

DINNER MENU

SASHIMI

Assorted Sashimi Plate	2,400
Sea Bream	1,900
Bluefin Tuna	1,900
Bigfin reef squid	1,900

SUSHI

Tuna Hand Roll Sushi	1,200
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SALAD

Kitayama Farm Organic Salad	1,600
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SEASONAL DISH

Chef's Choice Appetizers	1,800
Freshly boiled edamame	800
Chilled green pepper with Sansho Meat Miso	900
Tomato Salad	1,000
Fried Kamoeggplant Cooked in Dashi Broth	1,200
Conger pike and cucumber with plum	2,000
Octopus Carpaccio	1,500
Celery Potato Salad with Grilled Itoshima Pork Bacon	900
Mozuku Seaweed with Vineger	800

SIDE DISH

Grilled bigfin squid	1,500
Assorted Pickled Vegetables	900
Dried persimmon with fermented butter	1,000
Semi Dried Ray Fin	1,000
Broiled Spicy Cod Roe	1,200
Liver pate	1,200
Radish with Bottarga	1,600
Grilled sardine with cod roe	800

FRIED FOOD

Corn Tempura	1200
Bando Mochi Pork Menchi Cutlet (one piece)	750
Shiitake mushroom and shrimp tempura	1,800
Conger Eel Cutlet	2400

STEAMED AND BOILED FOOD

Steamed Truffle Shrimp Dumpling	750
Grilled Corn with Steamed Egg	800
Mapo Tofu with Whelk	2,000

TEPPANYAKI

Seafood OKONOMIYAKI	1,800
Stir fried Hormones and Onion with Spicy Sauce	1,700
Garlic rice	1,000
Homemade Hamburg with Vegetable Sauce	1,800
Teppanyaki Lobster	9,000

CHARCOAL GRILL

Chicken Meat Ball in Yuzu Miso	650
Beef Skirt Skewer	800
Grilled miso marinated cod	2,600
Unseasoned Grilled Eel / Broiled Eel with Soy Based Sauce	3,200
Charcoal Grilled Japanese Black Beef Sirloin 100g	8,000
Charcoal Grilled Japanese Black Beef Tender Loin 80g	8,000

CRAY POT RICE

Sea bream and Japanese parsley clay pot rice	5,000
Wagyu Beef and Watercress Clay Pot Rice	5800
Grilled Eel and Corn Clay Pot Rice	6,300

RICE AND NOODLES

Cold Noodles with Plums	1000
Golden eye snapper ramen	1,000
Yoshino san's beef ricebowl Small	1,200
Large	1,900
Rice	400
Miso soup	300

DESSERT

Homemade Pancake Dorayaki	1,200
Sake Lees Ice Cream with Mask Melon from Shizuoka	1,200