

コース
COURSE

Special chef's choices tempura course
served with meal, soup, pickles, dessert
おまかせてんぷらコース

Standard 通常のコース

- A. Tempura : 8 kinds 6,000
1 Appetizers
- B. Tempura : 9 kinds 8,000
1 Appetizers

Special こだわりのコース

- C. Tempura : 10 kinds 10,000
2 Appetizers
- D. Tempura : 12 kinds 15,000
2 Appetizers



TENDON (Special 特上)

“TENDON”
Tempura rice bowl

Served with Soup, Pickles
天井

- Premium / 極上 5,000
with Unagi tempura
- Special / 特上 3,800
- Superior / 上 2,800
- Standard / 並 1,800



UNAGI TENDON (Special 特上)

Specialty
“UNAGI TENDON”
Eel tempura rice bowl

Served with Soup, Pickles
鰻天井

- Special / 特上 4,800
- Superior / 上 3,800
- Standard / 並 2,800



天婦羅

TEMPURA -single item



Tempura platter

天ぷら盛合せ

- Premium / 松 5,800
- Special / 竹 4,800
- Regular / 梅 3,800

Seasonal Recommendation

- “Iki kuruma ebi”** 活車海老
Fresh Japanese tiger prawn
1pc. 1,200
- “Matsutake”** 松茸
Matsutake mushroom 1,500
- “Unagi”** うなぎ
Eel 1,200
- “Uni”** うに
Sea urchin 1,500

Seafood

- “Megochi”** めごち
Big-eyed flathead 600
- “Kisu”** きす
Sand borer 800
- “Amadai”** 甘鯛
Tilefish 1,300
- “Hotate”** 帆立
Scallop 1,000
- “Ika”** いか
Squid 700
- “Anago”** 穴子
Conger eel 1,200

Vegetables

- “Okina shitake”** 大きなしいたけ
Jumbo shitake mushroom 1,000
- “Donko”** どんこ
Shiitake variety 1,000
- “Myoga”** みょうが
Japanese ginger 500
- “Gingar”** 銀杏
Ginkgo 600
- “Akanasu”** 赤茄子
Egg plant 600
- “Renkon”** 蓮根
Lotus root 500
- “Kabocha”** 南瓜
Pumpkin 500
- “Maitake”** 舞茸
Maitake mushroom 500
- “Yamaimo”** 山芋しそ巻き
Yam rolled with Japanese basil 500
- “Kaki”** 柿
Persimmon 500

* We have a cover charge of ¥330 per person.
* All listed prices are including tax.

* Menu may change up on the market.
* The photos are for illustrative purposes only.