



ホテル なはり

HOTEL NAHARI
Restaurant Menu

LUNCH & DINNER

We are closed every Wednesday.

JAPANESE GOZEN SET



夜のみ (Dinner time only)

” OMOTENASHI” SET

おもてなし弁当 3,300yen

Tuna sashimi(Specially medium fatty tuna)
Tempura
Pork skewers
“Aemono”Small bowl
Steamed mix vegetables Japanese style
Rice(Nahari Made)
Japanese Pickles
Miso soup
Fruit



夜のみ (Dinner time only)

“THE NAHARI” SET

なはり御膳 7,000yen

Sashimi
Grilled tosa sirloin beef Steak
Steamed tuna with grilled vegetables
Fried tuna cheek meat
Cooked whale meat
Fresh octopus with plum vinegar sauce
Steamed mix vegetables Japanese style
Smoked “KAMA”Tuna
Rice(Nahari Made)
Japanese style clear soup



要前日予約

(Reservation required the day before)

“ NAHARI YUZUPORK” SET

なはり柚子豚御膳 4,200yen

Pork cutlet
Steamed pork and vegetables
Meuniere of alfonsino
Smoked alfonsino salad
Small bowl of the day
Salt seared albacore tuna
Rice(nahari made)
Miso soup



要前日予約

(Reservation required the day before)

“ TUNA TAIWA” SET

まぐろ太和御膳 5,300yen

Tuna sashimi(Specially medium fatty tuna)
3 mixed Tuna appetizer
Swordfish cooked
Fried tuna cheek meat
Swordfish steak
Rice(Nahari Made)
Japanese style clear soup
Dessert

The menu changes depending on the season
季節により内容の変更がございます。

JAPANESE SET MEAL～定食～



Chef's recommendation

NAHARI tuna set

奈半利まぐろ定食 2,600yen

Tuna sashimi(Specially medium fatty tuna)
Small tuna stomach tempura
Vinegared tuna dish
Steamed mix vegetables Japanese style
Rice(Nahari Made)
Miso soup
Dessert



Dinner Special

夕食定食 2,100yen

Sashimi
Flid Shrimp & chicken
Steamed mix vegetables Japanese style
Small bowl Japanese style
Rice(Nahari Made)
Miso soup
Dessert



Tempura set

天ぷら定食 1,800yen

Tempura
Small bowl Japanese style
Japanese Pickles
Rice(Nahari Made)
Miso soup
Dessert



Tuna "TATAKI" set

南まぐろタタキ定食 1,900yen

Natural seared tuna slices "TATAKI"
Flid Chicken
Tuna miso-dip
Japanese Pickles
Rice(Nahari Made)
Miso soup

Chinese-style fried chicken with sauce SET

油淋鶏定食 1,450yen

Flid Chicken SET

唐揚げ定食 1,600yen

Flid shrimp SET

海老フライ定食 1,600yen

Pork fillet SET

ヒレカツ定食 1,750yen

Sashimi SET

刺身定食 1,700yen

Seared bonito slices "TATAKI" SET

鰹タタキ定食 1,800yen

May not be in stock (入荷のない場合があります)

BOWL～丼～



Tuna with mayonnaise sause bowl
Set

ツナネーズ丼定食 1,100yen

Chef's recommendation



Negitoro bowl Set

ネギトロ丼定食 1,250yen



Tuna bowl
(With pickled radish)

まぐろ丼 900yen



Tuna Rice & Udon noodle
(With wasabi)

まぐろ飯セット 1,050yen

SUSHI～寿司～



Assorted sushi” NIGIRI”

にぎり盛合わせ

1,850yen



Toro sushi” NIGIRI”

トロにぎり

3,000yen



Tuna sushi” BOWL”

三色まぐろ寿司

2,400yen



Tuna miso rice” with tea”

まぐろ味噌茶づけ

800yen

Tuna roll” TEKKA”

まぐろ鉄火巻き

1,200yen



WESTERN MENU ~ 洋食 ~



Grilled "TOSA" sirloin steak
和牛ステーキ 極上土佐和牛使用
5,000yen



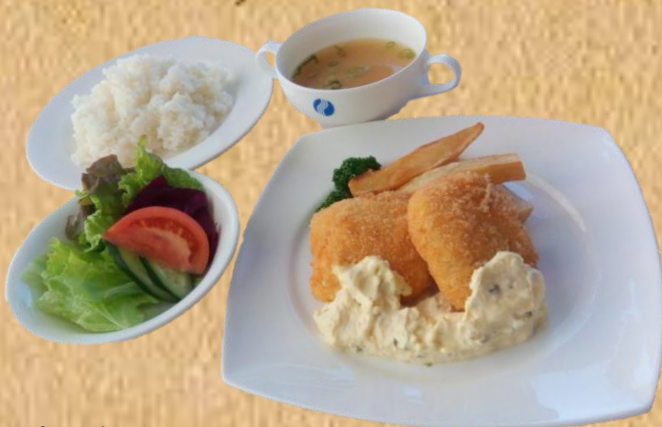
Western food set
洋食のセット
1,850yen



Seafood salad
シーフードサラダ
1,400yen (Half size 900yen)



Omelette rice
オムライス
950yen



Fried tuna wrap with cheese
まぐろチーズ包み揚げ (セット)
1,150yen



Kids plate
お子様ランチ
950yen

Chef's recommendation

CHINESE MENU ~ 中華 ~

Chef's recommendation



China noodle
with seafood & mix vegetables
五目そば
980yen

Chef's recommendation



China rice
with seafood & mix vegetables
中華飯
930yen



Shrimp chili sauce
エビチリ
1,300yen



Chinese-style
fried chicken with sauce
油林鶏
1,400yen



Yuzu pepper ramen
柚子胡椒ラーメンセット
900yen



Ramen
ラーメン
670yen

APPETIZER ~一品~



Assorted sashimi
刺身盛り合わせ
3,900yen



Toro sashimi
トロ刺身
3,500yen



Tuna sashimi
まぐろ刺身
2,000yen



Seared tuna slices "TATAKI"
南まぐろタタキ
1,250yen



Smoked "KAMA" TUNA
かまとろすもーく
800yen

Chef's recommendation

Tempra 天ぷら
1,500yen

Fried shrimp 海老フライ
1,500yen

Fried chicken 唐揚げ
1,000yen

DRINK MENU

ALCOHOL～アルコール～

SAKE (日本酒)

LOCAL MADE (高知県東部 中芸地区の地酒)

Tosazuru 土佐鶴(180ml)

440yen(Hot/Normal)

Tamanoi 玉ノ井(140ml)

400yen(Hot/Normal)



BOTTLE (Cold 冷用酒)

Tosazuru 土佐鶴(300ml)

1,100yen

Minami 南(300ml)

1,100yen

Bijyo-bu 美丈夫(300ml)

1,100yen



GLASS (Cold おすすめの一杯)

Minami 南(100ml)

670yen (Fruity)

Shintaro 慎太郎(100ml)

560yen (Tasty)

Tosazuru 土佐鶴(100ml)

560yen (SuperDry)

Tasting SAKE SET (Cold) 中芸地区3酒蔵 利き酒セット

Minami 南(70ml)

1,470yen

Shintaro 慎太郎(70ml)

Tosazuru 土佐鶴(70ml)

Chef's recommendation



DRINK MENU

ALCOHOL ~ アルコール ~

BEER (ビール)

KIRIN Draft beer (medium) 生ビール中 570yen

KIRIN Draft beer (small) 生ビール小 430yen

KIRIN Bottled Beer (633ml) キリン瓶ビール 760yen

ASAHI Super dry (633ml) アサヒ瓶ビール 760yen

KIRIN Free (Non-Alcohol) ノンアルコール 450yen



SHO-CHU (Japanese spirit)

BARLEY SHO-CHU 和ら麦 430yen (Glass)
2,700yen (Bottle)

POTATO SHO-CHU からり芋 500yen (Glass)
3,200yen (Bottle)

PLEASE Request us how to drink

1. With Cold Water & Ice (水割り)

2. With Hot Water (お湯割り)

3. With Rock Ice (ロック)

CHU-HAI (SHO-CHU Cocktail) チューハイ 470yen (Glass)

LEMON/LIME/PLUM/GRAPE/CALPIS/MELON/YUZU

メロン ライム 梅 ぶどう カルピス メロン ゆず

WHISKY ウイスキー

WHISKY SODA ハイボール 570yen (Glass)

WINE ワイン

RED WINE 赤ワイン 450yen (Glass)

DRINK MENU～ソフトドリンク～

Soft drink (ソフトドリンク)

Coffee (Hot) ホットコーヒー	370yen
Coffee (Ice) アイスコーヒー	460yen
Tea (lemon/milk) 紅茶	370yen
Orange Juice オレンジジュース	340yen
Melon soda メロンソーダ	340yen
Calpis カルピス	340yen
Cola コーラ	340yen
Cream soda クリームソーダ	450yen
Ginger ale ジンジャーエール	340yen
Oolong tea (hot or ice) ウーロン茶	320yen

Dessert (デザート)

Ice Cream アイスクリーム	450yen
Ice Clin (Local food) アイスクリン	300yen

TUNA CROSS SECTION

まぐろの部位

