

Menu

Appetizers		Luxurious		Grilled, Deep fried, Simmered		Pot dishes			
Fresh oyster from Iwate (1 pc)	1,200	Queen crab and sea urchin with salmon roe		4,300	Stir-fried eggplant in soy sauce and sugar	1,400	Onogi's signature Pot rice with Lobsters	3,500	
Deep fried breaded large oyster from Iwate (1 pc)	1,500	Queen crab and sea urchin with jelly		3,900	Grilled whelk with cayenne pepper powder	2,500	Pot rice with Japanese pepper and Akagi beef chuck flap	2,600	
Fresh oyster from Iwate with jelly (1 pc)	1,300	Queen crab with citrus Sudachi		3,300	Stir-fried cuttlefish in soy sauce	3,900	Pot rice with chicken neck and pickled plum	2,000	
Braised oyster from Iwate and Shiitake mushroom (1 pc)	1,600	Steamed abalone and sea urchin with liver sauce		4,200	Grilled superior Spanish mackerel	2,500	Pot rice with pickled ginger and Akagi beef chuck flap	2,600	
Herring roe on kelp with finely chopped dried bonito	1,000	Fresh superior jambo Botan shrimp in soy sauce		3,900	Grilled superior rosy seabass	4,300	Pot rice with salmon roe, clam and boiled baby sardines	2,800	
Shungiku leave & herring roe seasoned with fish broth	1,000	Fresh superior jambo Botan shrimp, sea urchin and salmon roe		4,500	Deep fried Ebi-imo taro root	1,400	Pot rice with wasabi leaves and boiled baby sardines	2,000	
Superior monkfish liver from Hokkaido with ponzu	1,800	Today's Sashimi			Deep fried breaded lotus root paste	1,400	Pot rice with rosy seabass and salmon roe	2,800	
Soft cod milt with ponzu	1,500	Fresh filefish and sea urchin with liver sauce		3,900	Deep fried breaded soft cod milt	2,000	Pot rice with chicken neck and mushroom	2,500	
Superior monkfish liver and soft cod milt with ponzu	2,400	Fresh superior tuna from Aomori		4,000	Shiso leaves tempura wrapped with minced Japanese bluefish	1,500	Pot rice with octopus and garlic	2,400	
Shungiku leave & napa cabbage with soft boiled egg	1,200	Fresh Japanese amberjack from Toyama		2,400	Seaweed laver batter pond smelt tempura	1,500	Pot rice with tuna from Aomori and seaweed laver	2,500	
Fresh various vegetables with sesame oil, salt & sea kelp	950	Fresh Kuruma shrimp		3,900	Deep fried greeneye fish	1,500	Pot rice with queen crab and salmon roe	4,000	
Deep fried ginkgo nuts	1,000	3 types of Sashimi		4,500	Deep fried rosy seabass around the gill	2,400	Pot rice with queen crab and ginkgo nuts	3,000	
Coriander seasoned with fish broth	950	4 types of Sashimi		4,900			Fish and clam broth miso soup	900	
		Grilled vegetables with Cabbage miso			Japanese black hair beef		Japanese-style pickles	750	
Chilled simmered octopus	1,200	Grilled onion	950	Grilled zucchini	850	Seared Akagi beef sirloin with ponzu	4,000	Japanese pepper spicy Miso Dessert	1,000
Fresh whelk with ponzu and sesame oil	1,800	Grilled red radish	850	Grilled Shiitake mushroom	1,200	Sukiyaki style of Akagi beef sirloin with soft boiled egg	4,000	Chestnut and roasted green tea Mont Blanc	950
Pickled Spanish mackerel and yellow leek	1,500	Grilled turnip	950	Grilled mushroom	1,200	Akagi beef rump steak from Gunma	4,000	Custard pudding with caramel	750
Potato salad with smoked cheese	950	Grilled Fukaya leek	1,200			Grilled Akagi beef chuck flap from Gunma	4,000	Adzuki&soy bean flour ice cream	950
Chef's special appetizer plate	3,800	Chef's special assorted grilled vegetables plate		2,500	Stewed Akagi beef cutlet	4,000	Frozen apple with lemon ginger jelly	750	
							Nuts&green tea ice with Monaka	750	
							Chef's special dessert plate	1,600	
Queen crab & rosy seabass special Course			15,000	Omakase Course		13,000	Omakase Course	9,500	