

HOTEL NAHARI

Restaurant Menu

LUNCH & DINNER



ホテル なはり

JAPANESE GOZEN SET

Chef's recommendation



要前日予約

(Reservation required the day before)

“TUNA TAIWA” SET

まぐろ太和御膳 **5,300yen**

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



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 Golden Eye Fish
Smoked Golden Eye Fish salad
Small bowl of the day
Salt seared albacore tuna
Rice(nahari made)
Miso soup



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



夜のみ (Dinner time only)

” OMOTENASHI” SET

おもてなし弁当 **3,500yen**

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

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 ~



NAHARI tuna set

奈半利まぐろ定食 2,600yen

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



Dinner Special

夕食定食 2,300yen

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



Tempura set

天ぷら定食 1,900yen

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



Tuna "TATAKI" set

まぐろタタキ定食 2,000yen

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

Chinese-style fried chicken with souce SET

油林鶏定食 1,550yen

Fried Chicken SET

唐揚げ定食 1,650yen

Fried shrimp SET

海老フライ定食 1,700yen

Pork fillet cutlet SET

ヒレカツ定食 1,800yen

Sashimi SET

刺身定食 1,800yen

要前日予約

(Reservation required the day before)

Seared bonito slices "TATAKI" SET

鰹タタキ定食 1,900yen

BOWL ~ 丼 ~



Chef's recommendation

Tuna with mayonnaise souse bowl Set
ツナネーズ丼定食 1,200yen



Tuna bowl
(With pickled radish)
まぐろ丼 1,000yen



Tuna Rice & Udon noodle
(With wasabi)
まぐろ飯セット 1,100yen

SUSHI ~ 寿司 ~

要前日予約
(Reservation required the day before)

Toro sushi” NIGIRI”

トロにぎり
3,200yen



Tuna sushi” BOWL”

三色まぐろ寿司
2,600yen



Assorted sushi” NIGIRI”

にぎり盛合わせ
2,000yen

Tuna roll” TEKKA”

まぐろ鉄火巻き
1,300yen



WESTERN MENU ~ 洋食 ~



Grilled "TOSA" sirloin steak
和牛ステーキ 極上土佐和牛使用
5,300yen



Western food set
洋食のセット
1,900yen



Seafood salad
シーフードサラダ
1,450yen (Half size 950yen)



Omelette rice
オムライス
1,100yen



Fried tuna wrap with cheese
まぐろチーズ包み揚げ (セット)
1,300yen



Kids plate
お子様ランチ
1,000yen

Chef's recommendation

CHINESE MENU ~ 中華 ~



Chef's recommendation

China noodle
with seafood & mix vegetables

五目そば

1,000yen



Chef's recommendation

China rice
with seafood & mix vegetables

中華飯

980yen



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

1,000yen



Ramen

ラーメン

750yen

APPETIZER ~一品~



Assorted sashimi
刺身盛り合わせ
4,000yen



要前日予約
(Reservation required the day before)

Toro sashimi
トロ刺身
3,600yen



Tuna sashimi
まぐろ刺身
2,000yen



Seared tuna slices "TATAKI"
南まぐろタタキ
1,350yen



Smoked "KAMA" TUNA
かまとろすもーく
900yen

Chef's recommendation

Tempura 天ぷら
1,550yen

Fried shrimp 海老フライ
1,500yen

Fried chicken 唐揚げ
1,100yen

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) 460yen(Hot/Normal)
Tamanoi 玉ノ井(140ml) 430yen(Hot/Normal)



BOTTLE (Cold 冷用酒)

Tosazuru 土佐鶴(300ml) 1,100yen
Minami 南(300ml) 1,250yen
Bijyo-bu 美丈夫(300ml) 1,350yen



GLASS (Cold おすすめの一杯)

Minami 南(100ml) 680yen (Fruity)
Shintaro 慎太郎(100ml) 570yen (Tasty)
Tosazuru 土佐鶴(100ml) 560yen (SuperDry)

Tasting SAKE SET (Cold) 利き酒セット

Minami 南(70ml) 1,500yen
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 (Extra Large) 生ビール特大 1,200yen
KIRIN Draft beer (medium) 生ビール中 580yen
KIRIN Draft beer (small) 生ビール小 440yen

KIRIN Bottled Beer (633ml) キリン瓶ビール 780yen
ASAHI Super dry (633ml) アサヒ瓶ビール 780yen

KIRIN Free (Non-Alcohol) ノンアルコール 460yen



SHO-CHU (Japanese spirit)

BARLEY SHO-CHU 和ら麦 450yen (Glass)
2,900yen (Bottle)

POTATO SHO-CHU からり芋 520yen (Glass)
3,400yen (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 490yen (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 580yen (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	380yen
Coffee (Ice) アイスコーヒー	480yen
Tea (lemon/milk) 紅茶	380yen
Orange Juice オレンジジュース	380yen
Melon soda メロンソーダ	380yen
Calpis カルピス	380yen
Cola コーラ	380yen
Cream soda クリームソーダ	520yen
Ginger ale ジンジャーエール	380yen
Oolong tea (hot or ice) ウーロン茶	350yen

Dessert (デザート)

Ice Cream アイスクリーム	460yen
Ice Clin (Local food) アイスクリン	360yen

TUNA CROSS SECTION

まぐろの部位

