

DINNER MENU

SASHIMI

Assorted Sashimi Plate	1,800
Sea Bream	1,800
Bluefin Tuna	1,800
Broiled Octopus Carpaccio	1,500
Tuna and Pickled Radish	1,200

SALAD

Kitayama Farm Organic Salad	1,600
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SEASONAL DISH

Chef's Choice Appetizers	1,500
Fried ginkgo nuts	800
Shimeji mushrooms and Chop-suey greens soaked in Dashi Broth	1,000
Persimmon and Sweet potato with Tofu Paste	1,200
Tomato Salad	1,000
Monkfish liver cooked in pepper sauce	1,400
Celery Potato Salad with Grilled Itoshima Pork Bacon	900

SIDE DISH

Assorted Pickled Vegetables	900
Smoked Pickled Radish and Cream Cheese	1,000
Semi Dried Ray Fin	1,000
Lightly Broiled Spicy Cod Roe	1,200
Grilled Oval Squid	1,400
Liver pate	1,200
Radish with Bottarga	1,600

FRIED FOOD

Deep Fried Unzen Ham (1piece,60g)	750
Fig Tempura	800
Fried fish cake with seaweed	1200

STEAMED AND BOILED FOOD

Simmered truffle shrimp dumpling	750
Steamed egg custard with Matsutake mushroom	1,300
Fresh fish bowl	1,500
Mapo Tofu with Whelk	2,000
Bando Mochi Pork Loin Cutlet topped with eggs (Mr.Tetsu's homemade Shichimi)	2,500

TEPPANYAKI

Seafood OKONOMIYAKI	1,800
Stir fried Hormones and Onion with Spicy Sause	1,700
Grilled Tamogi Mushroom	1,300
Hamburg steak with spiced sauce	1,800

CHARCOAL GRILL

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

CRAY POT RICE

Salmon Roe with Salmon Clay Pot Rice	5,000
Claypot Rice with Uangi and Edamame	6,000

RICE AND NOODLES

Cold Wheat Noodles with Grated plum	1,000
Golden eye snapper ramen	1,000
Mini seafood ikura ricebowl	1,200
Yoshino san's beef ricebowl	1,200
Rice	400
Miso soup	300

DESSERT

Homemade Pancake Dorayaki (Pancake, Sweet Beans and Seasonal Fruits)	1,200
White peach with milk ice cream	1,100
Sake lees ice cream	1,000