APPETIZER

Assorted Japanese delicacies ¥3,080

Market fish, seri green, burdock, persimmon, field caviar, walnut vinegar ¥2,640

Steamed rice, seared Japanese beef sirloin, mushroom broth ¥1,870

Cod milt tofu, sea urchin ¥2,750

Snow crab, mibuna, seaweed, ginger vinegar ¥5,830

Snow crab, crab miso, mibuna, seaweed, ginger vinegar ¥6,270

Homemade dried mullet roe ¥3,190

Kelp with herring roe, dried bonito flakes ¥2,530

Horse mackerel sushi ¥4,290

Kano snow crab, crab miso, mibuna, seaweed, ginger vinegar ¥13,200

SASHIMI

Assorted sashimi ¥7,480

Bluefin tuna toro ¥6,160

Bluefin tuna chutoro ¥6,160

Bluefin tuna akami ¥3,850

Bonito ¥3,300

Yellowtail ¥2,860

Grouper ¥4,290

Alfonsino ¥4,070

Botan shrimp ¥4,290

Squid ¥4,070

Sea urchin ¥4,620

BLOWFISH DELICACIES

Blowfish aspic ¥2,420

Boiled blowfish skin ¥2,750

Thinly sliced sashimi ¥10,780

Blowfish cod milt ¥7,810

Deep fried blowfish, sudachi ¥5,060

Hot pot, blowfish, vegetables ¥10,450

Blowfish porridge ¥2,310

GRILLED

Grouper with miso, deep fried broccoli and lotus root ¥5,060

Market fish, deep fried sakura shrimp, sesame oil, simmered baby leaf with yuzu oil ¥6,380

Yellowtail sweet say sauce or salt ¥3,740

Rosy seabass ¥10,450

Kinki rockfish ¥9,460

Japanese beef sirloin, sauteed mushroom and Japanese chili, yuzu miso sauce ¥4,290

Japanese beef tenderloin, shiitake, broccoli, eggplant, baby leaf ¥12,100

SIMMERED

Hot pot, grilled guinea fowl, taro, kikuna, shiiake, wheat bran, konjac, milk soup ¥3,630

Hot pot, Japanese beef sirloin, mushrooms, seri green, Shimonita leek, white miso ¥5,720

Hot pot, tilefish, surf clam, shiitake, Chinese cabbage, green onion, grated radish ¥7,480

Steamed tilefish, turnip, ginkgo nut, lily bulb, kikurage mushroom, broth ¥3,960

Kinki rockfish, green beans, burdock, wheat bran ¥9,460

Clear soup, market fish, Japanese radish, Tamba shimeji, grated radish, bonito broth ¥1,870

SHOKUJI

Steamed rice, seared dried mullet roe, taro, miso soup, Japanese pickles ¥3,960

Steamed rice, deep fried sakura shrimp, miso soup, Japanese pickles ¥3,520

Tempura rice bowl, market fish, sakura shrimp, miso soup, Japanese pickles ¥3,080

Steamed rice, seared Japanese beef rump cap , Japanese pickles ¥3,740

Soba noodles, sakura shrimp tempura, grated radish broth ¥2,090

Steamed rice, kelp broth, plum or seaweed ¥1,760

DESSERT

Panna cotta, apple compote, black tea jelly ¥990

Daishiro persimmon, rice ice cream, Toki no Kanade Japanese sake ¥1,430

Koicha bavarian cream, rice milk sauce ¥1,100

Please let us know if you have any food allergies, special dietary requirements or inquiries about rice-based foods.
Prices are tax inclusive and subject to 15% service charge.