

“Frying 12 months in Japan.”

Japan has 4 seasons.

Japanese ingredients also have their seasons.

Each seasonal ingredient has its own “beginning”, “middle”, “end” of season.

We are ready to fry tempura by using special seasonal ingredients throughout the year.

Seasonal Tempura ingredients (September and October)

Today's fish from Goto Islands	Deep-fried minced-shrimp w/ Shiitake mushroom	Big Shiitake mushroom	Chestnut
Flying fish		Turnip	Onion
Eel from Kagoshima	Deep-fried lotus root sandwich	Japanese squash	Matsitake mushroom
Tilefish		Maitake mushroom	Ginkgo
Pike conger	Stuffed shrimp minch in sweet pepper tempura	Manganji pepper	Fig
Autumn salmon		Lotus root	Shimeji mushroom
Conger eel		Sweet potato	Persimmon
Scallop		Eggplant	Edible clover
Yellowtail		Japanese ginger	Kamonasu eggplant
Oval squid		Asparagus	
Japanese tiger prawn		Perilla	
Sillago		Steamed wheat gluten	
Sea urchin		Tomato	
Parent sweetfish		Kidney bean	
Skewered tuna		Grated yam	

Omakase Tempura Course

Chef's choice course

We are ready to fry fastidious seasonal ingredients.

Appetizer, Sashimi Plate, Side Dish	(i) 20,000
12-15 Tempuras, Rice Dish, Soup	
Pickles, Dessert	(ro) 15,000
	(ha) 10,000

Omakase Tempura

Chef's choice tempura

8-10 tempuras, Steamed Rice	(ni) 8,000
Soup, Pickles, Dessert	(ho) 6,000