

Menu

Appetizers		Luxurious series of sea urchin		Grilled, Deep fried, Simmered		Pot dishes			
Fresh oyster from Iwate (1 pc)	1,300	Horsehair crab and sea urchin with jelly	3,900	Stir-fried eggplant in soy sauce and sugar	1,400	Onogi's signature Pot rice with Lobsters	3,500		
Deep fried breaded oyster from Iwate (1 pc)	1,600	Horsehair crab and sea urchin with salmon roe	4,200	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)	1,400	Filefish, salmon roe and sea urchin with liver sauce	3,900	Grilled whelk with cayenne pepper powder	2,200	Pot rice with chicken neck and pickled plum	2,000		
Braised oyster from Iwate and Shiitake mushroom (1 pc)	1,600	Fresh superior Botan shrimp and sea urchin	4,200	Grilled superior rosy seabass	4,300	Pot rice with alfonsino, Asari clam and seaweed laver	2,400		
Various vegetables with sesame oil, salt and sea kelp	900	Steamed abalone and sea urchin with liver sauce	4,200	Grilled superior grunt	3,300	Pot rice with salmon roe, clam and boiled baby sardines	2,800		
Chilled boiled abalone soup	3,200	Sashimi		Grilled sweet fish confit with cucumber vinegar (1 pc)	1,500	Pot rice with wasabi leaves and boiled baby sardines	2,000		
Boiled Edamame beans from Niigata	900	Fresh blacktip grouper	2,500	Sweet corn and seaweed laver tempura	1,400	Pot rice with crab and ginger	2,500		
Fresh whelk and seaweed laver in vinegar	1,600	Fresh bonito	1,800	Deep fried breaded lotus root paste	1,200	Pot rice with rosy seabass and salmon roe	2,800		
Cherry and fig with tofu puree	1,000	Lightly roasted alfonsino	2,400	Thick slices zucchini tempura	1,200	Pot rice with chicken neck and various vegetables	2,000		
Malabar spinach and okra seasoned with fish broth	1,000	Fresh white trevally	2,500	Japanese glass shrimps tempura	1,500	Pot rice with sweet corn and Akagi beef tendon	2,500		
Chilled sweet corn soup with horsehair crab (1cup)	1,000	Fresh whelk	1,800	Deep fried breaded perilla and Botan shrimp	2,500	Pot rice with sweet corn and crab	2,500		
Pickled sardine and yellow leek	1,400	Assorted Sashimi		Deep fried rosy seabass around the gill	1,800	Blacktip grouper broth rich soup	1,000		
Chilled simmered octopus	1,200	3 Sashimi	3,900	Braised rosy seabass and Shiitake mushroom in Foil Packets	4,500	Rosy seabass broth miso soup	900		
Coriander seasoned with fish broth	950	4 Sashimi	4,200	Japanese black hair beef		Japanese-style pickles	800		
Potato salad with smoked cheese	950	Variety with Cabbage miso		Roasted Akagi beef from Gunma		Dessert			
Eggplant and potherb mustard salad with soft boiled egg	1,000	Grilled onion	950	Grilled zucchini	850	Roasted Akagi beef from Gunma	4,000	Pink grapefruit and yogurt sherbet	800
		Grilled Shiitake mushroom	1,200	Grilled eggplant	850	Akagi beef rump steak from Gunma	4,000	Small caramel panna cotta	650
		Grilled colinky	800	Grilled turnip	800	Akagi beef sirloin steak from Gunma	4,000	Frozen apple with lemon ginger jelly	750
		Chef's special assorted grilled vegetables plate		2,500	Stewed Akagi beef chuck flap from Gunma with ponzu	3,800	Nuts & green tea ice with Monaka	750	
Chef's special appetizer plate	3,700	Omakase Course		9,500	Omakase Course		13,000	Chef's special dessert plate	1,600