

Recommended Tempura course

Delicious seasonal ingredients are simply fried with water & flour.

天ぷらコース

Specially selected ingredients

Premium course “Matsu”

A. 18,000

(19,800)

Sashimi, 12~15 pieces of Tempura, Kakiage-don
(bowl of rice topped with Tempura) or

B. 13,000

(14,300)

Tempura Chazuke (tea-rice with Tempura) or
Tenbara (rice mixed with finely chopped Kakiage) and dessert

Special course “Take”

Sashimi, 12~15 pieces of Tempura, Kakiage-don
(bowl of rice topped with Tempura) or

10,000

(11,000)

Tempura Chazuke (tea-rice with Tempura) or
Tenbara (rice mixed with finely chopped Kakiage) and dessert

Regular course “Ume”

- Appetizer, 10~12 pieces of Tempura, Kakiage-don
(bowl of rice topped with Tempura) or

8,000

(8,800)

Tempura Chazuke (tea-rice with Tempura) or
Tenbara (rice mixed with finely chopped Kakiage) and dessert

All you can drink (1.5h) 飲み放題(1.5時間) +2,500
(2,750)

Tempura &
All you can drink (1.5h) 天ぷらと飲み放題
(1.5時間)セット 6,800
(7,480)

Tempura set meal

天ぷら定食

Variety of Tempura

Tempura set meal

Served with rice, soup & pickles

天婦羅定食

汁、香、ごはん 付き

Premium 特上 8,800 (9,680)

Special 上 6,800 (7,480)

Regular 並 5,800 (6,380)

Variety of Tempura

Eel, conger eel & shrimp Tempura set meal

Served with rice, soup & pickles

鰻と穴子と海老 天婦羅いろいろ定食

汁、香、ごはん 付き

Premium 特上 8,800 (9,680)

Special 上 6,800 (7,480)

Regular 並 5,800 (6,380)

Lunch time only

Great value set meal

Served with rice, soup & pickles

Discounts are only available to workers.

Please present your employee ID
or security card.

〈昼限定〉ビジネスランチ 天婦羅定食

汁、香、ごはん 付き

お値引きはワーカーの方限定

社員証又はセキュリティーカードを

ご提示下さい

A Conger eel Tempura(1p) & Sashimi

穴子一本入り 刺身付き

3,800 (4,180) ▶ 3,000 (3,300)

B Conger eel Tempura(1/2p) & Sashimi

穴子半本入り 刺身付き

2,800 (3,080) ▶ 2,300 (2,530)

C 1,500 (1,650) ▶ 1,380 (1,518)

Tempura bowl

天井

Our specialty

Eel Tempura bowl

鰻天重／天井



Premium Eel Tempura 特上鰻 4,800 (5,280)

Special Eel Tempura 上鰻 3,800 (4,180)

Regular Eel & conger eel Tempura 鰻と穴子 2,800 (3,080)

Our specialty

Protrude Tempura bowl

はみ出し天井

Premium 特上 3,800 (4,180)

Special 上 2,800 (3,080)

Regular 並 1,800 (1,980)

Crab & shrimp Tempura bowl

蟹海老天井

5,800 (6,380)

Shrimp Tempura bowl

海老天井

Premium(15p) 特上 4,800 (5,280)

Regular(10p) 並 3,800 (4,180)



Only vegetables

Vegetable Tempura bowl

野菜天井

1,800 (1,980)

*We also have many other menu items available. *Ingredients may change depending on what is purchased that day. *Please let us know if there are any ingredients you don't like. *The priced inside () include tax. The illustration is for illustrative purposes only. /241227

Seasonal Tempura ingredients

天種 季節ごとの食材をご用意

Tiger prawn 車海老	1,000 (1,100)	Pufferfish 河豚	1,000 (1,100)	Lotus root 蓮根	400 (440)
Big prawn 大海老 ブラックタイガー	800 (880)	Conger eel 穴子	1,000 (1,100)	Asparagus アスパラ	600 (660)
Premium big prawn 極大海老	1,200 (1,320)	Cutlass fish 太刀魚	1,000 (1,100)	Red eggplant 赤茄子	500 (550)
Ginkgo nuts 銀杏	500 (550)	Abalone 鮑	2,000 (2,200)	Winter squash 南瓜	400 (440)
Sea urchin 雲丹	2,500 (2,750)	Monkfish liver 鮫肝	500 (550)	Manganji-pepper 万願寺	800 (880)
King crab トラバガニ	1,200 (1,320)	Octopus 蛸	800 (880)	Sweet potato 丸十	500 (550)
Snow crab ズワイガニ	1,000 (1,100)	Japanese whiting 鱈	700 (770)	Onion 玉葱	500 (550)
Snow crab claw ズワイガニ爪	1,200 (1,320)	Monkfish 鮫鱈	700 (770)	Maitake mushroom 舞茸	500 (550)
Kobe beef 神戸牛	5,000 (5,500)	Squid 烏賊	800 (880)	Shitake mushroom 椎茸	500 (550)
Wagyu beef 和牛	2,000 (2,200)	Seaweed 海苔	380 (418)	Devil's-tongue-starch jelly 蒟蒻	300 (330)
Chicken 鶏	600 (660)	Kelp-cured sea bream 鯛昆布炙	800 (880)	Tofu skin 湯葉	500 (550)
Eel 鰻	1,500 (1,650)				

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