

DINNER MENU

SASHIMI

Assorted Sashimi Plate	1,800
Sea Bream	1,800
Bluefin Tuna	1,800
Bigfin reef squid	1,800
Tuna and Pickled Radish	1,200

SALAD

Kitayama Farm Organic Salad	1,600
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SEASONAL DISH

Chef's Choice Appetizers	1,500
Fried ginkgo nuts	900
Shimeji mushrooms and Chop-suey greens soaked in Dashi Broth	1,000
Mackerel with sesame dressing	1,200
Monkfish liver cooked in pepper sauce	1,300
Celery Potato Salad with Grilled Itoshima Pork Bacon	900
Tomato Salad	1,000

SIDE DISH

Red shrimps marinated in salt koji yeast	1,300
Assorted Pickled Vegetables	900
Smoked Pickled Radish and Cream Cheese	1,000
Semi Dried Ray Fin	1,000
Lightly Broiled Spicy Cod Roe	1,200
Liver pate	1,200
Radish with Bottarga	1,600

FRIED FOOD

Bando Mochi Pork Fried minced meat ball (1piece)	750
Deep Fried Unzen Ham (1piece,60g)	800
Shrimp and mozzarella cheese fried ball	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
Japanese Hot Pot (Cold yellow tail with water dropwort)	3,200

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 Steak	800
Chicken wings filled with gyoza stuffing	1,200
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

Crab and salmon roe clay pot rice	6,300
Grilled eel and shiso leaf clay pot rice	5,500
Wagyu beef and watercress clay pot rice	5,800

RICE AND NOODLES

Cold Wheat Noodles with Grated plum	1,000
Golden eye snapper ramen	1,000
Mini seafood ikura ricebowl	1,500
Yoshino san's beef ricebowl Small	1,200
Large	2,000
Rice	400
Miso soup	300

DESSERT

Mascarpone cream with Akisawa farm's kiwi	1,100
Seasonal fruit with mascarpone cream	1,200
Sake lees ice cream	1,000