


相模


Sagami

相模屋

テーブルは2時間制になります。
Two-hour time limit on tables

おひとり様必ず最低1品以上の食べ物のオーダーをお願いします。
A minimum of one dish is required per person.

 gindacosagami.com

 [gindacosagami](https://www.instagram.com/gindacosagami)

お造り

SASHIMI



刺身盛り合わせ
Sashimi Mix
Matsu

刺身盛り合わせ Sashimi Mix (2 - 5 people) 6 Kinds Chef's Choice

松 Matsu
\$105.00

竹 Take
\$90.00

梅 Ume
\$80.00

- 本マグロとろ Bluefin Toro..... M.P.
- 本マグロ赤身
Bluefin Tuna \$21.00
- ホタテ貝柱 (北海道産)..... M.P.
Scallop from Hokkaido
- カンパチ Kanpachi Amberjack..... \$22.00
- アジ Aji Spanish Mackerel M.P.
- のどぐろ Nodoguro Black Throat Perch M.P.

- 甘えび Sweet Shrimp \$28.00
- うに (北海道産)
Sea Urchin Hokkaido M.P.
- 鯛 Japanese Snapper..... M.P.
- 括めひらめ薄造り Halibut \$20.00
- トロはまち Yellowtail Belly \$21.00
- トロサーモン Salmon Belly \$19.00
- みる貝 Giant Clam M.P.



本マグロとろ Bluefin Toro



カンパチ Kanpachi



トロはまち Yellowtail Belly



トロサーモン Salmon Belly

サラダ&冷製おつまみ

Salad & Cold Dishes

豆腐サラダ\$14.00

Tofu Salad

Tofu, spring mix, avocado, tomato, sprout, sesame seeds w/ house-made sesame dressing

サーモンスキンサラダ\$13.00

Salmon Skin Salad

Salmon skin, spring mix, yama gobo, sprout, bonito flake, sesame seeds w/ house-made spicy ponzu dressing

鶏唐揚げサラダ\$16.00

Sesame Chicken Salad

Sesame chicken, spring mix, tomato, sprout, sesame seeds w/ house-made spicy creamy mayo dressing

刺身サラダ\$20.50

Sashimi Salad

6 pcs sashimi, spring mix, sprout, avocado, daikon radish, sesame seeds w/ house-made spicy ponzu dressing

おつまみ3種 Otsumami Set.....\$13.00

3 Types of Sake Snack Set

(Please ask a server for more details.)

タコワサ\$6.00

Takowasa (Octopus & Wasabi)

あん肝 Monk Fish Liver.....\$13.50

生牡蠣 Fresh Oyster

3pcs\$13.50

6pcs\$25.00

花わさび漬物\$7.50

Hanawasabi Tsukemono

Pickled wasabi stem

自家製イカの塩辛\$8.00

Shiokara

Homemade salt preserved squid

酢の物 Sunomono\$7.50

Octopus, Shrimp, Cucumber & Seaweed Salad

梅きゅうり Ume Q\$6.50

Cucumber w/ Plum (Umeboshi)

鰯なめろう Namero M.P.

Chop up Aji, ginger, green onion, shiso leaf w/ miso

肉味噌きゅうり\$7.00

Cucumber Stick w/ miso, ground pork

漬物盛り合わせ\$9.50

Assorted Japanese Pickles

枝豆 Edamame\$4.50

ピリ辛ガーリック枝豆\$5.50

Spicy Garlic Edamame

カツオ酒盗どクリームチーズ\$10.00

Shuto & Cream Cheese

Fermented bonito innards



アジなめろう
Chop up Aji, ginger,
green onion, shiso leaf w/ miso



カツオ酒盗どクリームチーズ
Shuto & Cream Cheese

焼き物

Grilled & Sauteed Dishes

銀ダコ たこ焼き..... \$7.50
Gindaco Takoyaki

お好み焼き Okonomiyaki..... \$12.00
Vegetable only, No meat

ビーフたたき Beef Tataki..... \$15.00
Rare Beef w/ Tataki Sauce

豚の生姜焼き Ginger Pork \$13.00

銀ダラ西京焼き Gindara..... \$18.00
Grilled Miso Marinated Black Cod

鯖塩焼き Saba Shioyaki..... \$12.00
Grilled Salted Mackerel

はまちかま..... \$15.00
Grilled Yellowtail Collar

サーモンかま \$12.00
Grilled Salmon Collar

ニューヨークステーキ生姜焼き \$15.00
Japanese Ginger Steak

豚バラ高菜炒め Pork Takana.. \$15.00
Sautéed pork belly & takana pickle

鹿児島和牛A5ステーキ(4oz)..... \$30.00
Kagoshima Wagyu A5 Steak

寿司屋の玉子巻き
Egg Omelette..... \$7.00

山芋ふわふわ焼き Fuwafuwa Yaki . \$11.00
Mountain Yam Egg Omelette

黒豚ソーセージ \$7.50
Black Pork Sausage 4pcs

海鮮アボカドダイナマイト..... \$15.00
Baked Mix Seafood & Avocado
Dynamite Spicy Mayo

神戸牛タン味噌焼き Gyutan Miso. \$16.50
Grilled Miso Marinated Kobe Beef Tongue

豚バラ焼肉 \$13.00
Yakiniku Pork Belly

神戸牛ローストビーフ雲丹のせ ... \$35.00
温泉玉子付き
Kobe Roast Beef Uni on Top
w/ Poached Egg

神戸牛ローストビーフ 温泉玉子付き \$18.00
Kobe Roast Beef w/ Poached Egg

炙りエイヒレ Eihire \$9.00
Grilled Skate Fin



山芋ふわふわ焼き
Fuwafuwa Yaki



鹿児島和牛A5ステーキ(4oz)
Kagoshima Wagyu A5 Steak



神戸牛ローストビーフ雲丹のせ
温泉玉子付き
Kobe Roast Beef Uni on Top
w/ Poached Egg



揚げ物

Fried Dishes

自家製味噌串カツ\$10.00

Miso Kushi Katsu 2 pcs

Skewered Miso Pork Katsu

名古屋手羽地鶏 Tebasaki\$12.00

Nagoya Style Jidori Chicken Wings

ウニ天ぷら\$25.00

Sea Urchin Tempura

海老しんじょう\$15.00

Ebi Shinjo 4 pcs Shrimp Ball

山芋のフレンチフライ\$10.00

Fried Mountain Yam

鶏唐揚げ\$9.50

Sesame Chicken (Karaage Chicken)

ソフトシェルクラブ\$10.00

Soft Shell Crab

和牛メンチカツ Menchi Katsu\$14.00

Fried Wagyu Beef Patty

海老天ぷら\$12.00

Shrimp Tempura

野菜天ぷら\$10.00

Vegetable Tempura

Sweet Potato, Pumpkin, Green Beans,
Lotus Root, Burdock Root

天ぷら盛り合わせ\$15.00

Assorted Tempura (Shrimp & Veggies)

イカゲソ唐揚げ Geso Kara\$9.50

Fried Squid Legs

牡蠣フライ Fried Oyster 3 pcs....\$13.50

鶏南蛮 Tori Nanban\$13.50

Fried Chicken w/ Tartar Sauce, Sweet & Sour Sauce

揚げ出し豆腐 Agedashi Tofu.....\$7.50

Deep-Fried Tofu w/ Sauce

地鶏軟骨唐揚げ Nankotsu\$10.00

Deep Fried Chicken Soft Bone



牡蠣フライ
Fried Oyster

鶏南蛮
Fried Chicken w/ tartar sauce,
sweet & sour sauce

山芋のフレンチフライ
Fried Mountain Yam



名古屋手羽地鶏
Nagoya Style
Jidori Chicken Wings



煮物/汁物/その他

Simmered Dishes/Soup/Other Dishes

- 肉豆腐\$14.00
Sukiyaki Beef & Tofu
- きんぴら \$4.50
Kimpira (Simmered Burdock Root & Carrot)
- あさりの酒蒸し\$10.00
Sake Steamed Short Neck Clams
- あさりの味噌汁 \$6.50
Short Neck Clam Miso Soup
- 赤だし \$4.00
Red Miso Soup w/ Tofu
- あさり 赤だし \$7.50
Short Neck Clam Red Miso Soup

- 鉄火巻き Tekka Tuna Roll\$10.50
- かんぴょう巻き Kanpyo Roll \$6.00
Dried gourd shavings sushi roll
- ネギトロ巻き\$15.00
Negitoro Fatty Tuna Roll
- 炙りバッテラ Aburi Battera\$15.00
Seared Mackerel Battera



夜のメニュー Menu to call it a night

以下のメニューは寿司バーではお召し上がりできません。
但し、お一人様 \$50以上ご注文の方に限り
オーダーいただけます。

The dishes listed below are NOT available at Sushi bar.
However, you can order if you have already ordered
more than \$50 per person.

Noodles

- CHOICE OF -

Udon or Fresh Soba +\$0.50

まそば使用!

- ざる Zaru (Cold Noodle on Zaru Basket) \$10.50
Noodles served w/ cold dipping soup on the side
- かけ Kake (Hot Plain Noodle Soup) . \$10.50

- CHOICE OF -

for Cold Zaru / Hot Plain Noodle

- Tofu / Sansai / Kitsune +\$3.00 ea.
- Veggie Tempura +\$4.50
- Shrimp Tempura (2 pcs) +\$5.00
- Tororo (Mountain Yam) +\$5.00

- きしめん Kishimen..... \$17.00
Broad flat wheat noodles served in hot soup
w/ kitsune, lots of bonito flakes, spinach, & fish cake
Please allow extra time for kishimen noodles.

- すき焼き鍋うどん \$24.50
Sukiyaki Nabe Udon
Udon noodles served in a rich "sukiyaki" style broth
w/ beef, tofu, onion, & spinach

- カレー煮込みうどん \$20.50
Curry Nikomi Udon
Udon noodles served in curry soup w/ egg, chicken,
fried tofu, fish cake, green onions, & shiitake mushrooms

- 鍋焼きうどん Nabeyaki Udon\$19.50
Udon noodles served in a nabe (Japanese Pot) w/ shrimp
tempura, poached egg, chicken, tofu, spinach, green onions,
& shiitake mushrooms

- 味噌煮込みうどん\$19.50
Miso Nikomi Udon
Udon noodles served in a hearty red miso based thick soup
w/ poached egg, chicken, fried tofu, fish cake, green onions,
& shiitake mushrooms. Served in individual earthen hot pot

- ひつまぶし Hitsumabushi\$31.00
- 特上 ひつまぶし*\$49.50
Premium Hitsumabushi*
Grilled eel (slightly charred) served in a traditional rice box,
w/ dashi soup to enjoy as chazuke on the side
*Premium Hitsumabushi - Double Portion Eel

- ウニクリームパスタ\$30.00
Sea Urchin Cream Pasta
Sea urchin cream pasta, come with salad

Chazuke Rice with Dashi

- 鮪のづけ茶漬け Tuna \$14.50
- 鮭茶漬け Salmon \$12.00
- 鯛茶漬け Red Snapper..... \$14.50
- 梅茶漬け Sour Plum.....\$9.50
- 鰻茶漬け Eel \$14.50