

Menu

Appetizers		Luxurious		Grilled, Deep fried, Simmered		Pot dishes			
Fresh oyster from Hokkaido (1 pc)	1,200	Horsehair crab and sea urchin with salmon roe		4,300	Grilled duck and red bell pepper with Japanese pepper spicy Miso	2,500	Onogi's signature Pot rice with Lobsters	3,500	
Deep fried breaded large oyster from Hokkaido (1 pc)	1,500	Horsehair crab and sea urchin with jelly		3,900	Grilled whole young corn with Japanese pepper spicy Miso	1,500	Pot rice with Japanese pepper and Akagi beef chuck flap	2,600	
Fresh oyster from Hokkaido with jelly (1 pc)	1,300	Grilled superior rosy seabass		4,300	Stir-fried eggplant in soy sauce and sugar	1,400	Pot rice with chicken neck and pickled plum	2,000	
Braised oyster from Hokkaido and Shiitake mushroom (1 pc)	1,600	Grilled semi dried superior channel rockfish		4,000	Grilled whelk with cayenne pepper powder	2,500	Pot rice with pickled ginger and Akagi beef chuck flap	2,600	
Various vegetables seasoned with fish broth	1,000				Grilled sweet fish confit with cucumber vinegar (1 pc)	1,500	Pot rice with alfonsino and ginger	2,500	
Kyoho grape with Tofu pure and sesame paste	1,200	Today's Sashimi Fresh filefish and sea urchin with liver sauce		3,900	Grilled superior grunt	2,500	Pot rice with salmon roe, clam and boiled baby sardines	2,800	
Grilled corn and eggplant salad with soft boiled egg	1,200	Fresh Kuruma shrimp		3,800	Grilled superior largehed hairtail	3,500	Pot rice with wasabi leaves and boiled baby sardines	2,000	
Boiled Chamame beans from Niigata	1,000	Fresh Japanese bluefish from Chiba		2,400	Sweet corn and flat green beans tempura	1,400	Pot rice with rosy seabass and salmon roe	2,800	
Round eggplant seasoned with fish broth	950	Fresh superior flathead		2,400	Deep fried breaded Shiso leaves wrapped with fish & pickled plum	1,500	Pot rice with tuna and Shiso leaves	2,500	
Chilled sweet corn soup with horsehair crab (1cup)	1,200				Red bell pepper tempura stuffed with minced horse mackerel	1,500	Pot rice with horsehair crab and sweet corn	2,500	
Chilled Steamed abalone and liver	3,000	3 types of Sashimi		4,500	Japanese black hair beef		Pot rice with sweet corn and chicken neck	2,500	
Chilled simmered octopus	1,200	4 types of Sashimi		4,900	Seared Akagi beef sirloin	4,000	Pot rice with octopus and garlic	2,400	
Fresh whelk with ponzu and sesame oil	1,800				Cooled parboiled Akagi beef sirloin	4,000	Hamaguri clam broth soup	1,200	
Pickled grunt and Mozuku seaweed	1,200	Grilled vegetables with Cabbage miso			Sukiyaki style of Akagi beef sirloin with soft boiled egg	4,000	Red miso soup	900	
Potato salad with smoked cheese	950	Grilled onion	950	Grilled zucchini	850	Stewed Akagi beef cutlet	3,900	Japanese-style pickles	750
		Grilled red bell pepper	1,200	Grilled eggplant	850	Akagi beef rump steak from Gunma	4,000	SOUVENIR Japanese pepper spicy Miso	1,000
		Grilled Shiitake mushroom	1,200	Grilled Manganji green pepper	950	Akagi beef chuck flap steak from Gunma	4,000	Dessert	
Chef's special appetizer plate	3,800	Chef's special assorted grilled vegetables plate		2,500			Chestnut pudding	750	
Onogi's recommended special Course (today only offer)	18,000				Omakase Course	13,000	Condensed milk & mango ice cream	950	
							Frozen apple with lemon ginger jelly	750	
							Nuts&green tea ice with Monaka	750	
							Chef's special dessert plate	1,600	
							Omakase Course	9,500	