

Menu

Appetizers		Luxurious		Grilled, fried, Simmered		Pot dishes			
Fresh large oyster from Iwate (1 pc)	1,300	Horsehair crab and sea urchin with salmon roe		4,500	Grilled whole bamboo shoot with finely chopped dried bonito	2,000	Onogi's signature Pot rice with Lobsters	3,800	
Deep fried breaded large oyster from Iwate (1 pc)	1,600	Horsehair crab and sea urchin with jelly		3,900	Seaweed laver batter large green asparagus tempura	1,500	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		4,900	Butterbur tempura from Niigata	1,400	Pot rice with chicken neck and pickled plum	2,000	
Braised oyster from Iwate and Shiitake mushroom (1 pc)	1,800	Grilled superior rosy seabass		4,300	Deep fried flatfish and pickled plum	1,500	Pot rice with rosy seabass and salmon roe	2,800	
Fresh large oyster from Iwate with ponzu (1 pc)	1,400	Grilled superior tilefish from Yamaguchi		3,500	Grilled smoked harvest fish	3,300	Pot rice with sakura shrimp and seaweed laver	2,600	
		Deep fried breaded horse mackerel with soy sauce and ginger		2,500	Grilled largehead hairtail from Chiba	3,300	Pot rice with Akagi beef garlic butter	2,600	
Chilled simmered Hamaguri clam seasoned with fish broth	1,600	Pot rice with fresh sea urchin and soft boiled egg		6,400	Grilled broad bean from Kagoshima	1,500	Pot rice with wasabi leaves and boiled baby sardines	2,000	
Grilled eggplant and ginger seasoned with fish broth	1,000				Stir-fried eggplant in soy sauce and sugar	1,400	Pot rice with wasabi leaves and whole bamboo shoot	2,400	
Potato salad with smoked cheese	1,000	Today's Sashimi			Seaweed laver batter sakura shrimp tempura	1,400	Pot rice with Horsehair crab and ginger	3,000	
Chilled simmered octopus	1,200	Fresh superior Botan shrimp in soy sauce		4,200	Abalone gratin with grated Chinese yam	3,900	Pot rice with boiled baby sardines and salmon roe	2,800	
Pickled young sweetfish and yellow leek	1,400	Fresh superior grunt from Oita		2,500	Seaweed laver batter firefly squid tempura	1,500	Pot rice with fatty tuna garlic butter	3,000	
Chilled smoked firefly squid	1,400	Lightly roasted alfonsino from Chiba		2,500	Stir-fried cuttlefish in soy sauce	3,300	Pot rice with Akagi beef and onion soy sauce with soft boiled egg	3,800	
Steamed abalone and sea urchin with liver sauce	4,300	Fresh Japanese bluefish		2,500	Seaweed laver batter superior rosy seabass tempura	4,300	Miso soup	900	
		3 types of Sashimi		4,500			Japanese-style pickles	750	
		4 types of Sashimi		4,900					
Ground cherry with tofu puree	1,400	Grilled vegetables with Cabbage miso			Japanese black hair beef		Dessert		
Onion and spring cabbage seasoned with fish broth	1,000	Grilled onion	1,000	Grilled zucchini	1,000	Sukiyaki style of Akagi beef sirloin with soft boiled egg	4,000	Small coffee and mascarpone pudding	750
Fresh monkfish liver from Hokkaido with wasabi	2,400	Grilled Watermelon radish	1,000	Grilled eggplant	1,000	Seared Akagi beef sirloin with ponzu	4,000	Passionfruit with apricot kernel ice cream	850
Fresh watercress salad with soft boiled egg	1,200	Grilled Shiitake Mushroom	1,200	Grilled green asparagus	1,200	Akagi beef rump steak from Gunma	4,000	Frozen apple with lemon ginger jelly	750
Chef's special appetizer plate	4,000	Chef's special assorted grilled vegetables plate		2,500	Stewed Akagi beef chuck flap with ponzu from Gunma	4,000	Chef's special dessert plate	1,600	
Omakase Course		13,000		Omakase Course		9,500			