

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

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

Special recommended menu

- Fresh loach** 500
活けどじょうの天婦羅
- Milt** Tiger globefish / とらふぐ 1,800
白子の天婦羅 Cod / たら 800
Taste comparison / 食べ比べ 2,300
- King crab** 2,100
たらば蟹の天婦羅
- Red sea bream** 1,800
金目鯛の松笠揚げ
- Special sweet potato** 1,000
It takes about 40 minutes to cook it.
こだわりさつま芋の天婦羅

肴 Appetizers

- Pickled Daikon radish & Yuzu citron w/ sweet vinegar 580
柚子大根甘酢漬け
- Boiled Nameko mushrooms & Japanese parsley in broth 580
山なめことせりのおひたし
- Tofu pickled w/ Miso 780
豆腐の味噌漬け
- Shiokara salted sweet shrimp 780
甘海老塩辛
- Vinegared Mozuku seaweed 680
もずく酢
- Bran pickles 680
ぬか漬け
- Dried mullet roe w/ cheese 780
からすみチーズ
- Crab butter 780
かにみそ

甘味 Dessert

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

Seafood

- Black scraper 1,200
うまづらはぎ
- Oyster 800
牡蠣
- Pond smelt 500
わかさぎ
- Crab-stuffed Shitake mushroom 1,000
椎茸かに詰め
- Big-fin reef squid 1,000
あおりいか
- Scallop 700
帆立
- Conger eel 1,000
活メ穴子
- Japanese tiger prawn 1,000
活車海老
- Big-eyes flat-head 1,000
めごち

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

Vegetable

- Ebi-imo taro 500
海老芋天
- Burdock & chrysanthemum leaves 500
大浦ごぼうと春菊
- Yam 500
つくね芋磯辺揚げ
- Edible lily bulbs 500
ゆり根
- Shimonita leek 380
下仁田ねぎ
- Lotus roots - from Ishikawa 500
加賀れんこん 石川
- Eggplant - from Kumamoto 500
ばってん茄子 熊本
- Maitake mushroom 500
舞茸
- Fleshy Shiitake mushroom 500
しいたげ 肉厚
- Jumbo mushroom 500
ジャンボマッシュルーム
- Giant asparagus 600
アスパラ 極太
- Shiso 380
大葉
- Japanese parsley 380
三つ葉
- Onion - from Awaji island 500
玉ねぎ 淡路島
- Shiso & Tofu skin 500
湯葉梅して巻き
- Thick-sliced winter squash 600
かぼちゃ 厚切り

刺身 Sashimi

- Today's Kobu-shime sashimi 1,000~
Kobu-jime, kelp marinade
本日の昆布しめ造り
- Today's chopped fish 1,000~
w/ ginger & miso
本日のなめろう
- Tuna 1,500
本鮪刺し
- Scallop 1,000
帆立刺し
- Black scraper 1,600
うまづらはぎ

食事 Meals

- Seasonal tempura zen lunch set 2,800
8 kinds of tempura, side dish, rice & soup
旬の天婦羅膳
- Big prawn tempura bowl 2,800
富士越え天井
- 5 Prawns tempura bowl 2,500
海老五本天井
- Mixed tempura bowl 2,000
かき揚げ天井
for kids 1,200
- Ochazuke w/ tempura 1,200
天茶漬け
- Rice w/ tempura bits 600
たぬきめし
- Plain rice, miso soup & pickles 500
ごはんセット



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