

## Menu

Appetizers		Luxurious		Grilled, Deep fried, Simmered		Pot dishes			
Fresh large oyster from Iwate (1 pc)	1,300	Horsehair crab and sea urchin with salmon roe		4,500	Grilled broad bean from Kagoshima	1,500	Onogi's signature Pot rice with Lobsters	3,800	
Deep fried breaded large oyster from Iwate (1 pc)	1,500	Horsehair crab and sea urchin with jelly		3,900	Grilled whole young corn (2 pc)	1,000	Pot rice with Japanese pepper and Akagi beef chuck flap	2,600	
Fresh oyster from Iwate with jelly (1 pc)	1,400	Botan shrimp and sea urchin with salmon roe		4,500	Stir-fried snap pea in soy sauce	1,400	Pot rice with chicken neck and pickled plum	2,000	
Braised oyster from Iwate and Shiitake mushroom (1 pc)	1,600	Grilled superior rosy seabass		4,300	Grilled whelk with cayenne pepper powder	2,500	Pot rice with salmon roe and boiled baby sardines	2,800	
Snap pea seasoned with fish broth	1,000	Grilled superior largehed hairtail from Chiba		3,500	Grilled harvest fish from Kagawa	3,300	Pot rice with wasabi leaves and boiled baby sardines	2,000	
Chilled corn soup with horsehair crab (1cup)	1,200	Today's Sashimi			Grilled sweet fish confit with cucumber vinegar (2 pc)	2,400	Pot rice with rosy seabass and salmon roe	2,800	
Boiled Edamame beans from Niigata	1,000	Fresh Botan shrimp in soy sauce		4,300	Seaweed laver batter sweet corn tempura	1,500	Pot rice with octopus and garlic	2,400	
Malabar spinach & Chinese yam with sesame oil, salt & sea kelp	1,000	Fresh white trevally		2,600	Shiso leaves tempura wrapped with minced horse mackerel	1,500	Pot rice with corn and crab soy sauce butter	2,700	
Round eggplant seasoned with fish broth	1,000	Fresh superior fin whale		2,600	Deep fried shiso leaves wrapped with kelp grouper & pickled plum	1,500	Pot rice with alfonsino and wasabi leaves	2,400	
Chilled large hamaguri seasoned with fish broth	1,500	Fresh kelp grouper from Mie		3,000	Deep fried breaded horse mackerel with soy sauce and ginger	2,500	Pot rice fresh oyster and seaweed laver	3,000	
Pickled greeneye fish and yellow leek	1,300	Fresh superior grunt from Oita		2,600	Seaweed laver batter superior largehed hairtail tempura	3,800	Pot rice with chicken neck and sweet corn	2,500	
Fresh various vegetables salad with soft boiled egg	1,200	Lightly roasted alfonsino from Chiba		2,600	Deep fried rosy seabass around the gill	2,000	Pot rice with fresh sea urchin, seaweed laver & soft boiled egg	5,900	
Steamed and sea urchin with liver sauce	3,900	3 types of Sashimi		4,500	<b>Japanese black hair beef</b>		Fish and clam miso sou	900	
		4 types of Sashimi		4,900			Japanese-style pickles	750	
Chilled simmered octopus	1,200	<b>Grilled vegetables with Cabbage miso</b>			Chilled Akagi beef sirloin	4,500	<b>Dessert</b>		
Fresh whelk with ponzu and sesame oil	1,600	Grilled onion	1,000	Grilled zucchini	1,000	and sea urchin	Fresh mango from Okinawa	900	
Potato salad with smoked cheese	950	Grilled asparagus	1,000	Grilled Shiitake mushroom	1,000	Sukiyaki style of Akagi beef sirloin with soft boiled egg	4,000	Small mascarpone pudding with passion fruit sauce	750
Ground cherry with tofu puree	1,400	Grilled eggplant	1,000	Grilled manganji	1,000	Seared Akagi beef sirloin with ponzu	4,000	Peach yoghurt ice cream	750
<b>Chef's special appetizer plate</b>	3,800	<b>Chef's special assorted</b>		2,500	Akagi chuck flap beef steak from Gunma	4,000	Frozen apple with lemon ginger jelly	750	
					Roast Akagi beef from Gunma	4,000	Nuts & green tea ice with Monaka	750	
							<b>Chef's special dessert plate</b>	1,600	

grilled vegetables plate

**Rosy seabass and urchin and Course**

16,000

+ Tax10%

**Omakase Course**

13,000

**Omakase Course**

9,500