

# Menu

## Appetizers

## Luxurious

## Matsutake mushroom

## Pot dishes

Fresh large oyster from Hokkaido (1 pc)	1,300	Horsehair crab and sea urchin with salmon roe	4,500	Grilled Matsutake mushrooms in Foil Packets	6,500	Onogi's signature Pot rice with Lobsters	3,800
Deep fried breaded large oyster from Hokkaido (1 pc)	1,600	Horsehair crab and sea urchin with jelly	3,900	Deep fried breaded Matsutake mushrooms	4,000	Pot rice with Akagi beef and pickled ginger	2,600
Fresh oyster from Hokkaido with jelly (1 pc)	1,400	Grilled superior rosy seabass	4,300	Pot rice with Matsutake mushrooms	4,000	Pot rice with chicken neck and pickled plum	2,000
Braised oyster from Hokkaido and Shiitake mushroom (1 pc)	1,800	Grilled superior largehed hairtail from Chiba	3,300	Pot rice with Horsehair crab and Matsutake mushrooms	4,900	Pot rice with Akagi beef and grilled corn	2,600
Chilled oil-packed oyster	1,800	Grilled eel confit	3,500	<b>Grilled, Deep fried, Simmered</b>		Pot rice with wasabi leaves and boiled baby sardines	2,000
Coriander seasoned with fish broth	950	Deep fried breaded horse mackerel with soy sauce and ginger	2,500			Grilled whelk with cayenne pepper powder	2,500
Chilled roasted duck with wasabi	1,500	Seaweed laver batter superior largehed hairtail tempura	3,500	Stir-fried cuttlefish and yellow leek in soy sauce	2,400	Pot rice with octopus and garlic	2,400
Boiled Edamame beans from Niigata	1,000	Fresh filefish and sea urchin with liver sauce	3,900	Grilled superior harvest fish from Kagawa	3,300	Pot rice with sweet corn and crab soy sauce butter	2,700
Deep fried ginkgo nuts	1,000	Fresh superior Botan shrimp in soy sauce	4,200	Seaweed laver batter sweet corn tempura	1,500	Pot rice with chicken neck and mushroom soy sauce butter	2,600
Round eggplant seasoned with fish broth	1,000	Fresh pacific saury with liver sauce	2,400	Seaweed laver batter white shrimp tempura	1,500	Pot rice with cuttlefish and ginger	2,600
Malabar spinach and mozuku seasoned with fish broth	1,000	Fresh white trevally	2,600	Deep fried shiso leaves wrapped with kelp grouper and plum	1,500	Pot rice oyster and seaweed laver	2,900
Pickled harvest fish and yellow leek	1,200	Fresh kelp grouper	2,600	<b>Japanese black hair beef</b>		Pot rice with horsehair crab and salmon roe	3,500
Various vegetables salad with soft boiled egg	1,400	3 types of Sashimi 4 types of Sashimi	4,500 4,900			Chilled Akagi beef sirloin and sea urchin	4,500
Steamed and sea urchin with liver sauce	3,900	<b>Grilled vegetables with Cabbage miso</b>		Sukiyaki style of Akagi beef sirloin with soft boiled egg	4,000	Fish and clam miso soup	900
Chilled simmered octopus	1,200	Grilled onion	1,000	Grilled zucchini	1,000	Japanese-style pickles	750
Fresh whelk with ponzu and sesame oil	1,600	Grilled paprika	1,000	Grilled Shiitake mushroom	1,200	<b>Dessert</b>	
Potato salad with smoked cheese	950	Grilled eggplant	1,000	Grilled mushroom	1,200	Small custard pudding	750
<b>Chef's special appetizer plate</b>	3,800	<b>Chef's special assorted grilled vegetables plate</b>		2,500	Seared Akagi beef sirloin with ponzu	Condensed milk ice cream with melon	750
<b>Matutake mushroom and Rosy seabass Course</b>		18,000		<b>Omakase Course</b>	13,000	Frozen apple with lemon ginger jelly	750
						Nuts & green tea ice with Monaka	750
						<b>Chef's special dessert plate</b>	1,600
						<b>Omakase Course</b>	9,500