

Menu

Appetizers		Luxurious		Grilled, Deep fried, Simmered		Pot dishes			
Fresh large oyster from Iwate (1 pc)	1,300	Filefish, cuttlefish, salmon roe and sea urchin with liver sauce		4,300	Grilled whole bamboo shoot from Kagoshima (1 pc)	1,500	<b>Onogi's signature Pot rice with Lobsters</b>	3,500	
Deep fried breaded jumbo oyster from Iwate (1 pc)	2,000	Fresh Botan shrimp and sea urchin		4,300	Stir-fried eggplant in soy sauce and sugar	1,400	Pot rice with Japanese pepper and Akagi beef chuck flap	2,600	
Fresh large oyster from Iwate topped with jelly (1 pc)	1,500	Horsehair crab and sea urchin with salmon roe		4,000	Grilled geoduck and surf clam with cayenne pepper powder	2,400	Pot rice with chicken neck and pickled plum	2,400	
Braised oyster from Iwate and Shiitake mushroom (1 pc)	1,800	Horsehair crab and sea urchin with jelly		3,900	Grilled superior rosy seabass	4,300	Pot rice with Asari clam and butterbur sprout	2,400	
		Fresh cuttlefish with ponzu		3,300	Grilled squid with roe	2,200	Pot rice with alfonsino and ginger	2,400	
Roasted Akagi beef from Gunma	3,900	<b>Sashimi</b>			Grilled eel confit with bitter melon miso	3,300	Pot rice with rosy seabass and salmon roe	2,800	
Hamaguri clam seasoned with fish broth	2,000			Fresh tuna from Kagoshima	3,500	Deep fried bamboo shoot and seaweed laver	1,400	Pot rice with salmon roe, clam and boiled baby sardines	2,800
Geoduck, surf clam and whelk in vinegar	2,000	Fresh superior horse mackerel from Oita		2,500	Squid with roe tempura	2,300	Pot rice with wasabi leaves and boiled baby sardines	2,000	
Broccoli and rape blossoms namul	850	Fresh spotted halibut		2,200	Deep fried greeneye fish	1,200	Pot rice with tuna and perilla	2,500	
Grilled broad bean	1,400	Fresh halfbeak		2,200	Various wild vegetables and Japanese ice-fishes tempura	1,500	Pot rice with crab and bamboo shoot	2,600	
Steamed abalone and sea urchin with liver sauce	4,200	Lightly roasted alfonsino		2,200	Japanese glass shrimps tempura	1,500	Pot rice with wasabi leaves and bamboo shoot	2,200	
Chilled simmered octopus	1,200	<b>Assorted Sashimi</b>			Abalone gratin with grated Chinese yam	3,300	Steamed white rice from Niigata		
Ground cherry with tofu puree	1,200	3 Sashimi		3,900			Rosy seabass broth miso soup	900	
Tomato and various vegetables seasoned with fish broth	850	4 Sashimi		4,200			Japanese-style pickles	800	
Coriander seasoned with fish broth	950	5 Sashimi		4,900					
Potato salad with smoked cheese	950	<b>Variety with Cabbage miso</b>			<b>Japanese black hair beef</b>				
Fresh watercress salad with soft boiled egg	1,200	Grilled onion	950	Grilled turnip	800	Akagi beef rump steak from Gunma	4,000	<b>Dessert</b>	
<b>Chef's special appetizer plate</b>	3,700	Grilled eggplant	850	Grilled zucchini	850	Akagi beef chuck flap steak from Gunma	4,000	Soy bean flour and chocolate ice	850
		Grilled Shiitake mushroom	1,200	Grilled carrot	800	Stewed Akagi beef chuck flap from Gunma with ponzu	3,800	Small black sesame pudding	700
		<b>Chef's special assorted grilled vegetables plate</b>		2,500				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</b>	9,500	<b>Omakase Course</b>	13,000		<b>Omakase Course (Botan shrimp, Sea urchin &amp; Japanese Beef)</b>	15,000			