

# Appetizers



**Yuba Sashimi**

## **Yuba Sashimi 700yen**

Tofu skin made with 100% Japanese soybeans, with soy-sauce flavored thick sauce.



**Baked Miso Paste**

## **Baked Miso Paste 500yen**

With Shiso leaves (herbs) and buckwheat seeds.



**Beef Tongue Stewed with Miso Sauce**

## **Beef Tongue Stewed with Miso Sauce 1,200yen**

Tender tongue stew slow-cooked in miso-flavored sauce.



**Grilled Sablefish**

## **Grilled Sablefish Marinated in Saikyo Miso Paste 1,200yen**

Grilled fillet of fatty sablefish marinated in sweet and salty miso paste.

**Marinated in Saikyo Miso**

## **Grilled Sun-dried Rosy Seabass 1,500yen**

Fatty sun-dried rosy seabass from Yamaguchi Prefecture.



**Grilled Sun-dried Rosy Seabass**

## **Bakurai 600yen**

Salted sea squirts and sea cucumber guts, great paring with Japanese sake.



**Bakurai**

## **Dashimaki Rolled Omelet 1,000yen**

Eggs with dashi stock are pan fried into a layered roll. Custard pudding-like texture



**Dashimaki Rolled Omelet**

## **Tomato Salad 900yen**

Perfect match between Amela tomatoes and Kujo-negi scallions.



**Tomato Salad**

## **Tofu Marinated in Miso 500yen**

Tofu marinated in miso paste. With excess moisture drained, it has the cheese-like richness.



**Skewer-grilled Wagyu Beef Aitchbone**

## **Skewer-grilled Wagyu Beef Aitchbone 800yen**

Well-balanced fatty and tasty red meat.

## **Kuwayaki Grilled Iwate Duck 1,400yen**

Teriyaki Iwate Duck sprinkled with sansho pepper.

## **Broiled Kintaro Sardine 700yen**

A plump and fatty, whole sardine dried overnight.



**Tofu Marinated in Miso**

## **Vinegared Mozuku Seaweed 400yen**

String-like seaweed in sweet and sour sauce.



**Kuwayaki Grilled Iwate Duck**

## **Tuna Sashimi with Grated Yam 1,000yen**

Savory tuna carefully selected for its flavor and texture, amply covered with a fluffy and creamy mixture of grated Tsukuneyam and Yamato-yam.



**Tuna Sashimi with Grated Yam**

# Tempura



**Scallop**

**Scallop 1pc 1,000yen**

A whole scallop of sashimi-grade is deep-fried; crispy outside but juicy inside.



**Sea Eel**

**Sea Eel Half fish 1,000yen**

Crispy outside but fluffy sea eel inside.



**Japanese Tiger Prawn**

**Japanese Tiger Prawn (Whole, 1pc) 1,200yen**

Shrimp of the highest grade full of aroma, having sweet meat of firm texture. Served with its head also deep-fried for a good, flavorful crunch.



**Bigfin Reef Squid**

**Bigfin Reef Squid 1pc 500yen**

Sweet and flavorful squid from Amakusa in Kyushu Region, famous for the beautiful sea



**Roasted Seaweed Tempura**

**Seaweed Tempura with Sea Urchin 1pc 1,300yen**

Crispy seaweed tempura served with a generous serving of sweet, creamy sea urchin on top.



**Grunt**

**Grunt 1pc 500yen**

Flavorful whitefish from Amakusa.



**Assorted Tempura**

**Assorted Tempura 1,900yen**

“Omakase” selection by Chef.

**Lotus Root 1pc 200yen**

Crunchy outside, with crispy texture inside.



**Lotus Root**

**Shiitake Mushroom 1pc 200yen**

Thick, dense, and aromatic shiitake mushroom.



**Shiitake Mushroom**

**Potato 1pc 300yen**

Soft and flaky, with butter salt.



**Potato**

**Enoki Mushroom 1pc 200yen**

Thin, pale threads of enoki are bundled and deep-fried to crispness. Tempura with an enjoyable texture



**Enoki Mushroom**

**Kabocha Squash 1pc 100yen**

Sweet, hearty kabocha melts in your mouth.

**Roasted Seaweed 3pc 400yen**

Deep-fried roasted seaweed tastes like a crispy snack.

\*Tax not included in prices shown.