

# Menu

Appetizers		Luxurious		Grilled, fried, Simmered		Pot dishes	
Fresh large oyster from Hokkaido (1 pc)	1,300	Queen crab and sea urchin with salmon roe	4,500	Stir-fried cuttlefish in soy sauce	2,500	Onogi's signature Pot rice with Lobsters	3,800
Deep fried breaded large oyster from Hokkaido (1 pc)	1,600	Queen crab and sea urchin with jelly	3,900	Grilled spanish mackerel from Mie	2,500	Pot rice with Akagi beef and ginkgo nuts	2,600
Fresh oyster from Hokkaido with jelly (1 pc)	1,400	Queen crab with jelly and citrus Sudachi	3,300	Grilled largehed hairtail from Chiba	3,300	Pot rice with Queen crab	3,500
Braised oyster from Hokkaido and Shiitake mushroom (1 pc)	1,800	Pot rice with Queen crab and salmon roe	4,900	Deep fried "Satoimo" with yuzu	1,400	Pot rice with chicken neck and pickled plum	2,000
		Grilled superior rosy seabass	4,300	Deep fried breaded lotus root paste	1,200	Pot rice with Japanese pepper and Akagi beef chuck flap	2,600
Steamed abalone and sea urchin with liver sauce	4,200			Deep fried breaded Soft cod milt	2,400	Pot rice with wasabi leaves and boiled baby sardines	2,000
Chilled smoke alfonsino	1,800	<b>Today's Sashimi</b>		Deep fried globefish	2,400	Pot rice with boiled baby sardines and salmon roe	2,800
Coriander seasoned with fish broth	1,000	Fresh filefish and sea urchin with liver sauce	4,200	Deep fried flatfish and pickled plum	1,500	Pot rice with fatty tuna garlic butter	3,000
Chilled simmered octopus	1,300	Fresh Kuruma shrimp	4,000	Deep fried breaded horse mackerel with soy sauce and ginger	2,500	Pot rice with rosy seabass and salmon roe	2,800
Superior fresh monkfish liver from Hokkaido with wasabi	2,500	Fresh fin whale and ginger	4,000	Seaweed laver batter largehed hairtail tempura	3,300	Pot rice with octopus and garlic	2,400
Soft cod milt with ponzu	1,500	Lightly roasted globefish with ponzu	3,500	Braising kelp grouper with ponzu and sesame oil	3,000	Pot rice with crab and mushroom soy sauce butter	2,700
Pickled Spanish mackerel and yellow leek	1,500	Fresh superior tuna from Aomori	4,000	Abalone gratin with grated Chinese yam	3,300	Pot rice with oyster and seaweed with garlic	2,800
Deep fried ginkgo nuts	1,000	Fresh amberjack from Hokkaido with onion ponzu	2,600			Pot rice with fatty salmon and salmon roe	2,600
Chilled eggplant soup with sea urchin (1cup)	1,400	3 types of Sashimi	4,500	<b>Japanese black hair beef</b>		Fish and clam broth miso soup	900
Various vegetables salad with soft boiled egg	1,200	4 types of Sashimi	4,900	Sukiyaki style of Akagi beef sirloin with soft boiled egg	4,000	Japanese-style pickles	750
Potato salad with smoked cheese	950	<b>Grilled vegetables with Cabbage miso</b>		Seared Akagi beef sirloin with ponzu	4,000	<b>Dessert</b>	
		Grilled onion 1,000	Grilled zucchini 1,000	Akagi beef rump steak from Gunma	4,000	Small custard pudding	750
		Grilled turnip 1,000	Grilled eggplant 1,000	Roasted Akagi beef from Gunma	4,000	Soybean flour and chocolate ice cream	750
		Grilled Shiitake Mushroom 1,200	Grilled Mushroom 1,200	Stewed Akagi beef cutlet	4,000	Frozen apple with lemon ginger jelly	750
<b>Chef's special appetizer plate</b>	4,200	<b>Chef's special assorted grilled vegetables plate</b>	2,500			Nuts & green tea ice with Monaka	750
<b>Queen crab and globefish Special Course</b>	18,000			<b>Omakase Course</b>	13,000	<b>Chef's special dessert plate</b>	1,600
						<b>Omakase Course</b>	9,500