DINNER MENU

SASHIMI

Assorted Sashimi Plate	1,800
Sea Bream	1,800
Bluefin Tuna	1,800
Tuna and Pickled Radish	1,200

SALAD

Kitayama Farm Organic Salad	1,600

SEASONAL DISH

Chef's Choice Appetizers	1,500
Fried ginkgo nuts	900
Boiled taro with nameko mushroom paste	1,300
Mackerel with sesame dressing	1,200
Broied Octopus Carpaccio	1,500
Shimeji mushrooms and Chop-suey greens soaked in Dashi Broth	1,000
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

Bando Mochi Pork Fried minced meat ball (1piece)	750
Deep Fried Unzen Ham (1piece,60g)	800
Shrimp and mozzarella cheese fried ball	1,300
Fried fish cake with seaweed	1,200

STEAMED AND BOILED FOOD

stard with Clam
h Whelk
ork Loin Cutlet topped with eggs
memade Shichimi)
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TEPPANYAKI

Seafood OKONOMIYAKI
Stir fried Hormones and Onion with Spicy Sause
Grilled Tamogi Mushroom

CHARCOAL GRILL

Chicken Meat Ball in Yuzu Miso
Beef Skirt Steak
Chicken wings filled with gyoza stuffing
Grilled fish milt
Miso marinated Silver Cod
Unseasoned Grilled Eel / Broiled Eel with Soy Based Sauce
Charcoal Grilled Japanese Black Beef Sirloin 100g
Charcoal Grilled Japanese Black Beef Tender Loin 80g

CRAY POT RICE

Crab and salmon roe claypot rice
Blackthroat seaperch claypot rice
Grilled eel with edamame claypot rice
RICE AND NOODLES
Cold Wheat Noodles with Grated plum
Golden eye snapper ramen
Mini seafood ikura ricebowl
Yoshino san's beef ricebowl Small
Large

Rice

Miso soup

DESSERT

Homemade Pancake Dorayaki (Pancake, Sweet Beans and Seasor Sake lees ice cream

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2,	500

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1,700	
1,300	

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