

Menu

Appetizers		Luxurious		Grilled, fried, Simmered		Pot dishes	
Fresh large oyster from Iwate (1 pc)	1,200	Horsehair crab and sea urchin with salmon roe	4,900	Grilled whole bamboo shoot with finely chopped dried bonito	2,400	Onogi's signature Pot rice with Lobsters	3,900
Deep fried breaded oyster from Iwate (1 pc)	1,500	Horsehair crab and sea urchin with jelly	4,400	Grilled broad bean from Kagoshima	1,600	Pot rice with Japanese pepper and Akagi beef chuck flap	2,700
Fresh oyster from Iwate with jelly (1 pc)	1,200	Grilled superior rosy seabass	4,800	Deep fried shiso leaves wrapped sea bream with and pickled plum	1,500	Pot rice with chicken neck and pickled plum	2,400
Braised oyster from Iwate and Shiitake mushroom (1 pc)	1,600	Grilled superior tilefish with tartar sauce	4,400	Deep fried breaded horse mackerel with soy sauce and ginger	2,600	Pot rice with rosy seabass and salmon roe	3,000
Fresh oyster from Iwate with ponzu (1 pc)	1,200	Fresh superior Botan shrimp and sea urchin with salmon roe	6,500	Seaweed laver batter white shrimp tempura	1,500	Pot rice with bonito soup and sesame oil with egg	2,400
Fresh oyster from Iwate with seaweed and vinegar (1 pc)	1,200	Grilled eel confit	3,800	Deep fried Japanese butterbur from Yamagata	1,400	Pot rice with spear squid and ginger soy sauce	2,700
Chilled onion soup with sea urchin (1cup)	1,400	Today's Sashimi		Deep fried Japanese taro potato from Tochigi	1,400	Pot rice with Akagi beef and mushroom butter soy sauce	2,800
Asari clams and cabbage seasoned with fish broth	1,300	Fresh superior Botan shrimp in soy sauce	4,900	Seaweed laver batter superior rosy seabass	4,300	Pot rice with fatty tuna, Japanese pepper and garlic	2,800
Soft cod roe with ponzu	1,600	Fresh filefish and sea urchin with liver sauce	4,300	Stir-fried eggplant in cayenne pepper soy sauce	1,400	Pot rice with crab butter soy sauce	2,800
Pickled young sweetfish and yellow leek	1,400	Fresh superior tuna from Aomori	4,000	Grilled smoked superior harvest fish	3,500	Pot rice with bamboo shoots and wasabi leaves	2,700
Eggplant seasoned with fish broth	1,000	Lightly roasted alfonsino from Chiba	2,900	Deep fried globefish	2,500	Pot rice with boiled baby sardines and salmon roe	3,000
Deep fried ginkgo nuts	1,200	Fresh superior kelp grouper	3,000	Stir-fried squid in soy sauce and sugar	2,400	Pot rice with Akagi beef and onion soy sauce with soft boiled egg	4,300
Fresh superior monkfish liver from Hokkaido	2,600	Grilled vegetables with Cabbage miso		Japanese black hair beef		Miso soup	900
Onogi's potato salad with smoked cheese	1,000			3 types of Sashimi	4,600	Seared Akagi beef sirloin with ponzu	4,200
Chilled simmered octopus	1,300	Grilled onion	1,200	Grilled turnip	1,200	Dessert	
Chilled Hamaguri clam seasoned with fish broth	1,600	Grilled Shiitake Mushroom	1,200	Grilled zucchini	1,200	Small egg pudding	750
Fresh watercress salad with soft boiled egg	1,200	Grilled eggplant	1,200	Akagi beef rump steak from Gunma	4,400	Condensed milk and strawberry ice cream	850
Chef's special appetizer plate	4,900	Omakase Course		Stewed Akagi beef chuck flap with ponzu from Gunma	4,200	Frozen apple with lemon ginger jelly Nuts & green tea ice with Monaka	950
				Omakase Course		9,500	Chef's special dessert plate