

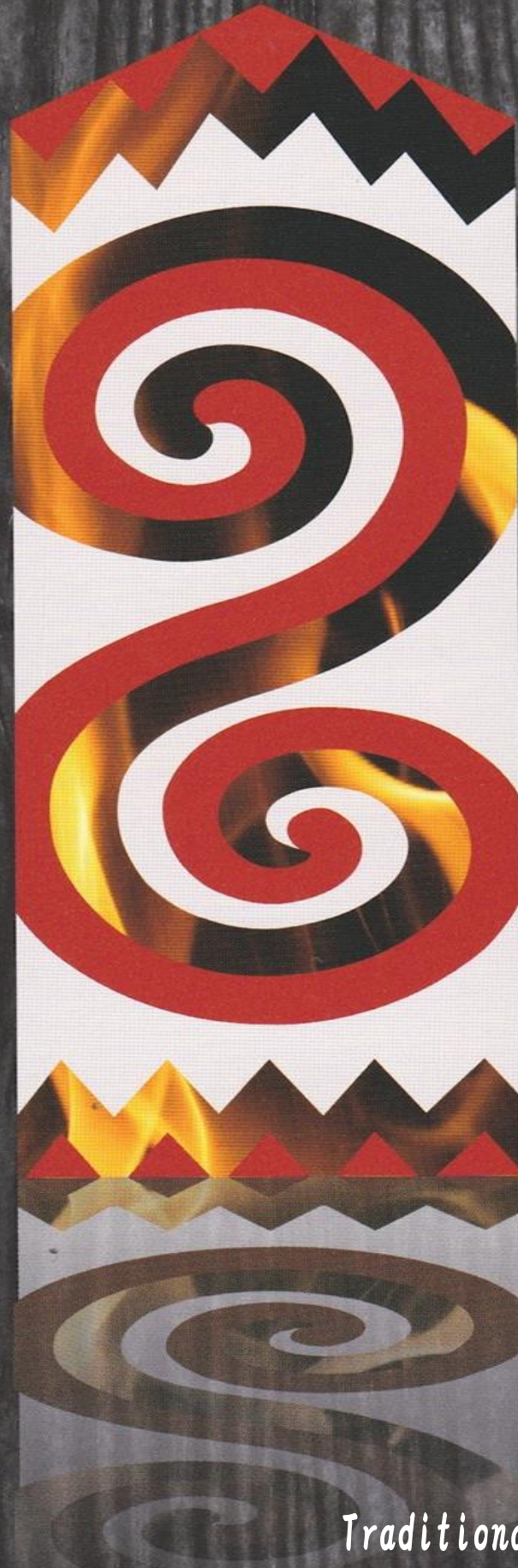
⊕ 正調さつま料理

お料理のご案内

創業昭和四十一年



Kumasotei



熊襲亭

Traditional Satsuma cuisine

Kumasotei

Menu

Traditional Kagoshima dinner course

《 正調さつま料理 》

尊 〈Mikoto course〉 3240yen

Tsukidashi (an appetizer)

Kibinago sashimi (slices of raw fish served with vinegared miso as a dip sauce)

Satsuma-age (deep-fried fish paste)

Kurobuta tonkotsu (stewed Satsuma pork with raw sugar, miso and shochu.)

Kobachi (small portion of various vegetables)

Kisetsu gohan (seasonal rice)

Satsuma-jiru (Satsuma miso soup)

Tsukemono (pickled vegetable)

Dessert (sweet potato jelly)

帝 〈Mikado course〉 4320yen

Tsukidashi (an appetizer)

Kibinago sashimi (slices of raw fish served with vinegared miso as a dip sauce)

Jidori no tataki or katsuo no tataki (Either chicken or katsuo sashimi that parched surface)

Satsuma-age (deep-fried fish paste)

Kurobuta tonkotsu (stewed Satsuma pork with raw sugar, miso and shochu.)

Kobachi (small portion of various vegetables)

Kurobuta namaham (uncured Satsuma pork ham)

Kisetsu gohan (seasonal rice)

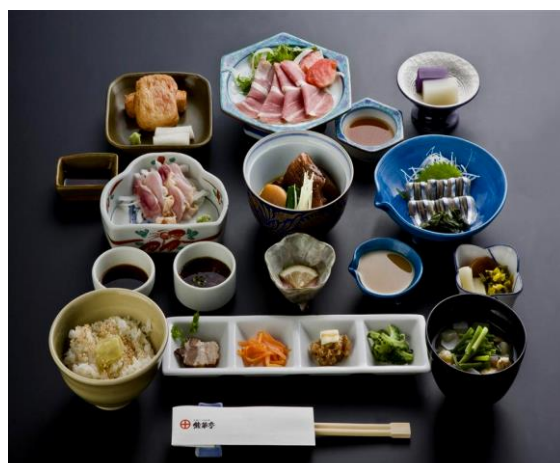
Satsuma-jiru (Satsuma miso soup)

Tsukemono (pickled vegetable)

Dessert (sweet potato jelly)



〈Mikoto course〉



〈Mikado course〉

貴 〈Taka course〉

5400yen

(This is the most populer course dinner)

Tsukidashi (an appetizer)

Kibinago sashimi (slices of raw fish served with vinegared miso as a dip sauce)

Jidori no tataki or katsuo no tataki (Either chicken or katsuosashimi that parched surface)

Satsuma-age (deep-fried fish paste)

Kurobuta tonkotsu (stewed Satsuma pork with raw sugar, miso and shochu.)

Kobachi (small portion of various vegetables)

sparerib of Satsuma pork or Kurobuta shabu shabu

Sunomono (marinated dish)

*Kisetsu gohan or *Sakezushi*

Satsuma-jiru (Satsuma miso soup)

Tsukemono (pickled vegetable)

Dessert (sweet potato jelly)

大和 〈Yamato course〉

6480yen

Tsukidashi (an appetizer)

Kibinago and other fresh sashimi

(slices of raw fish served with vinegared miso as a dip sauce)

Satsuma-age (deep-fried fish paste)

Jidori and Katsuo no tataki (Either chicken or katsuosashimi that parched surface)

Kurobuta tonkotsu (stewed Satsuma pork with raw sugar, miso and shochu.)

Kobachi (small portion of various vegetables)

Satsuma beef steak

(The Steak is seasoned and half cooked it's served. It's ready to be eaten.)

Sunomono (marinated dish)

*Kisetsu gohan or *Sakezushi or *Keihan*

Satsuma-jiru (Satsuma miso soup)

Tsukemono (pickled vegetable)

Dessert (Assorted dessert)



〈Taka course〉



〈Yamato course〉

篤姫 <Satsuma special course of Atsuhime>
8640yen

Tsukidashi (an appetizer)

*Kibinago and other fresh sashimi
(slices of raw fish served with vinegared miso as a dip sauce)*

Satsuma-age (deep-fried fish paste)

Jidori and Katsuo no tataki (Either chicken or katsuosashimi that parched surface)

Kurobuta tonkotsu (stewed Satsuma pork with raw sugar, miso and shochu.)

Hiragani (Roast slipper lobster)

Kurobuta shabu shabu

Sunomono (marinated dish)

*Kisetsu gohan or *Sakezushi or *Keihan*

Satsuma-jiru (Satsuma miso soup)

Tsukemono (pickled vegetable)

Dessert (Assorted dessert)

斉彬 <Satsuma special course of Nariakira>
10800yen

Tsukidashi (an appetizer)

*Kibinago and other fresh sashimi
(slices of raw fish served with vinegared miso as a dip sauce)*

Satsuma-age (deep-fried fish paste)

Jidori and Katsuo no tataki (Either chicken or katsuosashimi that parched surface)

Kurobuta tonkotsu (stewed Satsuma pork with raw sugar, miso and shochu.)

Hiragani

Yakugani (Steamed Yakushima crab)

*Kisetsu gohan or *Sakezushi or *Keihan*

Satsuma-jiru (Satsuma miso soup)

Tsukemono (pickled vegetable)

Dessert (Assorted dessert)



<Atsuhime course>



<Nariakira course>

Traditional Kagoshima pork shabu shabu dinner

《黒豚しゃぶしゃぶ》

{ Shabu shabu=Thin slices of pork meat parboiled in hot soup.
Pick up a slice of meat with your chop sticks and shabu
shabu it. (Boil it quickly)Then, dip in the sauce when you eat it. }

しゃぶ尊〈Shabu mikoto course〉 3240yen

Tsukidashi (an appetizer)

Kibinago sashimi (slices of raw fish served with vinegared miso as a dip sauce)

Satsuma-age (deep-fried fish paste)

Kurobuta shabu shabu (10slices of Satsuma pork meat)

Kisetsu gohan (seasonal rice)

Tsukemono (pickled vegetable)

Dessert (sweet potato jelly)

しゃぶ隼人〈Shabu Hayato course〉 4320Yen

Tsukidashi (an appetizer)

Kibinago sashimi (slices of raw fish served with vinegared miso as a dip sauce)

Satsuma-age (deep-fried fish paste)

Jidori no tataki (Either chicken or katsuosashimi that parched surface)

Kurobuta shabu shabu (10slices of Satsuma pork meat)

Kisetsu gohan (seasonal rice)

Satsuma-jiru (Satsuma miso soup)

Tsukemono (pickled vegetable)

Dessert (sweet potato jelly)



〈Shabu mikoto course〉



〈Shabu Hayato course〉

Traditional Kagoshima lunch course

熊〈Kuma course〉

1620yen

Kibinago sashimi
Satsuma-age
Kurobuta tonkotsu
Kobachi
Rice
Satsuma-jiru
Tsukemono
Dessert



おたのしみ〈Otanoshimi course〉

2160yen

Kibinago sashimi
Satsuma-age
Kurobuta tonkotsu
Kobachi
** Sakezushi and Kisetsu gohan*
Satsuma-jiru
Tsukemono
Dessert



薩摩牛コース〈Satsuma beef steak course〉

3240yen

Kibinago sashimi
Satsuma-age
Kobachi
Satsuma beef steak
Kibinago sashimi
Satsuma-age
Kobachi
Tsukemono
Dessert



Traditional Kagoshima pork shabu shabu lunch

昼しゃぶ〈Lunch shabu shabu〉 2160yen

Tsukidashi

Kibinago sashimi

*Kurobuta shabu shabu and vegetable
(8 slices of Satuma pork meat)*

Rice

Tsukemono

Dessert



昼しゃぶ尊〈Lunch shabu Mikoto〉 3240yen

Tsukidashi

Kibinago sashimi

Satsuma-age

*Kurobuta shabu shabu and vegetable
(10 slices of Satuma pork meat)*

Kisetsu gohan

Dessert



昼しゃぶ隼人〈Lunch Shabu Hayato course〉 4320yen

Tsukidashi

Kibinago sashimi

Satsuma-age

Jidori no tatake

*Kurobuta shabu shabu and vegetable
(10 slices of Satuma pork meat)*

Kisetsu gohan

Satsuma-jiru

Tsukemono

Dessert



黒豚とんかつ 〈*Trditional Kagoshia pork cutlet lunch*〉

2160yen

Tonkatsu(pork cutlet)

Salad

Rice

Satsuma-jiru

Tsukemono

Dessert

鶏飯定食 〈*Keihan set meal*〉 **1620yen**

Tsukidashi

Kibinago sashimi

Satsuma-age

Keihan

(rice, chicken and vegetable with chicken soup poured on it.)

Tsukemono

Dessert

お子様膳 〈*Kid's plate*〉 **864yen**

Fried chicken or Korean B-B-Q

Rice

Satsuma-jiru

Tsukemono

Traditional Satsuma cuisine

鹿児島県の代表的な薩摩料理

〈 きびなごの刺身 〉

Kibinago sashimi—Tiny silver fish, eaten raw with vinegared miso sauce.

〈 さつま揚げ 〉

Satsuma-age—Fried ground fish paste.

〈 地鶏のタタキ 〉

Jidori no tataki—Raw Satsuma chicken that parched surface and eaten with seasoned ponzu sauce.

〈 黒豚とんこつ 〉

Kurobuta tonkotsu—Stewed Satsuma pork ribs with raw sugar, miso and shochu.

〈 酒ずし 〉

Sakezushi—It has a long history of 400 years. It consists of chop vegetables, seafoods and rice marinated in sake over.

飲み物 Beverages

ビール〈Beer〉

生ビール Draft beer	648yen
瓶ビール Bottle beer (Kirin or Asahi)	648yen

果樹酒〈Fruit liquor〉

Plum, peach, loquat	ALL648yen
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諸々〈Others〉

角ハイボール Kaku high ball	
グラスワイン A red or white glss wine	756yen
ボトルワイン A red or white bottle wine	yen~
オールフリー Non alcoholic beer	496yen

ソフトドリンク〈Soft drinks〉

Oolong tea, Lemon squash, Calpis, Orange juice, Grapefruit juice, Coke, Gingerale, Citrous soda	378yen
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日本酒〈Sake〉—We provide various kinds of domestic brand of Sake and serve it hot or cold.

		〈A glass〉	〈180ml〉
久保田 千寿	Kubota senju	432yen	864yen
春鹿	Harushika	540yen	1080yen
加賀鳶	Kagatobi	540yen	1080yen
薩州正宗	SatsushuMasamune	648yen	1296yen

焼酎Shochu〈Japanese spirits distilled from sweet potatoes〉

There are three ways of drinking shochu.

- お湯割り Shochu and hot water
- 水割り Shochu and cold water
- ロック On the rock

		〈A glass〉	〈180ml〉
小鶴 くろ	Kozuru kuro	540yen	756yen
黒伊佐錦	Kuroisenishiki	540yen	756yen
島美人	Shimabijin	540yen	756yen
園の露	Sononorsuyu	540yen	756yen
三岳	Mitake	648yen	972yen
きばいやんせ	Kibaiyanse	648yen	972yen
南之方	Minankata	648yen	972yen
大和桜	Yamatozakura	756yen	1080yen
亀伊佐錦	kameisenishiki	756yen	1080yen
小鶴復刻版	Revival of Kozuru	756yen	1080yen
黒吉	Kurokichi	1080yen	1620yen
伊佐美	Isami	1080yen	1620yen
村尾	Murao	1296yen	2160yen
森伊蔵	Moriizou	1296yen	2160yen
黒瀬安光	Kurose Yasumitsu	2700yen	3240yen

A la carte

キビナゴ Kibinago fish

きびなごの刺身 Kibinago Sashimi 648yen

Kibinago sashimi fresh slices of popular local raw fish eaten with special sauce of the vinegar and miso.

きびなごの唐揚げ Fried Kibinago 756yen

さつま地鶏 Satsuma chicken

さつま地鶏のタタキ Jidori no tataki 864yen

Raw fresh satsuma chicken broiled on surface, eaten with soy sauce or vinegar sauce

さつま地鶏の手羽焼き Grilled chicken wings 648yen

黒豚 Satsuma pork

黒豚のとんこつ Kurobuta tonkotsu 864yen

Stewed Satsuma pork with raw sugar, miso and shochu.

おためししゃぶ Small portion of shabu shabu 1620yen

肉追加 6 slices of meat 648yen

1 5 slices of meat 1620yen

黒豚トンカツ Satsuma pork cutlet 1620yen

カツオ Bonito

カツオのたたき katsuo no tataki 756yen

Sliced bonito broiled on surface with vinegar sauce

カツオの塩辛 Salted bonito intestines 432yen

薩摩牛 Satsuma beef

薩摩牛ステーキ (100g) サーロイン Satsuma beef steak 3132yen

薩摩牛しゃぶしゃぶ Satsuma beef shabu shabu 2700yen

諸々 Other specialities

さつま揚げ Fried ground fish sausage	648yen
くまそサラダ Fresh vegetable Salad	648yen
季節野菜の天ぷら Vegetable tempura	864yen
海老の天ぷら Prawn tempura	1296yen
ほくほく里芋の唐揚げ Deep fried Taro	648yen
旬の刺身盛り合せ Seasonal Sashimi plate	1620yen~
平ガニ鬼瓦焼き Grilled flat crab	2700yen
屋久がに Cooked Yakushima crab	3240yen~

ご飯もの Rice dish

名物酒ずし Sakezushi 1620yen

Traditional Satsuma Sushi consists of chopped vegetables, seafoods and rice marinated in sake overnight. Please don't eat the person who drives a car or motorcycle.

鶏飯 Keihan 1080yen

Dish of seasoned chicken, mushroom, pickles with rice.

Pour some chicken soup on it when you eat.

さつま汁 Satsuma soup (a miso soup of chicken) 540yen

ご飯セット A set of rice and Satsuma soup 540yen

お子様膳 Kids plate 864yen

Fried chicken or Korean B B Q pork, rice satsuma soup and juice

デザート Dessert

白熊 Shirokuma 864yen

Popular shave ice flavored with condensed milk and some fruits on top.