

Chef's Recommendations



Kaiseki Course

5,000 yen/8,000 yen/11,000 yen (incl. tax)

A full course of Japanese cuisine where you can enjoy a variety of dishes.

Dishes are served in sequence, ranging from six to nine items, including sashimi, grilled fish, and tempura.



Hanakago (Flower Basket) Set Meal

2,200 yen (incl. tax)

Sashimi, grilled fish, and other dishes are served in small portions on a traditional woven tray. Our "Wagyu Beef Simmered in Red Wine" is a dish we pride ourselves on, where the beef is cooked until it can be easily pulled apart with chopsticks.



Tempura Hanakago (Flower Basket) Set Meal

3,080 yen (incl. tax)

Our popular Hanakago (Flower Basket) Set Meal is served along with tempura and a Japanese-style dessert, offering both volume and splendor. A great way to enjoy Japanese cuisine at a reasonable price.



Wagyu Beef Simmered in Red Wine

1,650 yen (incl. tax)

"Wagyu," a luxury type of beef for which Japan is globally renowned, slowly simmered in red wine until it's so tender that it just comes apart with your chopsticks. We invite you to enjoy one of our restaurant's signature dishes.



Bandit-style Japanese Fried Chicken

1,320 yen (incl. tax)

A dish made from frying chicken raised in Japan. The outer coating has a distinctive crisp texture with a soy sauce base.



Grilled Young Chicken with Saikyo Miso Marinade

990 yen (incl. tax)

Using chicken raised in Japan, this dish is seasoned with a sweet miso flavor and grilled to perfection.

Saikyo miso, a long-cherished condiment from Japan's ancient capital of Kyoto, is characterized by its sweetness and gentle flavor.

Set Meals



Rice Bowl Topped with Seafood

1,500 yen (incl. tax)

Including premium ingredients such as fresh bluefin tuna and peony shrimp. Enjoy the full experience of Japanese sashimi.



Seafood Set Meal

2,140 yen (incl. tax)

Our popular seafood bowl paired with an assortment of tempura. A set meal combining two of the most iconic dishes in Japanese cuisine.



Grilled Fish Set Meal

1,180 yen (incl. tax)

Enjoy a set meal with freshly grilled fish that changes almost daily. Includes a salad.



Sashimi and Grilled Fish of the Day Set Meal

2,150 yen (incl. tax)

Ideal for those who wish to indulge in both sashimi and grilled fish. Enjoy the delights of Japanese seafood cuisine.

The grilled fish can also be changed to Saikyo-yaki (a method of grilling fish that uses a sweet miso-based marinade) - 530 yen extra



Inaniwa Udon Set Meal

1,100 yen (incl. tax)

A set meal offering udon noodles from Inaniwa in the Tohoku region of Japan, served with tempura and small rice.



Gin Zen

2,500 yen (incl. tax)

Our signature assortment of Japanese-style cuisine featuring a trio of sashimi, a selection of tempura, assorted small dishes, and chawanmushi (egg custard).



Oyster Fry Set Meal

1,380 yen (incl. tax)

4 large oysters made into hot and crispy "kaki fry" (deep-fried oysters in breadcrumbs). Served with a special sauce and grated radish.



Omurice (Omelet Rice) Set Meal (For children only)

990 yen (incl. tax)

An assortment of children's favorites such as Japanese omurice (rice wrapped in fluffy omelet with ketchup on top), ebi fry (fried shrimp), and karaage (fried chicken). *Only available to children.

À La Carte (1)



Assortment of Two Kinds of Sashimi

730 yen (incl. tax)

Enjoy fresh tuna along with the recommended fresh fish of the day as sashimi.



Silver Cod with Saikyo Miso Marinade

1,480 yen (incl. tax)

White fish cod grilled in sweet miso.



Assortment of Tempura

2,380 yen (incl. tax)

Assorted tempura with shrimp, white fish — kisu (Japanese whiting) or anago (salt-water eel) — and vegetables. Half portions available (1,320 yen).



Kuroge (Japanese Black) Wagyu Beef Shabu Shabu

6,500 yen/9,780 yen/12,000 yen (incl. tax)

Three different courses available, each with different portions of meat (180, 300 or 420 grams). Shabu shabu is a Japanese hotpot dish of thinly sliced meat and vegetables, served with dipping sauces.



Simmered Head of Sea Bream

1,300 yen (incl. tax)

White-fleshed sea bream simmered in a sweet and spicy sauce with a soy sauce base.



Sea Bream Sashimi

1,200 yen (incl. tax)

Enjoy red sea bream sashimi, a dish eaten at occasions of celebration in Japan.



Sea Bream and Clams Steamed in an Earthenware Teapot

1,380 yen (incl. tax)

Clams and red sea bream steamed in a bonito flake-based Japanese "dashi" broth. Enjoy its umami (savoriness).



Sea Bream Sesame Chazuke (Rice with Green Tea)

950 yen (incl. tax)

Enjoy sea bream sashimi with sesame-flavored sauce and tea poured on top.



Matsutake Mushrooms Steamed in an Earthenware Teapot

2,600 yen (incl. tax)

Rich and flavorful matsutake mushrooms steamed in a Japanese "dashi" broth. Enjoy the aroma of the mushrooms and the savory taste of the dashi.



Grilled Onigiri (Rice Balls)

280 yen (incl. tax) each

Rice shaped into dumplings and carefully grilled in a soy sauce flavor. Can also be used to make ochazuke (rice with green tea). - 580 yen extra



Ochazuke (Japanese Pickled Plum/Salmon)

580 yen/630 yen (incl. tax)

Pour hot tea over the rice and enjoy. The perfect dish to have after drinking alcohol.



Inaniwa Udon

680 yen (incl. tax)

The traditional udon of Akita Prefecture in the Tohoku region, one of Japan's leading noodle dishes.

À La Carte (2)



Raw Oysters

Fresh raw oysters harvested in Iwate Prefecture, Tohoku region.

748 yen per oyster (incl. tax)



Grilled Oysters

Fresh oysters that increase in sweetness and umami (savoriness) when grilled.

748 yen per oyster (incl. tax)



Grilled Oysters with Herb Butter

Deliciously cooked oysters with an herb and butter aroma.

748 yen per oyster (incl. tax)



Wagyu Beef Simmered in Red Wine

"Wagyu," a luxury type of beef for which Japan is globally renowned, slowly simmered until tender.

1,650 yen (incl. tax)



Bandit-style Japanese Fried Chicken

A dish made from frying chicken raised in Japan.

1,320 yen (incl. tax)



Grilled Young Chicken with Saikyo Miso Marinade

Using chicken raised in Japan, this dish is seasoned with a sweet miso flavor and grilled to perfection.

990 yen (incl. tax)



Potato Salad

Steamed potatoes mixed with mayonnaise.

693 yen (incl. tax)



Tofu, Dried Young Sardines, and Mizuna (Japanese Mustard Greens) Salad

A Japanese-style salad using traditional Japanese vegetables and tofu.

638 yen (incl. tax)

Sesame Tofu Dengaku

Enjoy sesame-flavored tofu with miso seasoning.

715 yen (incl. tax)



Smoked Radish Pickles with Cream Cheese

Pickled daikon radish topped with cream cheese - a fusion of Japanese and Western cuisine.

715 yen (incl. tax)



Chinese Yam Pickled in Japanese Wasabi

Sticky Chinese yam made into wasabi-flavored pickles.

770 yen (incl. tax)



Assortment of Pickles

Traditional Japanese pickles that go perfectly with both white rice and alcoholic beverages.

528 yen (incl. tax)

Drinks Menu

Sake

A traditional Japanese fermented liquor made from rice. Known globally.

Kaika Junmai Ginjo Risshun Shibori ("Flowering Pure Rice Premium Spring Pressing)" [Recommended]

Per 180 ml serving: 972 yen (incl. tax)

Sake from various regions of Japan

Per 180 ml serving: From 972 yen to 2,484 yen (incl. tax)

Dassai Sparkling (a type of sparkling sake)

360 ml: 3,024 yen (incl. tax)

Shochu (a Japanese distilled beverage)

Distilled liquor made from grains such as sweet potato, barley, and rice

Sweet Potato Shochu

Per 180 ml serving: From 540 yen to 1,620 yen (incl. tax)

Barley Shochu

Per 180 ml serving: From 540 yen to 1,620 yen (incl. tax)

Rice Shochu

Per 180 ml serving: From 540 yen to 680 yen (incl. tax)

Wine

A careful selection of wines that pair well with Japanese-style cuisine

White Wine: Niagara (from Hakodate, Hokkaido Prefecture)

Per glass: 540 yen (incl. tax)

White Wine: Aruga Branca Clarea (from Katsunuma, Yamanashi Prefecture)

Per glass: 540 yen (incl. tax)

Red Wine (served hot)

Per glass: 626 yen (incl. tax)

Beer

Premium Beer (Amber Time)

734 yen (incl. tax)

Super Dry Draft Beer (Mug)

734 yen (incl. tax)

Super Dry Draft Beer (Medium Glass)

486 yen (incl. tax)

Super Dry Draft Beer (Small Glass)

324 yen (incl. tax)

Super Dry Bottled Beer

734 yen (incl. tax)

Other Alcoholic Beverages

Splash Highball

702 yen (incl. tax)

Whiskey Highball

734 yen (incl. tax)

Ginger Ale Highball

702 yen (incl. tax)

Fresh Lemon Sour

594 yen (incl. tax)

Fresh Grapefruit Sour

594 yen (incl. tax)

Yuzu (Citrus Fruit) Sour

594 yen (incl. tax)

Sudachi (Green Citrus Fruit) Sour

594 yen (incl. tax)

Oolong-hai (Oolong Tea Highball)

540 yen (incl. tax)

Uji Matcha Iri Ryokucha-hai - highball made from green tea that includes Uji matcha, a type of powdered green tea from Uji in Kyoto Prefecture

540 yen (incl. tax)

Kishu Umeboshi (Pickled Plum) Sour

540 yen (incl. tax)

Calpis Sour

540 yen (incl. tax)

Joto Umeshu (Premium Plum Wine) - served either on the rocks, with soda, diluted with water, or with hot water

626 yen (incl. tax)

Kagetora Umeshu (Plum Wine) - a brand of plum wine, served on the rocks only

626 yen (incl. tax)

Yuzu Umeshu (Yuzu Plum Wine)

626 yen (incl. tax)

Mango Umeshu (Mango Plum Wine)

626 yen (incl. tax)

Mikan no Osake (Mandarin Orange Liquor)

626 yen (incl. tax)

Soft Drinks

Perrier Sparkling Water

324 yen (incl. tax)

Coca-Cola/Ginger Ale

324 yen (incl. tax)

Orange Juice/Apple Juice/Calpis

324 yen (incl. tax)

Oolong Tea/Green Tea (Cold)

324 yen (incl. tax)

Hot Coffee /Iced Coffee

324 yen (incl. tax)

Black Tea/Iced Tea

324 yen (incl. tax)