

## Course Menu

AOI ¥ 30,000

Seasonal Recommendation

HAGI 23,000

Appetizer, Soup, Sashimi, Grilled Dish, Simmered Dish,  
Seasonal Rice and Dessert

## TEMPURA Menu

TAKE ¥ 23,000

Appetizer, Salad, Assorted Tempura, Kakiage Tempura,  
Rice and Dessert

UME 18,000

Appetizer, Salad, Assorted Tempura, Rice and Dessert

The price includes consumption tax and 15% service charge.

# A la Carte

## Appetizers / Salad

<b>Komochi Kobu</b>	Marinated Herring Roe with Light Soy Sauce	¥2,500
★ <b>Kizami Namayasai</b>	Thin-sliced Vegetable Salad with Japanese Dressing	2,600
★ <b>Wakame Udo</b>	Udo Stalks and WAKAME Seaweed with Vinegar Sauce	2,300

## Soup

★ <b>Miso-wan</b>	Miso Soup	¥700
<b>Suppon Soup</b>	Clear Soup with Soft Shell Turtle Soup	4,800
★ <b>Yasai-wan</b>	Clear Soup with Thin-sliced Vegetables	2,300

## Sashimi

<b>Hon Maguro</b>	Bluefin Tuna Sashimi	current price
<b>Ika</b>	Squid Sashimi	¥5,000
<b>Yamakake</b>	Marinated Assorted Sashimi topped with Grated Yam	4,500
<b>Moriawase</b>	Assorted Sashimi	current price

## Yamazato Speciality

★ <b>Yu Tofu</b>	Boiled Tofu Served with Tasty Soy Sauce	¥2,300
★ <b>Agedashi Tofu</b>	Deep-fried Tofu with Light Soy Sauce	2,300
<b>Chawan Mushi</b>	Japanese Egg Custard	2,300
<b>Tori Kara-age</b>	Deep-fried Marinated Chicken	2,500
★ <b>Yasai Takiawase</b>	Assorted Simmered Seasonal Vegetables	3,300

The price includes consumption tax and 15% service charge.

## Main Dish

<b>Tempura Moriawase</b>	Assorted Tempura	¥5,900
<b>Sawara Yuko Yaki</b>	Grilled Spanish Mackerel with Yuzu Flavor	4,500
<b>Unagi Kabayaki</b>	Grilled Eel with Sweet Soy Sauce	11,400
<b>Yakimono</b>	Grilled Fish of the Day	current price
<b>Yakitori</b>	Assorted Chicken Skewers	3,200
<b>Sukini</b>	Simmered Sliced Beef with Sukiyaki Sauce	12,300
<b>Wagyu Butter Yaki</b>	Grilled Fillet of Beef with Butter Sauce	15,000

## Rice and Noodle

★ <b>Agemochi Nioroshi</b>	Deep-fried Rice Cake in Grated Radish Soup	¥2,800
<b>Tori Zosui</b>	Chicken and Egg Rice Porridge	2,200
★ <b>Yasai Zosui</b>	Thin-sliced Vegetables Rice Porridge	2,200
★ <b>Yasai Udon</b>	Udon Noodle Soup with Vegetables	2,500
★ <b>Yasai Soba</b>	Buckwheat Noodle Soup with Vegetables	2,500
<b>Tempura Udon</b>	Udon Noodle Soup with Assorted Tempura	7,900
<b>Tempura Soba</b>	Buckwheat Noodle Soup with Assorted Tempura	7,900
<b>Tendon</b>	Tempura Bowl Served with Miso Soup and Pickles	7,900
<b>Una-jyu</b>	Eel Rice in Lacquer Box Served with Miso Soup	13,500

★ Vegetarian menu is also available.

## Japanese Meat Menu

Excellent Wagyu Shabu-Shabu SET ¥ 31,000

Appetizer, Sashimi, Special Beef and Vegetables Shabu-Shabu,  
Rice or Noodles and Dessert

Wagyu Shabu-Shabu SET 24,000

Appetizer, Sashimi, Beef and Vegetables Shabu-Shabu,  
Rice or Noodles and Dessert

Sirloin Ami-yaki SET 21,000

Appetizer, Sashimi, Salad,  
Grilled Sirloin with Teriyaki Sauce,  
Rice and Dessert

## SUSHI Menu

OMAKASE ¥ 38,000

Seasonal Recommendation

TSUBAKI 30,000

Appetizer, Seasonal dish, Sushi and Miso Soup

NIGIRI BOTAN 22,000

15 Pieces of Sushi and Miso Soup

The price includes consumption tax and 15% service charge.

Should you have any food allergies or special dietary requirements, please notify us beforehand.

Prices and items may change without any prior notice.

We use domestically produced rice.