

DINNER MENU

SASHIMI

Assorted Sashimi Plate	2,400
Sea Bream	1,900
Bluefin Tuna	1,900
Bigfin reef squid	1,900
Tuna and Pickled Radish	1,200

SALAD

Kitayama Farm Organic Salad	1,600
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SEASONAL DISH

Chef's Choice Appetizers	1,800
Fried ginkgo nuts	900
Canola Flower and Japanese yam soaked in dashi broth	1,200
Strawberry and Hosta plant with tofu dressing	1,200
Octopus Carpaccio	1,500
Mackerel with sesame dressing	1,200
Celery Potato Salad with Grilled Itoshima Pork Bacon	900
Tomato Salad	1,000

SIDE DISH

Grilled big fin squid	1,400
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
Seafood bomb	1,400

FRIED FOOD

Deep Fried Unzen Ham (1piece,60g)	800
Shiitake mushroom and shrimp tempura	1,800
Fried fish cake with seaweed	1,200

STEAMED AND BOILED FOOD

Steamed egg custard with Clam	1,300
Mapo Tofu with Whelk	2,000
Sake steamed Manila clam and seaweed with rice cracker	2,100
Japanese Hot Pot (Leek and Pork shabu-shabu)	2,200

TEPPANYAKI

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

CHARCOAL GRILL

Chicken Meat Ball in Yuzu Miso	650
Beef Skirt Skewer	800
Grilled cherry salmon with YUAN sauce	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

Whitebait and salmon roe claypot rice	6,000
Grilled eel and shiso leaf clay pot rice	5,000
Alfonsino and turnip claypot rice	5,500

RICE AND NOODLES

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

DESSERT

Mascarpone cream with Akisawa farm's fruid	1,100
Homemade Pancake Dorayaki	1,200
Sake lees ice cream	1,000