

DINNER MENU

SASHIMI • SUSHI

Assorted Sashimi Plate		1,800
Sea Bream		1,900
Bluefin Tuna		1,900
Bigfin Reef Squid		1,900
Toyosu Bluefin Tuna Sushi	1pc	1,500
Seafood Hand Roll Sushi	1pc	1,500

SEASONAL DISH

Chef's Choice of Appetizers		1,800
Organic Farm Vegetable Salad with Homemade Dressing		1,600
Fresh Yuba Sashimi		900
Tofu-Dressed Salad with Shine Muscat grapes and Prosciutto		1,200
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

Crispy Spring Rolls with Chili Shrimp		1,200
Whole Fried Densuke Conger Eel Katsu		1,500
Unzen Ham Cutlet	1pc	900

STEAMED DISH

Steamed Egg Custard with Matsutake Mushroom	1,000
Wagyu Beef and Potato Stew, Sukiyaki-Style	2,600
Whelk Mapo Tofu	2,000

TEPPANYAKI

Seafood OKONOMIYAKI	1,800
Stir Fried Hormones and Onion with Spicy Sause	1,700
Wagyu Sirloin Steak	8,000

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.
*We kindly ask all guests to order at least one drink per person.