

MIRU AMAMI

(Restaurant)

AMANARI

Inspired by Nature

ソテツの実である成は、島の人々の命を繋いできた奄美の食文化原点ともいえる実です。食べることに意味には段階があります、美味しく食べる、栄養のあるものを食べる、生きる為に食べる。ソテツの実は島の人々が生きる為に命を繋いでくれた大切な実、その大切な実を奄美の食文化を守りたいと考える私たちのレストランの想いにかけて成という字を名前に入れ、読んで字の通り、奄美→奄実(奄美の実は成とかけ)アマナリと命名しました。

SOTETSU is the Japanese word for Cycas revolute. This is a native fern palm widely found in AMAMI. Cycas is an ancient plant that existed since the Jurassic and Cretaceous periods. The seed of the plant is called NARI and is toxic and poisonous. In early poverty times, local Amamians in order to survive famines and food shortages, found a way to remove the toxin and use the seed for cooking as soul food for many generations. The NARI seed to this date, symbolises the tough and resilient nature of the people of the island.

The name of the Restaurant AMANARI is derived from name of the island and the seed of the native plant.

レギュラーコース / Regular course

¥8,910

先付/Soup

Callot and Cycad Fruit Potage

お凌ぎ/Oshinogi

Seasonal Vegetables dressed in Yolk Vinegar

前菜/Appetizer

Bluefin Tuna and Oyster Sashimi

揚物/Fried food dish

Deep Fried Kagoshima Style Fishcake

煮物 /Boiled food

Winter Melon topped with

Chicken in Thickened Sauce

お肉のお皿/Beef Grill dish

Grilled Kagoshima Wagyu Beef Round

お米のお皿/Rice dish

Chef's selection of Nigiri Sushi and Soup of the Day

甘味/Dessert

Seasonal Anmitsu

アップグレードコース / Upgrade course

¥11,110

先付/Soup

Callot and Cycad Fruit Potage

お凌ぎ/Oshinogi

Seasonal Vegetables dressed in Yolk Vinegar

前菜/Appetizer

Sashimi Trio featuring The Freshest

Catch from The Seas

揚物/Fried food dish

Deep Fried Kagoshima Style Fishcake

煮物 /Boiled food

Winter Melon topped with

Chicken in Thickened Sauce

魚介のお皿/Seafood dish

Green Turban Seasnail Shell with Yuzu Citrus Pepper Sauce

お肉のお皿/Beef Grill dish

Grilled Kagoshima Wagyu Beef Fillet

お米のお皿/Rice dish

Chef's selection of Nigiri Sushi and Soup of the Day

甘味/Dessert

Today's Special Dessert

AMANARI DINNER COURSE