

Menu

| Appetizers   |       | Luxurious  |       | Grilled, Deep fried, Simmered |   | Pot dishes   |   |                                      |       |
|--|-------|--|-------|-------------------------------|---|--|---|--------------------------------------|-------|
| Fresh oyster from Hokkaido (1 pc)                              | 1,000 | Filefish, salmon roe, cuttlefish and sea urchin with liver sauce |       | 4,500                         | Stir-fried eggplant in soy sauce and sugar                | 1,300  | <b>Onogi's signature Pot rice with Lobsters</b>         | 3,500                                |       |
| Deep fried breaded oyster from Hokkaido (1 pc)                 | 1,500 | Horsehair crab and sea urchin with jelly                         |       | 3,600                         | Grilled superior rosy seabass                             | 4,200  | Pot rice with Japanese pepper and Akagi beef chuck flap | 2,600                                |       |
| Fresh oyster from Hokkaido topped with jelly (1 pc)            | 1,200 | Horsehair crab and sea urchin with salmon roe                    |       | 4,300                         | Grilled superior kelp grouper                             | 3,300  | Pot rice with pickled ginger and Akagi beef tendon      | 2,500                                |       |
| Fresh oyster from Hokkaido and seaweed laver in vinegar (1 pc) | 1,200 | Fresh small Botan shrimp, salmon roe and sea urchin              |       | 3,500                         | Grilled kelp grouper around the gill                      | 1,500  | Pot rice with alfonsino, clam and ginger                | 2,500                                |       |
| Braised oyster from Hokkaido and Shiitake mushroom (1 pc)      | 1,500 | Grilled jumbo kelp grouper head                                  |       | 6,000                         | Grilled fatty pacific saury with liver sauce              | 2,200  | Pot rice with rosy seabass and salmon roe               | 3,200                                |       |
| Broccoli and cucumber namul                                    | 1,000 |  |       |                               | Grilled eel confit with bitter melon miso                 | 3,300  | Pot rice with salmon roe and boiled baby sardines       | 2,400                                |       |
| Pickled sardine  | 1,200 | <b>Sashimi</b>   |       |                               | Corn and seaweed laver tempura                            | 1,400  | Pot rice with wasabi leaves and boiled baby sardines    | 1,800                                |       |
| Chilled simmered octopus                                       | 1,300 | Filefish and sea urchin with liver sauce                         |       | 2,800                         | Manganji green pepper, harvestfish & pickled plum tempura | 1,600  | Pot rice with chicken neck, ginger and perilla          | 2,400                                |       |
| Fresh whelk and Mozuku seaweed in vinegar                      | 1,800 | Fresh tuna from Chiba  |       | 4,000                         | Minced sardine and perilla tempura                        | 1,500  | Pot rice with chicken neck and pickled plum             | 2,200                                |       |
| Steamed abalone and sea urchin with liver sauce                | 4,200 | Fresh horse mackerel from Hyogo                                  |       | 1,800                         | Deep fried breaded eel confit                             | 3,300  | Pot rice with pacific saury and pickled ginger          | 2,400                                |       |
| Boiled Tyamame beans from Niigata                              | 950   | Fresh beard grunt  |       | 1,800                         | Steamed kelp grouper with sesame oil                      | 3,800  | Pot rice with oyster                                    | 2,900                                |       |
| Gigantic peak with tofu puree                                  | 1,000 | Fresh alfonsino from Chiba                                       |       | 2,500                         | Abalone gratin with grated Chinese yam                    | 3,300  | Kelp grouper broth soup (1cup)                          | 1,200                                |       |
| Malabar spinach and okra seasoned with fish broth              | 1,000 | <b>Assorted Sashimi</b>  |       |                               |   |  | Alfonsino broth miso soup (1 cup)                       | 950                                  |       |
| Chilled sweet corn soup with horsehair crab (1cup)             | 1,400 | 3 Sashimi  |       | 3,800                         |   |  | Japanese-style pickles                                  | 750                                  |       |
| Potato salad with smoked cheese                                | 850   | 4 Sashimi  |       | 4,200                         |   |  |   |                                      |       |
| Coriander seasoned with fish broth                             | 950   | 5 Sashimi  |       | 4,900                         |   |  |   |                                      |       |
| Fresh various vegetables salad with soft boiled egg            | 1,200 | <b>Variety with Cabbage miso</b>                                 |       |                               |   |  |   |                                      |       |
| <b>Chef's special appetizer plate</b>                          | 3,500 | Grilled eggplant   | 900   | Grilled onion                 | 950   | <b>Japanese black hair beef</b>                    |   |                                      |       |
|  |       | Grilled zucchini   | 850   | Grilled Manganji green pepper | 850   | Akagi beef rump steak from Gunma                   | 3,900   | <b>Dessert</b>                       |       |
|  |       | Grilled Shiitake mushroom  | 1,200 |                               |   | Grilled Akagi beef aitchbone from Gunma            | 3,800   | Condensed milk ice and fruit         | 900   |
|  |       | <b>Chef's special assorted grilled vegetables plate</b>          |       |                               |   | Stewed Akagi beef chuck flap from Gunma with ponzu | 3,500   | Roasted green tea pudding            | 700   |
|  |       | <b>Omakase Course</b>  | 9,500 |                               |   |  |   | Frozen apple with lemon ginger jelly | 750   |
|  |       |  |       |                               |   |  |   | Nuts&green tea ice with Monaka       | 750   |
|  |       |  |       |                               |   |  |   | <b>Chef's special dessert plate</b>  | 1,600 |
|  |       |  |       |                               |   | <b>Omakase Course Special</b>                      | 13,000  |                                      |       |