Menu

Appetizers

Fresh large oyster from Iwate (1 pc)	1,000
Deep fried breaded large oyster from Iwate (1 pc)	1,300
Fresh oyster from Iwate topped with jelly (1 pc)	1,200
Braised oyster from Iwate and Shiitake mushroom (1 pc)	1,500
Chilled simmered octopus	1,200
Pickled pond smelts and yellow leek	1,500
Soft cod milt with ponzu	1,500
Superior monkfish liver with ponzu	1,800
Superior monkfish liver and soft cod milt with ponzu	2,400
Steamed abalone and sea urchin with liver sauce	4,200
Deep fried ginkgo nuts	950
Potato salad with smoked cheese	950
Fresh watercress salad with soft boiled egg	1,000
Coriander seasoned with fish broth	850
Chrysanthemum leaves seasoned with fish broth	850
Broccoli and rape blossom with sesame oil, salt & sea kelp	850
Chef's special appetizer plate	3,700

Luxurious

Horsehair crab and sea urchin with salmon roe	4,300
Horsehair crab and sea urchin with jelly	3,900
Horsehair crab with citrus Sudachi	3,000
Filefish, salmon roe and sea urchin with liver sauce	4,200
Sukiyaki style of Akagi beef sirloin with soft boiled egg	3,800

Sashimi

Fresh Japanese amberjack with grated spicy daikon radish	1,800
Lightly roasted alfonsino from Chiba	2,200
Fresh white trevally from Kagoshima	2,000
Fresh tuna from Aomori	3,800
Fresh whelk	1,800

Assorted Sashimi

3 Sashimi	3,900
4 Sashimi	4,500

Grilled vegetables with Cabbage miso

Grilled onion	950	Grilled zucchini	850
Grilled Shimonita leek	1,000	Grilled turnip	700
Grilled Shiitake mushroom	1,200		
Chef's special assorted grilled vegetables plate	2,500		

Omakase Course 9,500

Grilled, Deep fried, Simmered

Stir-fried eggplant in soy sauce and sugar	1,400
Grilled whelk with cayenne pepper powder	2,200
Grilled superior rosy seabass	4,300
Grilled superior kelp grouper from Yamaguchi	3,000
Grilled superior kelp grouper around the gill	2,500
Deep fried Ebi-imo taro root	1,400
Deep fried breaded lotus root paste	1,200
Deep fried breaded soft cod milt	2,400
Deep fried rosy seabass around the gill	2,000
Salmon, pickled plum and Shiso leaves tempura	1,400
Abalone gratin with grated Chinese yam	3,500

Japanese black hair beef

Roasted Akagi beef from Gunma	4,000
Akagi beef skirt steak from Gunma	4,000
Akagi beef chuck flap steak from Gunma	4,000
Stewed Akagi beef chuck flap from Gunma	3,500

Omakase Course 13,000

Pot dishes

Onogi's signature Pot rice with Lobsters	3,500
Pot rice with Japanese pepper and Akagi beef chuck flap	2,600
Pot rice with chicken neck and pickled plum	2,000
Pot rice with pickled ginger and Akagi beef tendon	2,600
Pot rice with salmon roe, clam and boiled baby sardines	2,800
Pot rice with wasabi leaves and boiled baby sardines	2,000
Pot rice with rosy seabass and salmon roe	2,800
Pot rice with kelp grouper, various mushrooms and ginger	2,000
Pot rice with crab & ginkgo nuts	2,500
Pot rice with sea bream and butterbur sprout	2,200
Pot white rice and Sukiyaki style of Akagi beef with soft boiled egg	4,000
Rosy seabass broth miso soup	900
Japanese-style pickles	800

Dessert

Soybean flour & chocolate ice cream	750
Small mascarpone pudding with passion fruit sauce	700
Frozen apple with lemon ginger jelly	750
Nuts＆green tea ice with Monaka	750
Chef's special dessert plate	1,600