

ENTREES ご定食

CHICKEN TERIYAKI チキン照焼
Grilled Range Chicken Topped with Teriyaki Sauce

SHRIMP & VEGETABLE TEMPURA てんぷら
Lightly Battered & Fried, Served with Dipping Sauce

NEW YORK STEAK TERIYAKI ビーフ照焼
Grilled New York Steak Topped with Teriyaki Sauce

TONKATSU とんかつ
Tender Pork Cutlets, Lightly Breaded & Fried

YAKIZAKANA やき魚 (鮭)
Broiled Salmon Filet Topped with Teriyaki Sauce

SEAFOOD TEMPURA シーフードてんぷら
Assorted Seafood & Vegetable, Lightly Battered & Fried

CHIRASHI SUSHI ちらし
Assorted Sliced Fresh Raw Fish Topped on Sushi Rice

SUSHI DINNER にぎり寿司盛り合せ
Tuna, White Fish, Salmon, Squid, Surf Clam, Shrimp, Egg,
Salmon Egg & Tuna Roll

SASHIMI DINNER 刺身定食
Tuna, White Fish, Salmon, Squid, Surf Clam, Octopus & Mackerel

TEMPURA COMBINATION てんぷらコンビネーション

CHICKEN TERIYAKI & TEMPURA チキン照焼とてんぷら

NY STEAK TERIYAKI & TEMPURA ビーフ照焼とてんぷら

TONKATSU & TEMPURA とんかつとてんぷら

SALMON TERIYAKI & TEMPURA やき魚(鮭)とてんぷら

SUSHI & TEMPURA 寿司とてんぷら

SASHIMI & TEMPURA 刺身とてんぷら

All of The Above Served With Miso Soup, Salad & Steamed Rice

上記のメニューには、小鉢、みそ汁とご飯が付いております。

お客様各位

本日は、当浜田オグジャパンフランチホテル店にご来店下さいまして誠に有難うございます。
ラスベガスでの華麗なる夜を充分にお楽しみ下さい。尚、誠に恐れいりますがお会計の際、日本との生活習慣の
違いにより飲食税及びサービス料15%を加算させていただきますのでご了承の程よろしくお願い申し上げます。

For Your Convenience, a 15% Gratuity will be added to Parties of 6 or Mores.

Where applicable, Sales Taxes will be added.

We accept Mastercard, Visa, American Express, Diners Club, JCB, Traveler Check and Cash only,
No Personal Checks accepted.
Minimum Order \$8.00 Per Adult.

COCKTAILS お飲物

Hamada's Suggestions

浜田スペシャルカクテル

Geisha げいしゃ

Rum, Pineapple Juice,
Coconut Juice

Banzai ばんざい

Scotch, Orange Juice,
Pineapple Juice

Samurai さむらい

Vodka, Lemon Juice,
Calpico, Blush Wine

DOMESTIC BEER アメリカンビール

JAPANESE BEER ジャパニーズビール

SAKE 日本酒

PREMIUM SAKE 純米酒

Sho Chu 焼酎

Oolong Tea ウーロン茶

Soft Drinks ソフトドリンク

Coffee, Iced Tea コーヒー、アイ스티ー

Premium Sake By The Bottle 特選日本酒(ボトル)

KUROSAWA Kimoto (Very Dry) くろさわ生もと(辛口)

SAWANOTSURU Zuicho (Dry) 沢の鶴(やや辛口)

NAMAHAGE Kariho (Extra Dry) なまはげ刈穂(辛口)

HARUSHIKA (Extra Dry) 春鹿(辛口)

MU (Dry) 無(やや辛口)

MASUMI (Dry) 真澄(やや辛口)

UMENISHIKI (Dry) 梅錦(やや辛口)

KUROSAWA Dai-ginjo (slightly sweet) くろさわ大吟醸(甘口)

KANNOKO Sho Chu 神の子焼酎

CHEF'S SUGGESTIONS

当店のお推めメニュー

Minimum Order 2 Persons 二名様以上

LOVE BOAT ラブボート

Cubed Beef Shish-Ka-Bob, Chicken Teriyaki, Tempura, California Roll, Egg Roll, Shumai, Cucumber Salad and Fruit

ビーフ串焼、チキン照焼、てんぷら(海老と野菜)、春巻、シュウマイ、酢の物、カリフォルニア巻、フルーツ

SEAFOOD BOAT シーフードボート

Steamed Lobster, Assorted Raw Fish, Oysters & Clams on Half Shells (Seasonal Only), Shrimp and Crab Legs on A Sailing Ship with A Side Dish of California Roll

ロブスター、刺身、生牡蠣と生蛤(冬期のみ)、海老、かに、カリフォルニア巻

Shokado 松花堂弁当

Sashimi, Tempura, Salmon Teriyaki, Grated Japanese Radish with Garnish, Cooked Vegetables, Cucumber & Octopus Salad

刺身、天ぷら、焼き魚、しらすおろし、煮物、たこ酢

HAMADA Special 浜田懐石

Zensai (Appetizer), Cucumber Salad, Tempura, Sashimi, Cooked Vegetables, Choice of New York Steak or Salmon Teriyaki, Dessert

前菜、酢のもの、刺身、煮物、揚げ物、焼物、デザート

All of the Above Served with Miso Soup, Salad & Steamed Rice

上記のメニューには、小鉢、みそ汁とご飯が付いております。

SASHIMI PLATTER 刺身盛り合せ

- A** - Tuna, White Fish, Squid, Salmon, Surf Clam, Octopus, Mackerel
- B** - Tuna, White Fish, Squid, Salmon, Surf Clam, Octopus, Mackerel
- C** - Tuna, White Fish, Squid, Salmon, Surf Clam, Octopus, Mackerel, Halibut
- D** - Tuna, White Fish, Squid, Salmon, Surf Clam, Octopus, Mackerel, Halibut & Raw Shrimp
- E** - Tuna, Fatty Tuna, White Fish, Squid, Salmon, Octopus, Mackerel, Halibut, & Raw Shrimp

JAPANESE STYLE RICE SOUP お茶漬

SALMON さけ茶漬

PICKLED PLUM うめ茶漬

SEAWEED のり茶漬

NOODLES うどん そば

ZARU Soba ざるそば

Topped with Dried Seaweed, Served with Dipping Sauce

TEN ZARU 天ざる

With Shrimp & Vegetable Tempura, Served with Dipping Sauce

TEMPURA Udon てんぷらうどん又はそば

With Shrimp & Vegetable Tempura, Served in Special Soup

Tsukimi Udon 月見うどん又はそば

With Raw Egg, Served in Special Soup

SANSAI Udon 山菜うどん又はそば

With Japanese Mountain Vegetable, Served in Special Soup

KITSUNE Udon きつねうどん又はそば

With Fried Tofu, Served in Special Soup

TORORO Soba とろろそば

With Grated Mountain Yam, Served in Special Soup

OROSHI Soba おろしそば

With Grated Japanese Radish, Served in Special Soup

RAMEN ラーメン

Egg Noodle with Vegetables, Sliced Pork and Fish Cake, Served in Special Soup

Hiyashi Chuka 冷やし中華

Ham, Egg, Bean Sprouts, Tomato and Cucumber on Cold Egg Noodle with Yuzu Citrus Sauce

DONBURI 丼物

Served With Miso Soup & Pickled Vegetables

みそ汁とお新香が付いております。

Oyako Don 親子丼

Chicken, Egg and Vegetables over Rice

TEN Jyu 天重

Assorted Tempura over Rice with Special Sauce

KATSU Jyu かつ重

Pork Cutlet, Egg and Vegetables over Rice

UNA Jyu うな重

Marinated Eel with Teriyaki Sauce, Served over Rice

DESSERTS デザート

ICE CREAM アイスクリーム

SEASONAL FRUITS フルーツ

JAPANESE PARFAIT 小倉あんみつ

ZENZAI ぜんざい

APPETIZERS おつまみ

Eda MAME えだまめ

Boiled Soy Bean Pods

Wakame Su わかめ酢

Seaweed Salad with Vinegar Dressing

Hiya Yako 冷奴

Chilled Tofu with Chopped Scallion

Oshinko お新香盛り合せ

Combination of Pickled Vegetables

Ohitashi おひたし

Chilled Japanese Vegetable

Shirasu Oroshi しらすおろし

Grated Japanese Radish with Garnish

Mozuku もずく

Angel Hair Seaweed

Itawasa いたわさ

Sliced Fish Cake

Morokyu もろきゅう

Japanese Cucumber with Miso Paste

Nameko Oroshi なめこおろし

Grated Radish Topped with Mushrooms

Mentaiko Oroshi めんたいこおろし

Grated Radish Topped with Cod Roe

Ikura Oroshi いくらおろし

Grated Radish Topped with Salmon Roe

Ika Natto いかなっとう

Fermented Soy Bean with Squid

Tsukimi Tororo 月見とろろ

Grated Mountain Yam Topped with Quail Egg

Yamaimo Sengiri 山芋の千切り

Shredded Mountain Yam with Powder Seaweed

Tako Su たこ酢

Cucumber & Octopus Salad with Vinegar Dressing

Su no Mono 酢の物(盛り合せ)

Seafood and Cucumber Salad with Vinegar Dressing

Shrimp Cocktail シュリンプカクテル

Jumbo Shrimp with Cocktail Sauce

Yamakake やまかけ

Grated Mountain Yam Topped with Diced Tuna

Yakitori やきとり

Chicken Filet on a Skewer with Teriyaki Sauce

Egg Roll 春巻き

Ground Pork, Shredded Carrot & Cabbage Wrapped in Dough & Lightly Fried

Gyoza 餃子

Ground Pork & Vegetable Wrapped in Wonton Skin and Pan Fried

Fried Scallops 帆立貝のフライ

Lightly Fried on Skewer

Tempura てんぷら

Shrimp & Vegetable, Lightly Fried, Served with Dipping Sauce

Yudofu 湯豆腐

Tofu in Hot Broth

Age Dashi Dofu 揚げ出し豆腐

Lightly Fried Tofu with Special Sauce

Shi Shamo ししゃも

Broiled Smelt Fish

Tatsutaage 立田揚げ

Lightly Fried Marinated Chicken

Fried Calamari いかの唐揚げ

Lightly Fried

Seafood Salad シーフードサラダ

Fresh Greens Topped with Tuna, Salmon, White Fish, Crab cake and Shrimp

Soft Shell Crab ソフトシェルクラブ

Lightly Fried, Served with Ponzu Sauce

Sushi Appetizer 寿司

Tuna, White Fish, Shrimp & Salmon

Sashimi Appetizer 刺身

Tuna, White Fish & Salmon

Hamada Salad 浜田サラダ

Fresh Green Vegetable with Hamada Special Dressing

Miso Soup みそ汁

Soy Bean Soup with Tofu and Wakame Seaweed