

DINNER MENU

SASHIMI • SUSHI

Assorted Sashimi Plate		1,800
Sea Bream		1,900
Bluefin Tuna		1,900
Bigfin Reef Squid		1,900
Seafood Hand Roll Sushi	1pc	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
Chilled Bloom Cucumber		1,000
Tofu-Dressed Salad with Fig and Prosciutto		1,300
Tomato Salad		1,200
Deep-Fried Ginkgo Nuts		900
Marinated Sesame Mackerel		1,800
Octopus Carpaccio		1,900
SHIKAKU-Style Potato Salad		1,000
Mozuku Seaweed with Vinegar		900
Deep-Fried Kumamoto Eggplant in Dashi Broth		1,200

SIDE DISH

Radish with Bottarga		1,600
Drunken Shrimp	1pc	600
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
Charcoal-Seared Char Siu		1,100

FRIED DISH

Pike Conger Eel and Shiso Spring Roll	1pc	1,000
Crispy Spring Rolls with Chili Shrimp		1,200
Fig and Cream Cheese Tempura		1,400
Unzen Ham Cutlet	1pc	900

STEAMED DISH

Steamed Egg Custard with Matsutake Mushroom	1,000
Whelk Mapo Tofu	2,000

TEPPANYAKI

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

CHARCOAL GRILL

Chicken Meat Ball in Yuzu Miso	900
Beef Skirt Steak Skewer	1,000
Saikyo Miso Marinated Silver Cod	2,600
Unseasoned Grilled Eel / Broiled Eel with Soy Based Sauce	3,600
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 Salmon and Salmon Roe	5,600
Wagyu Beef Clay Pot Rice	6,000

RICE AND NOODLES

Jun-chan Filet Cutlet Curry	1,300
Clam Ramen	1,300
Beef Rice Bowl	1,200
Rice	400
Miso Soup	300

DESSERT

Homemade Pancake Dorayaki	1,300
Ginjo Sake Lees Ice Cream	800
Yame Matcha Ice Cream	900
Okinawan Pure Brown Sugar Ice Cream	800

*The course menu is subject to change depending on ingredient availability.
*If you have any form of food allergy, please notify our staff.
*A 10% service charge will be applied to the pre-tax total.