## Menu

### Appetizers
- Fresh large oyster from Hokkaido (1 pc) | 1,300
- Deep fried breaded large oyster from Hokkaido (1 pc) | 1,600
- Fresh oyster from Hokkaido with jelly (1 pc) | 1,400
- Braised oyster from Hokkaido and Shiitake mushroom (1 pc) | 1,800
- Chilled oil-packed oyster | 1,800
- Coriander seasoned with fish broth | 950
- Chilled roasted duck with wasabi | 1,500
- Boiled Edamame beans from Niigata | 1,000
- Deep fried ginkgo nuts | 1,000
- Round eggplant seasoned with fish broth | 1,000
- Malabar spinach and mizuku seasoned with fish broth | 1,000
- Pickled harvest fish and yellow leek | 1,200
- Various vegetables salad with soft boiled egg | 1,400
- Steamed and sea urchin with liver sauce | 3,900
- Chilled simmered octopus | 1,200
- Fresh whelk with ponzu and sesame oil | 1,600
- Potato salad with smoked cheese | 950
- Chef’s special appetizer plate | 3,800

### Luxurious
- Horsehair crab and sea urchin with salmon roe | 4,500
- Horsehair crab and sea urchin with jelly | 3,900
- Grilled superior rosy seabass | 4,300
- Grilled superior largehead hairtail from Chiba | 3,300
- Grilled eel confit | 3,500
- Deep fried breaded horse mackerel with soy sauce and ginger | 2,500
- Seaweed layer batter | 3,500
- Superior largehead hairtail tempura | 3,900
- Fresh filefish and sea urchin with liver sauce | 4,200
- Fresh superior Botan shrimp in soy sauce | 2,400
- Fresh white trevally | 2,600
- Fresh kelp gropper | 2,600
- 3 types of Sashimi | 4,450
- 4 types of Sashimi | 4,900

### Grilled vegetables with Cabbage miso
- Grilled onion | 1,000
- Grilled zucchini | 1,000
- Grilled paprika | 1,000
- Grilled Shiitake mushroom | 1,200
- Grilled eggplant | 1,000
- Grilled mushroom | 1,200
- Chef’s special assorted grilled vegetables plate | 2,500

### Matsutake mushroom
- Grilled Matsutake mushrooms in Foil Packets | 6,500
- Deep fried breaded Matsutake mushrooms | 4,000
- Pot rice with Matsutake mushrooms | 4,000
- Pot rice with Horsehair crab and Matsutake mushrooms | 4,900

### Grilled, Deep fried, Simmered
- Grilled whelk with cayenne pepper powder | 2,500
- Stir-fried cuttlefish and yellow leek in soy sauce | 2,400
- Grilled superior harvest fish from Kagawa | 3,300
- Seaweed layer batter sweet corn tempura | 1,500
- Seaweed layer batter white shrimp tempura | 1,500
- Deep fried shiso leaves wrapped with kelp gropper and plum | 1,500

### Japanese black hair beef
- Chilled Akagi beef sirloin and sea urchin | 4,500
- Sukiyaki style of Akagi beef sirloin with soft boiled egg | 4,000
- Seared Akagi beef sirloin with ponzu | 4,000
- Akagi beef thigh steak from Gunma | 4,000
- Stewed Akagi beef cutlet with grated radish and ponzu | 4,000

### Pot dishes
- Onagi’s signature Pot rice with Lobsters and pickled ginger | 3,800
- Pot rice with Akagi beef and chicken neck and pickled plum | 2,600
- Pot rice with Akagi beef and grilled corn | 2,600
- Pot rice with wasabi leaves and boiled baby sardines | 2,000
- Pot rice with rosy sea bass and salmon roe | 2,800
- Pot rice with octopus and garlic | 2,400
- Pot rice with sweet corn and crab soy sauce butter | 2,700
- Pot rice with chicken neck and mushroom soy sauce butter | 2,600
- Pot rice with cuttlefish and ginger | 2,600
- Pot rice oyster and seaweed layer | 2,900
- Pot rice with horsehair crab and salmon roe | 3,500
- Pot rice with largehead hairtail and pickled plum kombu | 3,000
- Fish and clam miso soup | 900
- Japanese-style pickles | 750

### Dessert
- Small custard pudding | 750
- Condensed milk ice cream with melon | 750
- Frozen apple with lemon ginger jelly | 750
- Nuts & green tea ice with Monaka | 750
- Chef’s special dessert plate | 1,600

### Omakase Course
- Matutake mushroom and Rosy seabass Course | 18,000
- Omakase Course | 13,000
- Omakase Course | 9,500

+Tax10%