

Menu

Appetizers		Luxurious		Grilled, Deep fried, Simmered		Pot dishes			
Fresh large oyster from Iwate (1 pc)	1,500	Horsehair crab and sea urchin with salmon roe		4,300	Grilled whole bamboo shoot from Kagosima(1 pc)	2,200	<b>Onogi's signature</b> <b>Pot rice with Lobsters</b>	3,500	
Deep fried breaded large oyster from Iwate (1 pc)	1,600	Horsehair crab and sea urchin with jelly		3,600	Stir-fried asparagus in soy sauce and sugar	1,400	Pot rice with Japanese pepper and Akagi beef chuck flap	2,600	
Fresh oyster from Iwate topped with jelly (1 pc)	1,600	Fresh Botan shrimp with salmon roe		3,900	Stir-fried eggplant in soy sauce and sugar	1,400	Pot rice with rosy seabass and salmon roe	3,200	
Braised oyster from Iwate and Shiitake mushroom (1 pc)	1,600	Fresh cuttlefish with ponzu		3,600	Grilled parent squid confit with cabbage miso	2,500	Pot rice with salmon roe and alfonsino	2,500	
		Steamed abalone and sea urchin with liver sauce		4,000	Grilled eel confit with bitter melon miso	3,300	Pot rice with wasabi leaves and boiled baby sardines	1,800	
		Sashimi			Grilled superior rosy seabass	4,200	Pot rice with wasabi leaves and sea bream	2,400	
Steamed abalone with liver sauce	3,000	Fresh tuna from Chiba		4,200	Deep fried rosy seabass around the gill	2,500	Pot rice with pickled ginger and Akagi beef tendon	2,500	
Chinese cabbage blossom seasoned with fish broth	800	Fresh superior horse mackerel from Oita		2,400	Parent squid and seaweed laver tempura	2,500	Pot rice with chicken neck and pickled plum	2,500	
Smoked firefly squid	1,200	Fresh marbled sole flounder		2,400	Sakura shrimp and seaweed laver tempura	1,800	Pot rice with chicken neck and various wild vegetables	2,500	
Chilled large Hamaguri clam soup	1,500	Fresh sea bream from Hyogo		2,200	Horse mackerel and perilla tempura	1,400	Pot rice with Sakura shrimp and seaweed laver	2,500	
Grilled broad bean	1,400	Fresh alfonsino from Chiba		2,200	Various wild vegetables and seaweed laver tempura	1,500	Pot rice with bamboo shoot and Asari clams	2,400	
Sweet tomato and rape blossoms namu	1,400	Assorted Sashimi			Deep fried breaded lotus root paste	1,400	Pot rice with trout and salmon roe	2,500	
Pickled young sweet fish and yellow leek	1,400	3 Sashimi		3,700	Abalone gratin with grated Chinese yam	3,800	Rosy seabass broth miso soup	950	
Ground cherry with tofu puree	1,200	4 Sashimi		4,200			Red miso soup	800	
		5 Sashimi		4,900			Japanese-style pickles	700	
		Variety with Cabbage miso					Dessert		
Potato salad with smoked cheese	850	Grilled onion	950	Grilled asparagus	950	Japanese black hair beef		Small chestnut pudding with caramel sauce	600
Coriander seasoned with fish broth	850	Grilled eggplant	900	Grilled Shiitake mushroom	900	Akagi beef rump steak from Gunma	3,900	Frozen apple with lemon ginger jelly	750
Fresh various vegetables salad with soft boiled egg	1,200	Grilled zucchini	900			Stewed Akagi beef chuck flap from Gunma with ponzu	3,300	Condensed milk sherbet	800
<b>Chef's special appetizer plate</b>	3,500	Chef's special assorted grilled vegetables plate		2,500	Akagi beef chuck flap steak from Gunma	3,800	Cashew nuts and green tea ice with Monaka	750	
		Omakase Course		9,500	Omakase Course Special		13,000	<b>Chef's special dessert plate</b>	1,600

