

R10%

Applicable dishes

**Lunch
dishes**

秋冬

At Matsue Waraku, our chefs expertly prepare and serve fresh seafood from our large fish tank in the open kitchen right in front of you. This winter, we will be serving "Matsuba crab," the king of winter flavors in San'in. We also have a wide selection of local dishes. Please come and visit us once.

Head chef
Hideo Hamada



魚
膳

松江和らく名物



Kani meshi gozen 3,800yen(4,180yen including tax)

- crab steamed rice ●japanese style clear soup ●chawanmushi
- 9 types of small japanese dishes ●miso soup ●pickles



Shinjiko- shicchin meshi gozen 3,800yen(4,180yen including tax)

- steamed rice with seven kinds of fish caught in Lake Shinji
- japanese style clear soup ●9 types of japanese small dishes
- chawanmushi ●miso soup ●pickles



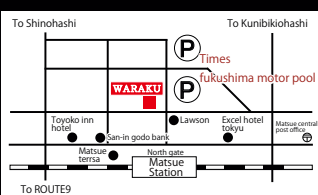
※仕入れにより内容は変更となる場合がございます。

Benizuwaigani (Red snow crab)

紅ズワイガニは、深遠に生息している日本産を代表する蟹です。名前の通り体全体の色鮮やかな紅色が特徴で、身の甘さはズワイガニを上回ります。
※産期は9月～翌6月。

Kani meshi hirukaiseki 5,000yen(5,500yen including tax)

- crab steamed rice ●japanese style clear soup ●sashimi
- seasonal dishes ●3 types of small japanese dishes
- fried crab cake ●salad ●pickles



**In front of
Matsue Station**

**Capable of
accommodating
170 people**

PHONE 0852-21-0029 FAX 0852-21-0041

565 Otesenbacho, Matsue City, Shimane Prefecture <https://wa-ra-ku.net/>

Opening hours (Closed on Tuesdays)

11:30-15:00 (L.O.14:00) 17:30-22:00 (L.O.21:00)

活かに・郷土料理

松江和らく

Japanese Traditional Restaurant

MATSUE WARAKU

Winter in the San'in area marks the arrival of "Matsuba crab" season.

R10%

Applicable dishes

Lunch & Dinner
dishes

Matsubagani (Snow crab)

活きた松葉がにを目の前で調理。プリプリの身をほおばるとカニの旨みがじゅわっと口いっぱいに広がる身のキンシリ詰まった本場の味！産地だからこの鮮度とこの価格なんです！



Matsubagani course 30,000yen including tax~

- live snow crab(sashimi,grilled,tempura,shabu-shabu) ●sake with grilled crab
- grilled crab meat and tomalley in shell ●crab steamed egg custard in a crab shell
- crab kamameshi ●pickles ●japanese style clear soup ●sweetness

Benizuwaigani (Red snow crab)

紅ズワイガニは、深海に生息している日本海を代表する蟹です。名前の通り体全体の色鮮やかな紅色が特徴で、身の甘さはズワイガニを上回ります。漁期は9月～翌6月。



Benizuwai jyokani-dukushi 10,000yen(11,000yen including tax)~

- 3 types of small dishes ●sake with grilled crab ●boat-wrap sashimi with crab sashimi
- boiled crab ●crab tempura ●crab steamed egg custard in a crab shell ●crab shabu-shabu
- chawanmushi ●crab kamameshi ●pickles ●freshwater clam miso soup ●sweetness

Room information



In front of
Matsue Station

Capable of
accommodating
170 people

All-you-can-drink also available

premium

All you can drink

120 / 3,000yen
minutes including tax

All you can drink

120 / 2,000yen
minutes including tax

*Both are available for groups of 4 or more.
*Local sake, chilled sake and wine are not included.

- Wine (Premium limited)
- Premium shochu (Premium limited)
- Bottled beer
- Whisky soda
- Shochu (potato/wheat)
- Hot sake
- fruit sour cocktail

- Non-alcoholic beer
- Non-alcoholic cocktail
- Orange juice
- Oolong tea

