

DINNER MENU

SASHIMI • SUSHI

Assorted Sashimi Plate	2,400
Sea Bream	1,900
Bluefin Tuna	1,900
Bigfin Reef Squid	1,900
Seafood Hand Roll Sushi	1,500

SALAD

Organic Farm Vegetable Salad with Homemade Dressing	1,600
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SEASONAL DISH

Chef's Choice of Appetizers	1,800
Fresh Yuba Sashimi	900
Tomato Salad	1,000
Tofu-Dressed Salad with Strawberry and Chrysanthemum Greens	900
Marinated Sesame Mackerel	1,600
Octopus Carpaccio	1,500
SHIKAKU-Style Potato Salad	900
Mozuku Seaweed with Vinegar	800
Steamed Fresh Broccoli	900

SIDE DISH

Radish with Bottarga	1,600
Fried Ginkgo Nuts	900
Broiled Spicy Cod Roe	1,200
Grilled Bigfin Squide	1,500
Dried Persimmon with Fermented Butter	1,000
Assorted Pickled Vegetables	900
Sichuan Pickled Mustard Stem	900

FRIED DISH

Tororo Yam Tempura with Nori Seaweed	1,200
Japanese-Style Fried Chicken	1,200
Kakiage Tempura with Sakura Shrimp and Onion	1,400
Unzen Ham Cutlet	800

STEAMED DISH

Steamed Egg Custard with Firefly Squid	900
Whelk Mapo Tofu	2,000
Simmered Yellowtail with Daikon	2,200

TEPPANYAKI

Seafood OKONOMIYAKI	1,800
Stir Fried Hormones and Onion with Spicy Sauce	1,700
Homemade Hamburg with Vegetable Sauce	1,800

CHARCOAL GRILL

Chicken Meat Ball in Yuzu Miso	750
Beef Skirt Steak Skewer	800
Charcoal-Seared Char Siu	1,100
Miso Marinated Silver 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

Clay Pot Rice with Whitebait and Fresh Wakame Seaweed	4,800
Wagyu Beef Clay Pot Rice	5,800

RICE AND NOODLES

Jun-chan Filet Cutlet Curry	1,300
Golden Eye Snapper Ramen	1,000
Beef Rice Bowl	1,200
Rice	400
Miso Soup	300

DESSERT

Homemade Pancake Dorayaki	1,200
Sake Lees Ice Cream	1,000

*The course menu is subject to change depending on ingredient availability.

*If you have any form of food allergy, please notify our staff.

*Also, please feel free to inquire about detailed product information.

*A 10% service charge will be applied to the pre-tax total.