

Nami-Nami Drinks

The first sip is so good that the customer has to approach you to drink it.
Enjoy the traditional "ORENO Series" Namami Sparkling!



"ORENO" Sparkling wine White 🍷🍏🍒🍷 780

Rich fruit, a refreshing aftertaste, and fine, natural carbon dioxide bubbles give it a pleasant and gentle taste.

"ORENO" Sparkling wine Rosé 🍷🍏🍒 780

A sweet sparkling wine with a strawberry and raspberry aroma and an easy-drinking alcohol content of 8.5%.

"ORENO" Champagne 🍷🍏🍒 1,380

Champagnes carefully selected by ORENO sommeliers each month. Please contact our staff for details such as brands.

Glass Wine

Red Wine 🍷🍏🍒🍷 580

A high-cost red wine that pairs well with a variety of meals. Cherry and blackcurrant color. This red wine is characterized by its ripe fruitiness.

White Wine 🍷🍏🍒 580

White wine with a gorgeous aroma and a clean finish. It has a gorgeous aroma like tropical fruits and a clean aftertaste with a strong fruity flavor.

"ORENO" Red wine 🍷🍏🍒 680

Grandbeau Reserva Cabernet Merlot

ORENO's traditional PB wine directly from France. It is full-bodied with a concentrated flavor.

"ORENO" White Wine 🍷🍏🍒 680

Fleur de Charlotte Chardonna

ORENO's traditional PB wine directly from France. A heavier dry wine made from 100% Chardonnay that goes well with meat.

Sour & Cocktail

"ORENO" sugar-free lemon sour 🍷🍏🍒 580

Uses "Kamiyama Sudachi" from Tokushima, which boasts the largest production volume in Japan. It's a cup of strong acid with raw fruit and fruit juice.

"Kamiyama" Sudachi Sour 🍷🍏🍒🍷 580

Vodka-based sour with umeboshi and sweetness. Original sour with plum syrup.

Special sangria 🍷🍏🍒 580

A refreshing sangria to go with tempura.

Refreshing tomato sour 580

A refreshing tomato sour made with fermented tomato juice.

Cassis Orange 580

The rich aroma of blackcurrant and the natural flavor of orange juice are perfectly balanced to create a gentle taste.

MEGA Size Drinks

MEGA drink

Highball 780

Refreshing tomato sour 780

Highball "Riku" 880

"ORENO" sugar-free lemon sour 780

"Kamiyama" Sudachi Sour 780

Draft beer 980

Japanese Sake

Hyogo Hakutsuru Blanc 🍷🍏🍒 580

Refreshing and floral aroma not usually found in sake, thanks to a hybrid yeast (crossbreeding) of wine yeast and sake yeast.

Niigata Echigo Tsurukame Wine yeast Junmai Ginjo 🍷🍏🍒 680

This wine yeast brewed sake is brewed using wine yeast instead of sake yeast. It has a sweet heady aroma, refreshing acidity, and gentle sweetness.

Okayama Kabishin Kiyono Uo 🍷🍏🍒 780

(Fish in the shade of a tree)

What? This is sake? This is a new type of sake that makes you want to say "What? With an alcohol content of between 8% and 9%, it is a low-alcohol sake that is easy to drink even for those who are not so fond of alcohol.

Aomori Hachinohe Sake Ringo Pom Pom 🍷🍏🍒 780

A very cute sake made with "high malic acid producing yeast". With an alcohol content of 7%, it is a new type of sake that even those who do not normally drink sake can easily enjoy!

Highball & Beer

Highball 🍷🍏🍒🍷 580

Highball "Riku" 🍷🍏🍒 680

Grain malt whisky with a subtle sweet aroma and a clear mouthfeel is served in highballs.

Highball "Fuji" 🍷🍏🍒 780

Single grain whisky made from corn and wheat. It is characterized by a fruity aroma that can be felt in many layers.

Draft beer 🍷🍏🍒 680

Tea Shochu-High

Green Tea with shochu 🍷🍏🍒🍷 480

Oolong tea with shochu 🍷🍏🍒🍷 480

Soft Drinks

Green tea _____ 380

Oolong tea _____ 380

Orange juice _____ 380

OROPO _____ 480

Non-alcoholic beer _____ 480

List of compatible tempura



...seafood



...Vegetables



...Meat



...Cheese

All prices include tax.

Recommended TOP5

Please forgive us for being sold out.

Limited

Dover Sole
with snow crab
and salmon roe
999



A masterpiece that combines perfectly matched ingredients with basil sauce.

Limited to 5 servings

Tempura of
Sangen Pork Loin
Truffle sauce -
(300g)
990



U·NI·KU (1 piece)
Japanese beef,
sea urchin, perilla-
2 3 5
999



Snow crab and
salmon roe
780



Sukiyaki style tofu
with wagyu beef
830



Sushi

A marriage of three types of vinegared rice and large pieces of fish!

All sushi are served in a single piece.

Kohada	180
Salmon	280
Monko Squid	330
Red shrimp	330
Gunkan Sushi with Kobashira and Ikura	380
Red shrimp with sea urchin	480
Boiled conger eel	480



Sushi Roll

A unique sushi roll with a variety of flavors.

NEW
Prosciutto
yukhoe style
580



NEW
Seared
pickled mackerel
680



Snow crab
and salmon roe
780



All prices include tax.

--- Seafood Tempura ---

- Wild shrimp (1 piece) 1 2 3 4 5 Basil 580
If you eat tempura at our restaurant, this is a gem that you should definitely try. Natural shrimp tempura with thick meat and excellent taste and texture.
- One domestic conger eel 1 3 4 880
Domestically produced thick-sliced conger eel tempura. Enjoy the crunchy outside and warm inside.
- Big sillago (2 piece) 2 Basil 780
The "sillago tempura" is a standard item in tempura. We prepare and serve especially large ones.
- Oyster (4 piece) 3 780
- Nagasaki Horse Mackerel (2 piece) 2 3 4 5 Basil 880
- NEW
• Pike conger (2 piece) 2 3 4 5 Basil 680
- NEW
• Scabbard fish (2 piece) 1 3 4 780

--- Vegetable Tempura ---

- Black maitake mushroom 380
"SHIN" (2 piece) 1 5
Tempura of black maitake mushrooms, the highest grade of maitake mushrooms, which are classified into white, brown, and black. Aromatic, rich, and chewy.
- Seasonal Eggplant 1 3 5 Basil 330
- Enoki Mushroom (2 piece) 1 3 5 380
- NEW
• Fushimi green pepper 3 4 540
- NEW
• Zucchini (2 piece) 3 4 5 Basil 280
- NEW
• Japanese Ginger 3 4 330

Other Tempura



Wagyu beef fillet 4 1,180
(2 piece)
The taste of the meat is the highest grade A4 rank or higher. This melts in your mouth.

- Kashiwa (domestic chicken) (2 piece) 4 Basil 380
Tempura made with Japanese chicken breast. The chicken breast is moist and juicy, bringing out the best of the meat.

- Mozzarella cheese stick (1 piece) 5 Basil 280
Crispy on the outside and soft on the inside, enjoy long tempura as if it were a snack.
- Melted Soft-boiled eggs (1 piece) 2 5 180
- Unzen Kogen Ham (2 piece) 380
- Iberian bacon (2 piece) 5 Basil 580

Rice dishes & dessert



Rice topped with tempura
batter crumbs and eggs 380

It is an evolved egg over rice that combines 18-grain rice, egg tempura, and homemade Japanese-style sauce.



NEW
Curry Rice 480
with Chicken tempura & half-boiled egg

- Vanilla ice cream 180
- Chocolate ice cream 180
- "Kanjukuoh" chocolate banana 480

Appetizers

- Sukiyaki style tofu with wagyu beef 830
- Potato salad with cured ham and Kita-akari 580
- Marinated Cabbage with Tenkasu 280
- NEW
• Shizuoka Bonito Tataki and Awaji Onions with Yuzu Dressing 780
- Spicy Edamame 280



1 Tentsuyu 『天つゆ』
2 Sea urchin Soy sauce 『壺丹醤油』
3 Truffle Ponzu sauce 『トリュフポン酢』

4 Camargue sea salt 『カマルグの塩』
5 Maldon Smoked sea salt 『マルドンスモークシーソルト』
Basil Sauce 『バジルソース』 +200

There is a QR code on the edge of the table. If you read it, there is an English and Chinese menu.