

Drink Menu

ドリンクメニュー



※料金は全て税別表記です。
All prices are tax excluded.

塩田温泉
湯元 上山旅館

BEER

Draft Beer

生ビール

¥700 -

Draft Beer (Small glass)

生ビール小

¥400 -

Draft Beer (pitcher)

ピッチャー

¥3,000 -

The hotel's draft beer is carefully selected from Asahi.
Made with carefully selected raw materials, than usual,
Shipped after a long aging period.
Please enjoy deep richness and taste with your meal.



At the hot spring
When it gets warm
For the time being,
Cheers!!

Large bottle(6 3 3 ml)

Asahi Super Dry

アサヒ

¥800 -

Kirin Classic

キリン

¥800 -

Suntory Malt's

モルツ

¥800 -

Middle bottle(5 0 0 ml)

Asahi Super Dry

アサヒ

¥700 -

Premium Malt's

プレモル

¥750 -



Non Alcoholic



Non-alcoholic sparkling wine

ノンアルスパークリング
Duc de Montagne

Removed only alcohol from regular wine, Slightly sweet authentic non-alcoholic sparkling wine

[200ml] ¥800 - [750ml] ¥2,500 -



Non-alcoholic Beer

オールフリー
Suntory All-Free

Delicious taste using luxuriously the first wort of 100% malt and natural aroma hop prepared with natural water.

[334ml] ¥500 -

Non-alcoholic cocktails



- **Chardonnay taste** Each ¥450 -
・シャルドネテイスト
- **Cassis Orange taste**
・カシスオレンジテイスト
- **Lemon sour taste**
・レモンサワーテイスト
- **Grapefruit sour taste**
・グレープフルーツサワーテイスト

Soft drink

- **Orange juice**
・オレンジジュース
- **Apple juice**
・リンゴジュース
- **Oolong Tea**
・ウーロン茶
- **Coca Cola**
・コカ・コーラ
- **Ginger ale**
・ジンジャーエール
- **Sweet cider**
・三ツ矢サイダー
- **Calpis**
・カルピス



Each ¥250 -

Kintsubo Nigori Sake

Tsubosaka
Brewery

金壺にがり酒

Taste: Slightly Sweet
Rice polishing rate: 60%
Sake rice: Private
Frequency:

15 degrees

This sake is a sake
filtered from moromi.



[300ml] ¥1,400 -

Seppikosan Junmai Ginjo

Tsubosaka
Brewery

雪彦山純米吟釀

Taste: Sweet and spicy medium
Rice polishing rate: 60%
Sake rice:

Yamada Nishiki

Frequency:

15 degrees

Good compatibility
with food.

This sake has umami.

[300ml] ¥1,500 -



Cold sake

[Set of 3 types of
cold sakes]

飲み比べセット

Please select 3 types
of cold sake
you care about.
Let's compare.

[50ml × 3] ¥800-



Fu. Junmai

Hukunishiki
Brewery

Fu.

Taste: Sweet
Rice polishing rate: 70%
Sake rice:

Kinuhikari

Frequency:

8 degrees

Fruity aroma and
sweetness.
Low alcohol sake.



[300ml] ¥1,500 -

Okuharima Junmai

Shimomura
Brewery

奥播磨純米

Taste: Slightly Dry
Rice polishing rate: 55%
Sake rice:

Hyogo Yumenishiki

Frequency:

16 degrees

This sake brewery is
particular about
handmade.



[300ml] ¥1,600 -

Gotsuma Tokubetsu Junmai

Honda
Brewery

ごつうま

Taste: Dry
Rice polishing rate: 65%
Sake rice: Yamadanishiki

Frequency: 17 degrees

This sake is made from
100% of Yamada

Nishiki in the special
A district of Hyogo
Prefecture.



[300ml] ¥1,500 -

Namatyozousyu Tokubetsu Junmai

Honda
Brewery

生貯蔵酒

Taste: Sweet and spicy medium
Rice polishing rate: 65%
Sake rice:

Gohyakumangoku

Frequency: 13.5 degrees

This sake has a
refreshing taste and
a refreshing throat.



[300ml] ¥1,400 -

Shirasaginoshiro Junmai Ginjo

白鷺の城

Tanaka
Brewery

Taste: Dry
Rice polishing rate: 55%
Sake rice Yamadanishiki
Frequency: 16 degrees
This sake is fresh and
fruity but tastes
dry and firm.



[300ml] ¥1,600 -

Komenosasayaki Daiginjo

Honda
Brewery

米のささやき

Taste: Slightly Dry
Rice polishing rate: 45%
Sake rice:

Yamadanishiki
Frequency: 17 degrees
This daiginjo has a well-balanced aroma, richness and dryness.

[300ml] ¥2,500 -



Seppikosan Daiginjo

Tsubosaka
Brewery

雪彦山大吟醸

Taste: Dry
Rice polishing rate: 40%
Sake rice:

Yamadanishiki
Fruity acidity and holory bitterness, A refreshing Daiginjo with a cohesive taste.

[300ml] ¥2,500 -



Daiginjo

【Set of 3 types
of Daiginjo】
大事吟醸
飲み比べセット

Please select 3 types
of daiginjo
you care about.
Let's compare.

[50ml × 3] ¥1,500 -



Aonomu Junmaidaiginjo

Yaegaki
Brewery

青乃無

Taste: Slightly Dry
Rice polishing rate: 50%
Sake rice: Yamadanishiki

Gohyakumangoku
The fragrance and richness of Junmai Daiginjo is born by carefully brewing it by hand..

[300ml] ¥2,500 -



Shirasaginoshiro Junmai Daiginjo

Tanaka
Brewery

白鷺の城大吟醸

Taste: Dry
Rice polishing rate: 38%
Sake rice: Yamadanishiki

Frequency: 16.7 degrees
A gorgeous and fruity scent and excellent scent over the throat.

[300ml] ¥2,700 -



Amago Sake

A well-baked river fish in hot sake
※It takes about 15 minutes

[360ml]
¥2,000 -

Seppikosan

Taste: Dry
The more you drink this sake, the better

Small
¥650 -
Big
¥1,300 -



Kintsubo

Taste: Slightly Sweet
This sake is slightly sweet and is loved by the locals.

Small
¥550 -
Big
¥1,100 -



Tatsuriki

Taste: Dry
This sake does not disturb the taste of cooking

Small
¥550 -
Big
¥1,100 -



Hot Sake



Barley shochu



Mochimugi Araki

もちむぎあらき

By using only rare glutinous barley, the flavored shochu will spread.

Glass ¥800-
Bottle¥4,500 -



Ichiko

いいちこ

Japan's famous
barley shochu

Glass ¥500-
Bottle¥2,800 -



Kurokouji Araki

黒麹あらき

Shochu with the original fragrance of barley and a strong body using black candy, a traditional method.

Glass ¥550-
Bottle¥3,000 -

※On the Lock, With water,
With hot water
Please tell the staff.

※Option
Soda, Lemon,
Salted plum
¥50 - each

Potato shochu



Kokuou

黒王

The fragrant flavor, richness and umami, and the moderate dry taste produce a good finish.

Glass ¥600-
Bottle¥3,200 -



Kurokirishima

黒霧島

Japan's famous
Potato shochu

Glass ¥550-
Bottle¥3,000 -

Rice shochu



Kori 古狸

Using 100% Yamada Nishiki from Hyogo Prefecture Special A Area. Store and mature at Ikuno Ginzan Tunnel. Mature taste and translucent taste.

Glass ¥900-
Bottle¥5,000 -



Mihatagawa 三幡川

A luxurious rice shochu using all of Hyogo Yumenishiki. Please enjoy the rich sweetness and refreshing aftertaste.

Glass ¥700-
Bottle¥3,700 -



Whiskey

KAKU Highball

角ハイボール



¥600-



Taketsuru 竹鶴

Japan's leading pure malt whiskey. It features a soft and sweet scent, a smooth mouthfeel, and a mellow taste.

Glass[60ml] ¥1,000-
Bottle[700ml]¥9,000 -



AKASHI Red あかし レッド

Scotch-type whiskey using British malt. It's light and easy to drink. Hyogo Akashi local whiskey.

Glass[60ml] ¥600-
Bottle[500ml]¥5,000 -

Glass of wine

Red wine

赤ワイン

Glass[120ml]¥600 -

White wine

白ワイン

Glass[120ml]¥600 -

Sparkling wine

ポールスター

Glass[120ml]¥550 -



Japanese wine

Kobe winery

In the Edo period when the current Himeji Castle was built, the current Kobe winery and Kobe wine vineyards were part of the Harima country.

Using 100% domestic grapes grown in our own field and local contract farms.

It is a winery that focuses on harvesting and fruit selection by hand.

①Himeji Castle, white

姫路城・白

White wine with a refreshing taste.

Taste ・ ・ somewhat sweet

Variety ・ ・ Chardonnay, Riesling

Origin ・ ・ Japan, Kobe

Half bottle¥1,500- Full bottle¥2,800 -



②Himeji Castle, red

姫路城・赤

Light red wine with gentle astringency.

Taste ・ ・ Light body

Variety ・ ・ Cabernet Sauvignon, Merlot

Origin ・ ・ Japan, Kobe

Half bottle¥1,500- Full bottle¥2,800 -



W H I T E W I N E

⑥E.Guigal Cotes du Rhone Blanc

ローヌ・ブラン

A fast-growing winery in just half a century.

Rich fruit and rich taste.

It is finished in a dry fragrant and complex taste.

Taste ・ ・ White ・ Dry

Variety ・ ・ Vignier, Roussanne, Claylet

Marsanne, Bourbouran

Origin ・ ・ France, Rhone

Half bottle¥1,500- Full bottle¥2,800 -



⑦Famille Hugel Riesling

リースリング

1A winery that has been 100% family run since 1639.

The wine is pure and tasteless without using barrels.

A dry wine that goes well with fish dishes.

Taste ・ ・ White ・ Dry

Variety ・ Riesling

Origin ・ ・ France, Alsace

Half bottle¥2,300- Full bottle¥4,400 -



⑧Chateau Du Cleray Muscadet Severe Et Maine

ミュスカデ

Richness and aroma are born by making with traditional

Sur lie manufacturing method.

Excellent compatibility with Japanese food.

Taste ・ ・ White ・ Dry

Variety ・ Muscade

Origin ・ ・ France, Loire

Half Bottle¥2,200- Full bottle¥4,200 -



⑨William Fevre Chablis

シャブリ

This chablis is the vine of our own field around the
l'er cru field,

Harvested by hand, rarely in Chablis.

Mineraly and rich in fruit.

Taste ・ ・ White ・ Dry

Variety ・ ・ Chardonnay

Origin ・ ・ France, Burgundy

Half bottle¥2,300- Full bottle¥4,400 -



⑩E.Guigal Cotes du Rhone Rouge

ローヌ・ルージュ

This wine has a very high cost performance.

Feel the smooth texture

A wine filled with Gigar 's passion.

Taste ・ ・ Red ・ Full body

Grape varieties ・ ・ Syrah, Grenache, Mourvedre

Origin ・ ・ France, Rhone

Half bottle¥1,600- Full bottle¥3,000 -



⑪Faiveley Bourgogne Pinot Noir

ピノ・ノアール

A large builder who owns about 120ha of vineyards,

This wine is soft and delicious when wine is young.

It is also recommended for those who drink red wine for the first time.

Taste ・ ・ Red ・ Medium body

Variety ・ ・ Pino Noir

Origin ・ ・ France, Burgundy

Half bottle¥2,500- Full bottle¥4,800 -



⑫Chateau Beaumont Haut-Medoc

シャトー・ボーマン

It has been here since before the French Revolution,

Currently, we are implementing farming methods that value the natural environment.

Enjoy this wine with silky, mellow and supple feminine taste.

Taste ・ ・ Red ・ Full body

Variety ・ ・ Cabernet Sauvignon, Merlot,
Cabernet Franc, Petit Verdot

Origin ・ ・ France, Bordeaux

Half bottle¥2,600- Full Bottle¥5,000 -



LIQUEUR



Yuzumaru 柚丸

A sweet and modest coconut sake that takes advantage of the coconut flavor.

Glass¥600- Bottle¥2,400 -

It is made in a
Tsubosaka Brewery.
A liqueur full of fruit
using locally
harvested fruits
based on sake.



Ichigo no osake いちごのお酒

A sweet and slightly sour liquor.
Recommended is refreshing by
dividing with soda.

Glass¥600- Bottle¥2,400 -



Blueberry no osake ブルーベリーのお酒

Sweet and rich, with a slight
astringency.
Recommended for those
who don't drink much

Glass¥600- Bottle¥2,400 -

Umemaru

梅丸

This plum wine is made with Umebayashi from Umebayashi in Banshu Mitsu-cho Ayabeyama and Japanese sake from Honda store.

It is not sweet and has a strong aroma.

Glass¥600- Bottle¥4,200 -



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Plum wine

梅酒

It's a gentle and modest plum wine..

¥500 -

※On theLock , With water
Please tell the staff.

※Option
With Soda 50 yen



Plum

梅

Lemon

レモン

Grapefruit

グレープフルーツ

each¥500 -

Chuhai is a
mixture of
fruit juice
and liquor.

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Gin tonic

ジントニック

Moscow Mule

モスコミュール

Screwdriver

スクリュー・ドライバー

Salty Dock

ソルティードック

each¥550 -

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Rice change

Tanukui 狸食

¥600 -

A modern recreation of banquet dishes
that were eaten during the Sengoku period.
White rice has a secret.



Anago meshi アナゴめし ¥500 -

Please enjoy Himeji's signature conger rice.

Chirimen rice ちりめんご飯 ¥250 -

We use the local crab noodle shop's chirimen yam.



Dish

Tajima beef plate grilled 60g

但馬牛陶板焼き ¥2,000 -

Wagyu beef plate grilled 60g

特選和牛陶板焼き ¥1,500 -

Broiled egg

だし巻き卵 ¥800 -

Fried chicken

唐揚げ ¥800 -

Assorted sashimi

刺身盛り合わせ ¥1,500 -



Seasonal additional menu

spring

Steamed sea bream born

鯛の骨蒸し・鯛のあら炊き

¥1,500 -

summer

Grilled Ayu with salt

鮎の塩焼き

¥800 -

autumn

Shochu (dobinmushi, grilled, tempura)

松茸(土瓶蒸し・炭火焼・天ぷら)

Current price

winter

Boar small pot

ポタン小鍋

¥1,500 -

Grilled Boar

猪肉陶板焼き

¥1,400 -

※Last order 20:30

※Please contact the person in charge as it may not be available.

Carry-in fee

Sake / Shochu (1.8ℓ) 5,000 yen

Sake / Shochu (720ml) 2,500 yen

Whiskey 5,000 yen

Wine 3,000 yen

Sparkling wine

③Segura Viudas Brut Reserva

セグラ・ヴュータス

A winery sparkling wine that won the best winery in the world.
In Spain, it is used for the F1 race Victory Shower.

Taste ・ ・ White ・ Dry
Variety ・ ・ Macabeo, Charelllo, Parellada
Origin ・ ・ Spain, Cava

Half bottle¥1,600- Full bottle¥3,000 -



④Martini Asti Spumante

マルティニーニ

This Asti Spumante boasts the top share in Europe and America.
It is recommended for women who don't drink so much
because it's sweet wine.

Taste ・ ・ White ・ Sweet
Variety ・ ・ Moscat Bianco
Origin ・ ・ Italy, Asti

Half bottle¥1,400- Full bottle¥2,600 -



⑤Henriot Brut Souverain

アンリオ

Has been a family business for over 200 years.
That is why they have a strong commitment.
Using high-quality grapes and aging the bottle for longer than
the champagne rules produce a firm taste.

Taste ・ ・ White ・ Dry
Variety ・ Chardonnay, Pinot Noir, Pinot Meunier
Origin ・ France, Champagne

Half bottle¥5,000- Full bottle¥9,800 -

