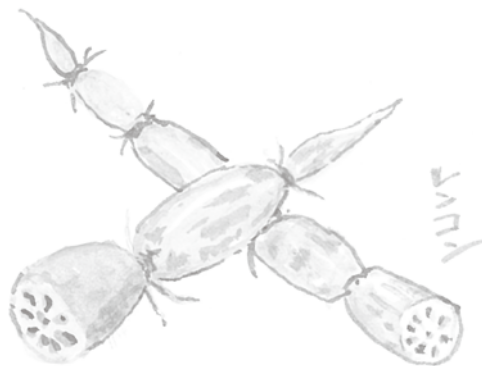


We use only water and flour
to fry our tempura.
Eggs are not used in the flour.

Chef's choices tempura course

おまかせ



(A) ¥50,000
(¥55,000)

(B) ¥35,000
(¥38,500)

(C) ¥25,000
(¥27,500)

(D) ¥20,000
(¥22,000)

(E) ¥15,000
(¥16,500)

Ingredients

Prawns 車海老	Sea Urchin 雲丹	Conger Eel 穴子	Eggplant 茄子
Pufferfish 河豚	Pinna Shell 平貝	Squid 烏賊	Bamboo Shoots 初掘り筍
Fat Greenling あいなめ	Eel 鰻	Gunnel 銀宝	Koshi Abura こしあぶら
Whitebait 白魚	Japanese Whiting 鱈	Milt 白子	Fatsia Sprout タラ芽
Abalone 鮑	Spanish Mackerel 鯖	Tottori Beef 鳥取牛赤身	Butterbur Buds ふきのとう
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	Lotus Root 蓮根
Young Sweetfish 稚鮎	Scallops 帆立	Asparagus アスパラ	Sweet Potato さつまいも
Flathead Fish 目鯛	Small Scallops 小柱	Onion 玉葱	