

À La Carte

Mosa Shrimp Shioyaki

1,000 yen (tax not included)



Mosa Shrimp Sashimi

1,000 yen (tax not included)



Kurozako shrimp is called “mosa shrimp” in Tottori Prefecture. They are in season from September to May, much of which overlaps with crab season, so these tasty shrimp are often overlooked. They have a firm, springy texture, are rich in umami, and taste sweeter than sweet shrimp. However, because they spoil quickly, they cannot be transported to distant places, and so they are considered a rare type of shrimp that can only be eaten locally.

Swordtip Squid Sashimi

2,000 yen (tax not included)



- ※Serves one to two people.
- ※The plating of the dish will not resemble the whole animal.