasting local sake made
with underground water from
the Tedori River, the source of
which is on Mt. Hakusan

這個之外，有那個季節的地方酒。
Additionally I have the seasonal local brand of sake.