Course Menu

AOI ¥30,000

Seasonal Recommendation

HAGI 23,000

Appetizer, Soup, Sashimi, Grilled Dish, Simmered Dish, Seasonal Rice and Dessert

TEMPURA Menu

TAKE ¥23,000

Appetizer, Salad, Assorted Tempura, Kakiage Tempura, Rice and Dessert

UME 18,000

Appetizer, Salad, Assorted Tempura, Rice and Dessert

A la Carte

Appetizers / Salad

| Komochi Kobu | Marinated Herring Roe with Light Soy Sauce | ¥2,500 |
|---------------------|--|--------|
| ★ Kizami Namayasai | Thin-sliced Vegetable Salad with Japanese Dressing | 2,600 |
| ★ Wakame Udo | Udo Stalks and WAKAME Seaweed with Vinegar Sauce | 2,300 |

Soup

| ★ Miso-wan | Miso Soup | ¥ 700 |
|-------------------|--|-------|
| Suppon Soup | Clear Soup with Soft Shell Turtle Soup | 4,800 |
| ★ Yasai-wan | Clear Soup with Thin-sliced Vegetables | 2,300 |

Sashimi

| Hon Maguro | Bluefin Tuna Sashimi | current price |
|------------|--|----------------|
| Yamakake | Marinated Assorted Sashimi topped with Gra | ted Yam ¥4,500 |
| Moriawase | Assorted Sashimi | current price |

Yamazato Speciality

| ★ Yu Tofu | Boiled Tofu Served with Tasty Soy Sauce | ¥2,300 |
|-------------------|---|--------|
| ★ Agedashi Tofu | Deep-fried Tofu with Light Soy Sauce | 2,300 |
| Chawan Mushi | Japanese Egg Custard | 2,300 |
| Tori Kara-age | Deep-fried Marinated Chicken | 2,500 |
| ★ Yasai Takiawase | Assorted Simmered Seasonal Vegetables | 3,300 |

The price includes consumption tax and 15% service charge.

Main Dish

| Tempura Moriawase | Assorted Tempura | ¥ 5,900 |
|-------------------|---|---------------|
| Sawara Yuko Yaki | Grilled Spanish Mackerel with Yuzu Flavor | 4,500 |
| Unagi Kabayaki | Grilled Eel with Sweet Soy Sauce | 11,400 |
| Yakimono | Grilled Fish of the Day | current price |
| Yakitori | Assorted Chicken Skewers | 3,200 |
| Sukini | Simmered Sliced Beef with Sukiyaki Sauce | 12,300 |
| Wagyu Butter Yaki | Grilled Fillet of Beef with Butter Sauce | 15,000 |

Rice and Noodle

| ★ Agemochi Nioroshi | Deep-fried Rice Cake in Grated Radish Soup | ¥2,800 |
|---------------------|--|--------|
| Tori Zosui | Chicken and Egg Rice Porridge | 2,200 |
| ★ Yasai Zosui | Thin-sliced Vegetables Rice Porridge | 2,200 |
| ★ Yasai Udon | Udon Noodle Soup with Vegetables | 2,500 |
| ★ Yasai Soba | Buckwheat Noodle Soup with Vegetables | 2,500 |
| Tempura Udon | Udon Noodle Soup with Assorted Tempura | 7,900 |
| Tempura Soba | Buckwheat Noodle Soup with Assorted Tempura | 7,900 |
| Tendon | Tempura Bowl Served with Miso Soup and Pickles | 7,900 |
| Una-jyu | Eel Rice in Lacquer Box Served with Miso Soup | 13,500 |

[★] Vegetarian menu is aiso available.

Japanese Meat Menu

Excellent Wagyu Shabu-Shabu SET

¥31,000

Appetizer, Sashimi, Special Beef and Vegetables Shabu-Shabu, Rice or Noodles and Dessert

Wagyu Shabu-Shabu SET

24,000

Appetizer, Sashimi, Beef and Vegetables Shabu-Shabu, Rice or Noodles and Dessert

Sirloin Ami-yaki SET

21,000

Appetizer, Sashimi, Salad, Grilled Sirloin with Teriyaki Sauce, Rice and Dessert

SUSHI Menu

All Sushi Menu come with Rolled Sushi, Rolled Omelette and Miso Soup.

OMAKASE ¥38,000

7 Seasonal Dishes, 12 Pieces of Sushi

TSUBAKI 30,000

4 Seasonal Dishes, 10 Pieces of Sushi

NIGIRI BOTAN 22,000

Salad, 15 Pieces of Sushi

The price includes consumption tax and 15% service charge.

Should you have any food allergies or special dietary requirements, please notify us beforehand.

Prices and items may change without any prior notice.

We use domestically produced rice.