

天婦羅 Tempura

Assorted chef's choiced tempura course

with meal, soup, pickles, dessert
おまかせ天ぷらコース

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|-----------------------------------------------|--------|
| A. Tempura : 8~10 kinds | 6,000 |
| B. Tempura : 8~10 kinds | 8,000 |
| C. Tempura : 10~12 kinds Sahimi, Appetizer | 10,000 |
| D. Tempura : 10~12 kinds Sahimi, Appetizer | 15,000 |

Special recommended menu

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| Oyster 岩牡蠣の天婦羅 | 1,200 |
| Abalone あわびの姿揚げ | 1,800 |
| Eel 国産うなぎの天婦羅 | half 6,800 whole 12,000 |
| Special sweet potato It takes about 30 minutes to cook it. さつまいもの天ぷら | 1,000 |
| Corn とうもろこしかき揚げ | 700 |

肴 Appetizers

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| Pounded cucumber w/ sugar, vinegar & soy sauce たたきさきゅうり甘酢醤油漬 | 580 |
| Brasenia w/ ponzu じゅんさいボン酢 | 880 |
| Tofu pickled w/ miso 豆腐の味噌漬 | 780 |
| Seafood dressed w/ vinegar & miso 海鮮ぬた | 980 |
| Vinegared mozuku seaweed もずく酢 | 680 |
| Bran pickles ぬか漬 | 680 |
| Dried mullet roe w/ cheese からすみチーズ | 780 |
| Crab butter かにみそ | 780 |

甘味 Dessert

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| Today's dessert 本日の甘味 | 600 |
| Kamigoto salt ice cream 上五島塩アイス | 600 |

Seafood

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| Fresh sea urchin 生うに | 1,700 |
| Sweetfish 稚鮎 | 700 |
| Rockfish のどぐろ | the market price |
| Sea bass-filled rolled kelp すずきの昆布巻き | 900 |
| Chopped horse mackerel w/ ginger & miso 鰯なめろう磯辺揚げ | 900 |
| Scallop 帆立 | 700 |
| Conger eel 穴子 | 1,000 |
| Sillago キス | 1,000 |
| Prawn 車海老 | 1,000 |
| Flathead fish めごち | 1,000 |

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| Assorted tempura seafood & vegetables おまかせ天ぷら盛り | regular | 3,800 |
| | special | 6,800 |

刺身 Sashimi

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| Today's Kobu-shime sashimi Kobu-jime, kelp marinade 本日の昆布しめ造り | 1,000~ |
| Today's chopped fish w/ ginger & miso 本日のなめろう | 1,000~ |
| Bonito かつお刺し | 1,500 |
| Scallop 帆立刺し | 1,000 |
| Fresh sea urchin 生うに刺し | 1,700 |

Vegetable

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| Eggplant - from Kyoto 賀茂茄子 京都 | 380 |
| Thick asparagus アスパラ 極太 | 600 |
| Fig - from Aichi いちじく 愛知 | 500 |
| Bell pepper - from Kyoto 甘長唐辛子 京都 | 380 |
| Myoga ginger みょうが | 380 |
| Okra - domestic おくら 国産 | 380 |
| Onion - from Awaji island 玉ねぎ 淡路島 | 500 |
| Burdock 新ごぼう | 500 |
| Ginger 矢生姜 | 380 |
| Perilla leaves 大葉 | 380 |
| Jumbo mushroom ジャンボマッシュルーム | 380 |
| Thickness Shitake mushroom しいたけ 肉厚 | 500 |
| Perilla leaves, salted plum & Tofu skin 湯葉梅しそ巻き | 500 |
| Thick-sliced lotus root 蓮根 厚切り | 600 |
| Thick-sliced winter squash かぼちゃ 厚切り | 600 |

食事 Meals

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| Seasonal tempura zen lunch set 8 kinds of tempura, side dish, rice & soup 旬の天婦羅膳 | 2,800 |
| Big prawn tempura bowl 特大海老天井 | 2,800 |
| Conger eel tempura bowl 穴子一本天井 | 1,800 |
| Mixed tempura bowl かき揚げ天井 | 2,000 for kids 1,200 |
| Ochazuke w/ tempura 天茶漬 | 1,200 |
| Rice w/ tempura bits たぬきめし | 600 |
| Plain rice, miso soup & pickles ごはんセット | 500 |



*We have a cover charge of ¥300 per person.
*These prices do not include tax.
*Menu may change up on the market.