Limited

Scallop, Sakura Shrimp, and Bamboo Shoot Wrapped in Yuba

999

A exquisite dish that lets you enjoy seasonal ingredients all at once.Enjoy it with salt for a Japanese touch or with basil sauce for a Western twist!



Tempura of Sangen Pork Loin (300g) -Truḟfle sauce -1,180



U·NI ·KU (1 piece) -Japanese beef, sea urchin, perilla-



780 Snow crab and salmon roe



Sukiyaki style tofu with wagyu beef 830

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

All sushi are served in a single piece.

Kohada	180
Salmon	330
Kisslip cuttlefish	330
Red shrimp	330
Red shrimp with sea urchin	480
Boiled conger eel	480
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A unique sushi roll with a variety of flavors.

Sushi Roll

Firefly Squid and Rapeseed Blossoms Wrapped with Anchovy Mayonnaise 680



NEW Seared pickled mackerel 680

Snow crab and salmon roe 780

Appetizers

	Potato salad with cured ham and Kita-akari	580
	Marinated Cabbage with Tenkasu	280
NEV	Shizuoka Bonito Tataki and Fresh Onions with Yuzu Dressing	780
	Spicy Edamame	280

Seafood Tempura

Wild shrimp (1 piece)

116 P C M B 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 **PC** 980 Domestically produced thick-sliced conger eel tempura. Enjoy the crunchy outside and warm inside.

Big sillago (2 piece) The "sillago tempura" is a standard item in tempura. We prepare and serve especially large ones.

NEW Firefly sauid (2 peice)

6 B 480

Kisslip cuttlefish (2 peice)

116 CM B 580

Hiroshima beach-boiled ovster (2 peice)

Nagasaki Horse Mackerel (2 peice) **SPCMB** 580

Boiled scallop tempura from Hokkaido (2 piece) **116 P G M B** 850

Other Tempura

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

Kashiwa (domestic chicken) (2 piece) **GB** 480

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)

M B 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)

SM 180

Unzen Kogen Ham (2 piece)

Black maitake mushroom "SHIN" (2 piece)

Vegetable Tempura

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 piece)

□ PMB 580

NEW Fresh onion (1 piece)

PSPCMB 280

NEW Green asparagus (1 piece) **P G M** 380

Enoki Mushroom (2 piece)

P M 380

Stick senor (stem broccoli) (2 piece)

Kabocha Pumpkin

Rice dishes

Rice topped with tempura

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

Desert

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

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















Glass Wine

Red Wine



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



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.

"ORFNO" Red wine Grandbeau Reserva Cabernet Merlot



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

"ORENO" White Wine Fleur de Charlotte Chardonnay



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

Sour & Cooktail

"ORENO"

Sugar-free lemon sour



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.

"Kamivama" Sudachi Sour





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

Special sangria



A refreshing sangria to go with tempura.

Cassis Orange

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

Refreshing tomato sour

580

A refreshing tomato sour made with fermented tomato juice.

Highball	780
Refreshing tomato sour	780
Highball "Riku"	880
"ORENO" sugar-free lemon sour	780
"Kamiyama" Sudachi Sour	780
Draft beer	980

Highball & Beer

Highball







780

Highball "Riku"



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

Highball "Fuii"



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

Draft beer



Tea Shochu-High

Green Tea with shochu 5 480

Oolong tea with shochu 480

Japanese Sake

HYOGO

Hakutsuru Blanc



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



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

OKAYAMA

Kabishin Kiyo no Uo (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



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!

SoftDrinks

380 Green tea Oolong tea 380 380 Orange juice

OROPO (a mix of OronaminC and Pocari Sweat) 480

480 Non-alcoholic beer

List of compatible tempura





Vegetables







All prices include tax.