

Special chef's choices tempura course

てんぷらおまかせコース

(A) ¥20,000
(¥22,000)

(B) ¥15,000
(¥16,500)

(C) ¥10,000
(¥11,000)

We use only water and flour and do not use eggs for tempura.

Ingredients

| | | | |
|----------------------------------|-----------------------|-----------------------|---|
| Prawns 車海老 | Sea Urchin 雲丹 | Conger Eel 穴子 | Eggplant 茄子 |
| Marbled rockfish かさこ | Pinna Shell 平貝 | Squid 烏賊 | Bamboo Shoots 初掘り筍 |
| Fat Greenling あいなめ | Eel 鰻 | Gunnel 銀宝 | Japanese ginger みょうが |
| Chelidoperca hirundinacea 姫小鯛 | Japanese Whiting 鱈 | Sea bass すずき | Fatsia Sprout タラ芽 |
| Abalone 鮑 | Pike conger はも | Tottori Beef 鳥取牛赤身 | Spring ginger w/ green leaves 谷中しょうが |
| Young Sea Bream 春子鯛 | Barracuda カマス | Broad Beans 天豆 | Maitake mushroom 舞茸 |
| Clams 蛤 | Tilefish 甘鯛 | Udo Plant うど | New lotus root 新蓮根 |
| Young Sweetfish 稚鮎 | Scallops 帆立 | Asparagus アスパラ | Potato じゃが芋 |
| Flathead Fish 目鯛 | Small Scallops 小柱 | Onion 玉葱 | |

Tempura set meal

てんぷら定食

(A) ¥8,800
(¥9,680)

(B) ¥6,800
(¥7,480)

(C) ¥4,800
(¥5,280)

Tempura rice bowl

天井

extreme special ¥1,000
ヒルズ天井 (¥1,100)

Special ¥4,800
特上 (¥5,280)

Superior ¥3,800
上 (¥4,180)

Standard ¥2,800
並 (¥3,080)

Eel tempura rice bowl

鰻天井

¥3,800
(¥4,180)

Conger eel tempura rice bowl

穴子天井

¥2,800
(¥3,080)

Today's tempura rice bowl

日替わり天井

¥1,800
(¥1,980)