

玄品ふぐ 高円寺の関

GEN PIN FUGU KOENJI NO SEKI

TEL 03-3330-3129

2-3-3 Koenjikita, Suginamiku

Open 4.00pm-12.30am
Credit Cards Accepted



玄 Gen Course

- 付き出し (Small Appetizer)
 - てっさまたはぶつ刺し (Raw Blowfish or Sliced Blowfish)
 - てっちり (Boiled Blowfish with Ponzu Dipping Sauce)
 - 雑炊 (Porridge)
 - デザート (Dessert)
- ¥ 3980

醍醐 Daigo Course

- 付き出し (Small Appetizer)
 - てっさまたはぶつ刺し (Raw Blowfish or Sliced Blowfish)
 - てっちり (Boiled Blowfish with Ponzu Dipping Sauce)
 - 雑炊 (Porridge)
 - デザート (Dessert)
 - 唐揚げ (Fried Blowfish)
- ¥ 5300

天楽 Tenraku Course

- 付き出し (Small Appetizer)
 - てっさまたはぶつ刺し (Raw Blowfish or Sliced Blowfish)
 - てっちり (Boiled Blowfish with Ponzu Dipping Sauce)
 - 雑炊 (Porridge)
 - デザート (Dessert)
 - 唐揚げ (Fried Blowfish)
 - 焼きふぐ (Grilled Blowfish)
- ¥ 6100

玄也玄 Genya Course

- 付き出し (Small Appetizer)
 - てっさまたはぶつ刺し (Raw Blowfish or Sliced Blowfish)
 - 特大ぶつてっちり (Large Sliced Blowfish)
 - 雑炊 (Porridge)
 - デザート (Dessert)
 - ふぐ寿司 (Blowfish Sushi)
 - 唐揚げ (Fried Blowfish)
 - 焼きふぐ (Grilled Blowfish)
 - 白子 (焼きまたは鍋) (Roe (Cooked or Broiled))
 - 鍋用コラーゲン (Collagen for Broiling)
- ¥ 9200

+1000 円で「てっちり」を「ふぐしゃぶ」に変更できます。(You Can Substitute Raw Blowfish to Blowfish Shabu Shabu with Additional 1000yen)
※玄・醍醐・天楽コースのみ (*Only for Gen, Daigo, Tenraku Course)

+1000 円で「てっちり」を「特大ぶつてっちり」に変更できます。(You Can Substitute Raw Blowfish for Large Sliced Raw Blowfish with Additional 1000yen)
※玄・醍醐・天楽コースのみ (Only for Gen, Daigo, Tenraku Course)

¥ 1,800 for All You Can Drink

+1800 でフリードリンク付きに変更できます。(All You Can Drink with Additional 1800yen)

◎「ひれ酒」付き (ひれ酒はお一人様一杯限り) Hot Sake with Grilled Blowfish Fin (One Drink Per Person)

◎ビール◎日本酒◎焼酎◎サワー
(Beer, Japanese Sake, Shochu, Sour)

◎梅酒◎ソフトドリンク (Plum Wine, Soft Drink)

• 四名様以上でコースをご注文の方が対象になります。
(For Parties with 4 or More)

• フリードリンクの内容は店舗によって異なります。
(All You Can Drink Content Changes with Different Locations)

• 二時間制(三〇分前ラストオーダー)となります。
(2 Hour Limit (Last Call will be 30 minutes before))

一品 Appetizer

- 刺 (Sashimi)
- 1. ぶつ刺し Butsu Sashi (Sliced) ¥ 1680
- 2. てっさ Tessa (Raw Blowfish) ¥ 1180
- 3. 湯引き Yubiki (Skin) ¥ 780
- 4. ふぐ寿司 三貫 Fugu Sushi sankan
(Blowfish Sushi 3pcs) ¥ 780
- 5. ふぐ寿司 五貫 Fugu Sushi gokan (5pcs) ¥ 1280
- 揚 (Fried)
- 6. 唐揚げ Kara Age (Fried Blowfish) ¥ 1680
- 7. ふぐ皮唐揚げ Fugu Kawa Kara Age (Fried Blowfish Skin) ¥ 880
- 白子 (Roe)
- 8. 焼き白子 Yaki Shirako (Grilled Roe) ¥ 1980
- 9. 燻製 FG Kunse (Smoked Blowfish)
- 焼 (Grilled)
- 10. 三種盛り Sanshu mori (3 Assortments) ¥ 1980
- 11. ふぐ身 Fugumi (Blowfish) ¥ 1980
- 12. 熟成あら身 Arami (Blowfish with Sauce) ¥ 1980
- 13. 焼皮 Yakikawa (Grilled Skin) ¥ 980

天然とらふぐ (Natural Tiger Blowfish)

天然玄 Gen Course

- 天然てっさ (Natural Raw Blowfish)
 - 天然てっちり (Natural Sliced Blowfish)
 - 雑炊 (Porridge)
 - デザート (Dessert)
- ¥ 8500

醍醐 Daigo Course

- 天然てっさ (Natural Raw Blowfish)
 - 天然唐揚げ (Natural Fried Blowfish)
 - 天然てっちり (Natural Sliced Blowfish)
 - 雑炊 (Porridge)
 - デザート (Dessert)
- ¥ 11000

天楽 Tenraku Course

- 天然てっさ (Natural Raw Blowfish)
 - 天然唐揚げ (Natural Fried Blowfish)
 - 天然焼きふぐ (Natural Grilled Blowfish)
 - 天然てっちり (Natural Sliced Blowfish)
 - 雑炊 (Porridge)
 - デザート (Dessert)
- ¥ 13000

お土産に (Souvenir)

- 14. ぽんず 360ml (Ponzu 360ml) ¥ 1100
- 15. ぽんず 200ml (Ponzu 200ml) ¥ 780
- 16. ふぐひれ Fuguhire (Blowfish Fin) ¥ 1050

玄品ふぐを随時お宅迄 (To Take Home or Delivery)

- 17. 海楽セット 二~三人前 (Kairaku Set - For 2-3 People) ¥ 17000
- 18. 四~五人前 (For 4-5 People) ¥ 27000
- 19. 福楽セット 二~三人前 (Fukuraku Set For 2-3 People) ¥ 8000
- 20. 四~五人前 (For 4-5 People) ¥ 14000
- 21. 天楽セット 二~三人前 (Tenraku Set For 2-3 People) ¥ 6500

<Notice>

Some of restaurants accept CASH ONLY
 The price including or excluding TAX is depending on the restaurant
 Some of restaurants require COVER CHARGE
 Some of restaurants require to order at least ONE DRINK

<Ingredients/Taste>

- | | | | | |
|---------|------|---------|----------------|-------|
| Chicken | Pork | Seafood | Vegetables | Flour |
| Beef | Fish | Egg | Dairy Products | Spicy |

協力: **なみじゃない、杉並!**
中央線あるある PROJECT

EXPERIENCE SUGINAMI TOKYO