

# DINNER MENU

## SASHIMI • SUSHI

Assorted Sashimi Plate	2,400
Sea Bream	1,900
Bluefin Tuna	1,900
Bigfin Reef Squid	1,900
Seared Bonito	2,100
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 Asparagus	1,400
Marinated Sesame Mackerel	1,600
Octopus Carpaccio	1,800
SHIKAKU-Style Potato Salad	900
Mozuku Seaweed with Vinegar	800
Bamboo Shoots and Firefly Squid with Miso Dressing	1,500

## SIDE DISH

Radish with Bottarga	1,600
Drunken Shrimp	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	900

## STEAMED DISH

Steamed Egg Custard with Firefly Squid	900
Whelk Mapo Tofu	2,000
Steamed Clams with Sake	2,300

## 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, Fresh Wakame Seaweed and Salmon Roe	4,800
Wagyu Beef Clay Pot Rice	5,800
Clay Pot Rice with Firefly Squid and Bamboo Shoots	5,000

## RICE AND NOODLES

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

## DESSERT

Homemade Pancake Dorayaki	1,200
Sake Lees Ice Cream	800
Matcha Ice Cream	900
Japanese Brown Sugar Ice Cream	800

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