

Menu

Appetizers		Luxurious			Grilled, Deep fried, Simmered		Pot dishes					
Fresh oyster from Iwate (1 pc)	1,200	Horsehair crab and sea urchin with salmon roe			4,300	Grilled broad bean from Kagoshima	1,500	Onogi's signature Pot rice with Lobsters	3,500			
Deep fried breaded large oyster from Iwate (1 pc)	1,500	Horsehair crab and sea urchin with jelly			3,900	Stir-fried eggplant in soy sauce and sugar	1,400	Pot rice with Japanese pepper and Akagi beef chuck flap	2,600			
Fresh oyster from Iwate with jelly (1 pc)	1,300	Grilled superior rosy seabass			4,300	Grilled whelk with cayenne pepper powder	2,500	Pot rice with chicken neck and pickled plum	2,000			
Braised oyster from Iwate and Shiitake mushroom (1 pc)	1,600	Deep fried breaded Botan shrimp			4,300	Stir-fried squid confit with roe in soy sauce	2,000	Pot rice with pickled ginger and Akagi beef chuck flap	2,600			
Oil-packed small oyster with garlic	1,500	Deep fried breaded superior horse mackerel			2,500	Grilled superior Spanish mackerel from Mie	2,600	Pot rice with chicken neck and mushroom	2,500			
Chilled simmered Hamaguri clam with clam broth	2,400	Grilled superior largehead hairtail from Chiba			3,300	Deep fried breaded lotus root paste	1,400	Pot rice with salmon roe and boiled baby sardines	2,800			
Nameko mushroom and yam seasoned with fish broth	1,000	Today's Sashimi				Seaweed batter asparagus tempura	1,400	Pot rice with wasabi leaves and boiled baby sardines	2,000			
Brassica, asparagus and turnip with sesame oil, salt & sea kelp	1,000	Fresh filefish and sea urchin with liver sauce			3,900	Shiso leaves tempura wrapped with minced horse mackerel	1,400	Pot rice with rosy seabass and salmon roe	2,800			
Superior monkfish liver from Hokkaido	1,800	Fresh superior tuna from Chiba			4,000	Seaweed laver batter pond smelt tempura	1,500	Pot rice with octopus and garlic	2,400			
Soft cod milt with ponzu	1,500	Fresh superior Botan shrimp			4,000	Deep fried breaded soft cod milt	2,000	Pot rice oyster and seaweed laver	2,800			
Fresh watercress salad with soft boiled egg	1,200	Fresh superior coral rockfish			3,000	Deep fried rosy seabass around the gill	2,500	Pot rice with crab and soy sauce butter	2,600			
Steamed abalone and sea urchin with liver sauce	3,900	3 types of Sashimi			4,500	Seaweed laver batter superior largehead hairtail tempura	3,500	Pot rice with horsehair crab and salmon roe	3,800			
Chilled simmered octopus	1,200	4 types of Sashimi			4,900	Abalone gratin with grated Chinese yam	3,900	Fish and clam broth miso soup Japanese-style pickles	900 750			
Pickled sardine and yellow leek	1,400	Grilled vegetables with Cabbage miso				Japanese black hair beef						
Potato salad with smoked cheese	950	Grilled onion	950	Grilled zucchini	850	Sukiyaki style of Akagi beef sirloin with soft boiled egg	4,000	Dessert				
Fresh whelk with ponzu and sesame oil	1,600	Grilled turnip	850	Grilled eggplant	850	Seared Akagi beef sirloin with ponzu	4,000	Small custard pudding with caramel	750			
		Grilled mushroom	1,200	Grilled Shiitake mushroom	1,200	Akagi beef rump steak from Gunma	4,000	Passion fruit and apricot kernel ice cream	950			
Chef's special appetizer plate	3,800	Chef's special assorted grilled vegetables plate			2,500	Grilled Akagi beef chuck flap from Gunma	4,000	Frozen apple with lemon ginger jelly Nuts&green tea ice with Monaka	750 750			
Horsehair crab & rosy seabass special Course		15,000			Omakase Course		13,000		Omakase Course		9,500	