Week-end Special (Friday and Saturday)

“Sushi Extravaganza”
Please enjoy 20 pieces of your favorite kinds of Sushi

Appetizer

20 Pieces of your favorite Sushi

Miso Soup

¥10,000

---

A la carte

Tomatoes ¥800

Pickled Egg Plant 1,000

Grilled Manganji Green Pepper 1,200

Vinegared Sea Grapes and Water Shield 1,200

Bakurai (Salted Sea Squirt and Entrails of a Sea Cucumber) 1,200

Grilled Seasoned Cod Roe 1,200

Sake-Steamed Abalone 3,500

Grilled Eel 3,800

Sushi Counter serve “Koshikihari” rice from Sado, Niigata.
Please note that menu items may be changed without any notice, due to the seasonal availability.
All prices are subject to consumption tax and a 10% service charge.
### “Seasonal Lunch Box”

- **Appetizer**: Yawaragi Tofu flavored with *Yuzu* (aromatic Japanese citron)
- **Lunch Box (Upper)**: Fresh Sashimi: Tuna, Striped Jack, Scallop, *Zuwai* Club and Squid Seasonal Vegetables with *Ponzu* (citrus flavor) Dressing
- **Lunch Box (Lower Box)**: Sea Urchin, Rolled Omelet, Pickled Vegetables, Tomatoes and Simmered Octopus
- **Rice**: Small *Domburi* Bowl of Vinegared Rice topped with Salmon Roe
- **Miso Soup**: Freshwater Clams
- **Dessert**: Litchee Sherbet

**¥2,800**

### “EDOMAE”

- **Amuse-bouche**: Yawaragi Tofu flavored with *Yuzu* (aromatic Japanese citron)
- **Appetizer**: Egg Plant and Tomatoes
- **Sushi**: Medium Fatty Tuna, Tuna, Striped Jack, Sardine, Squid *Zuwai* Club, Salmon Roe and Sushi Roll
- **Miso Soup**: Freshwater Clams
- **Dessert**: Litchee Sherbet

**¥3,200**

### “Shigaraki” Lunch

- **Amuse-bouche**: Vinegared Sea Grapes and Water Shield
- **Appetizer**: *Yuba* with Sea Urchin
- **Sushi**: Please enjoy seven pieces of your favorite kinds of Sushi and Sushi roll
- **Miso Soup**: Japanese Ginger and *Nameko* Mushrooms
- **Dessert**: Peach Sherbet

**¥4,000**

### “MINO”

- **Amuse-bouche**: Vinegared Sea Grapes and Water Shield
- **Appetizer**: *Yuba* with Sea Urchin
- **Sushi**: Medium Fatty Tuna, Tuna, Flathead, Striped Jack Gizzard Shad, Squid, *Zuwai* Club and Sea Eel Salmon Roe, Rolled Omelet
- **Soup**: Fresh Laver and *Mizu-no-mi*
- **Dessert**: Peach Sherbet

**¥4,000**

Sushi Counter serve “Koshihikari” rice from Sado, Niigata.
Please note that menu items may be changed without any notice, due to the seasonal availability.
All prices are subject to consumption tax and a 10% service charge.
**Ladies Lunch**

Aperitif or Soft Drink

**Appetizer**
Seasonal Vegetables with Starchy Sauce

**Soup**
Flathead

**Grilled Dish**
Japanese Eel

**Sushi**
Medium Fatty Tuna, Tuna, Flounder, Pacific Saury
Squid and Giant Clam
Small *Domburi* Bowl of Vinegared Rice topped with Sea Urchin

**Miso Soup**
Freshwater Clams

**Dessert**
Peach Sherbet
Coffee or Tea

**¥5,000**

*Please note that reservation for Ladies Lunch is required at least three days in advance.*
Special Lunch

Lunch with a complimentary drink (soft drink) and
For groups of four people or more, a lunch for one person will be free.

Appetizer
Sea Bream and Seasonal Vegetables Carpaccio

Sushi
Medium Fatty Tuna, Tuna, Striped Jack, Squid Horse Mackerel, Scallop and Zuwai Crab Small Domburi Bowl of Vinegared Rice topped with Salmon Roe

Miso Soup
Fresh Laver and Japanese Ginger

Dessert
Litchee Sherbet

¥3,300