

Menu

Appetizers		Luxurious		Matsutake mushroom from Hokkaido		Pot dishes				
Fresh large oyster from Hokkaido (1 pc)	1,400	Horsehair crab and sea urchin with salmon roe		4,700	Grilled Matsutake mushrooms in Foil Packets	6,700	Onogi's signature Pot rice with Lobsters	3,900		
Deep fried breaded large oyster from Hokkaido (1 pc)	1,600	Horsehair crab and sea urchin with jelly		4,200	Deep fried breaded Matsutake mushrooms	4,400	Pot rice with Japanese pepper and Akagi beef chuck flap	2,700		
Fresh oyster from Hokkaido with jelly (1 pc)	1,600	Grilled superior rosy seabass		4,700	Pot rice with Matsutake mushrooms	4,400	Pot rice with chicken neck and pickled plum	2,400		
Braised oyster from Hokkaido and Shiitake mushroom (1 pc)	1,800	Steamed abalone and sea urchin with liver sauce		4,500	Pot rice with Horsehair crab and Matsutake mushrooms	5,200	Pot rice with rosy seabass and salmon roe	3,000		
Fresh large oyster from Hokkaido with ponzu (1 pc)	1,500	Fresh superior Botan shrimp and sea urchin with salmon roe		4,900	<b>Grilled, fried, Simmered</b>		Pot rice with corn and crab butter soy sauce	2,700		
Fig with tofu pure and sesame paste	1,400	Deep fried breaded horse mackerel with soy sauce and ginger		2,600			Stir-fried eggplant in cayenne pepper soy sauce	1,400	Pot rice with Akagi beef garlic butter soy sauce	2,800
Chilled roasted duck with wasabi	1,500	Seaweed laver batter superior largehead hairtail tempura		3,700	Seaweed laver batter white shrimp tempura	1,500	Pot rice with oyster and sea urchin	5,900		
Round eggplant seasoned with fish broth	1,200	Deep fried superior spotted halibut		3,500	Grilled largehead hairtail from Chiba	3,700	Pot rice with wasabi leaves and boiled baby sardines	2,400		
Boiled Edamame beans from Niigata	1,200	<b>Today's Sashimi</b>				Deep fried shiso leaves wrapped with gnomefish and pickled plum	1,600	Pot rice with club and ginkgo nuts	2,800	
Fresh small oyster and seaweed with vinegar	2,000					Fresh superior Botan shrimp in soy sauce		4,300	Seaweed laver batter corn tempura	1,500
Pickled fatty salmon and yellow leek	1,400	Fresh superior fin whale		4,300	Stir-fried white geoduck clam in cayenne pepper soy sauce	2,200	Pot rice with boiled baby sardines and salmon roe	3,000		
Chilled round eggplant soup with sea urchin (1 cup)	1,600	Fresh superior spotted halibut		2,800	Grilled smoked black gnomefish from Chiba	3,500	Pot rice with Akagi beef sirloin and onion soy sauce (soft boiled egg)	4,500		
Onogi's potato salad with smoked cheese	1,000	Fresh superior grunt from Oita		2,600	Grilled superior tilefish	3,700	Miso soup	900		
Malabar spinach, mekabu and yam seasoned with fish broth	1,000	3 types of Sashimi		4,600	<b>Japanese black hair beef</b>		Japanese-style pickles	750		
Fresh monkfish liver from Hokkaido	2,500	<b>Grilled vegetables with Cabbage miso</b>					Seared Akagi beef sirloin with ponzu	4,200		
Chilled simmered octopus	1,300	Grilled onion	1,200			Grilled zucchini	1,200	Stewed Akagi beef cutlet	4,000	Small egg pudding
Fresh watercress salad with soft boiled egg	1,300	Grilled paprika	1,200	Grilled eggplant	1,000	Sukiyaki style of Akagi beef sirloin with soft boiled egg	4,200	Passion fruit with apricot ice cream	750	
<b>Chef's special appetizer plate</b>	4,400	Grilled Shiitake Mushroom	1,200	Grilled manganji	1,000	Akagi beef rump steak from Gunma	4,200	Frozen apple with lemon ginger jelly	950	
<b>Matutake mushroom and Rosy seabass Course</b>		18,000		<b>Omakase Course</b>		13,000		<b>Omakase Course</b>		9,500