

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 large oyster from Iwate (1 pc) 1,600	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) 1,300	Grilled superior rosy seabass 4,800	Deep fried shiso leaves wrapped grouper 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 4,000	Deep fried breaded horse mackerel with soy sauce and ginger 2,600	Pot rice with Sakura small shrimp and salmon roe 2,800
Fresh oyster from Iwate with ponzu (1 pc) 1,300	Grilled smoked superior gnomefish 4,000	Seaweed laver batter white shrimp tempura 1,500	Pot rice with rosy seabass and salmon roe 3,000
Fresh oyster from Iwate with seaweed and vinegar (1 pc) 1,300	Superior minced tuna from Aomori with sea urchin 4,000	Grilled largehead hairtail from Chiba 3,300	Pot rice with bamboo shoots and wasabi leaves 2,400
Chilled smoked firefly squid 1,400	Seaweed laver batter largehead hairtail from Chiba 3,500	Deep fried Japanese butterbur from Yamagata 1,400	Pot rice with Akagi beef and mushroom butter soy sauce 2,800
Chilled onion soup with sea urchin (1cup) 1,400	Today's Sashimi	Seaweed laver batter superior rosy seabass 4,300	Pot rice with fatty tuna, Japanese pepper and garlic 2,800
Large Hamaguri clam seasoned with fish broth 1,400	Fresh superior Kuruma shrimp 4,500	Grilled large white asparagus with finely chopped dried bonito (1 pc) 2,200	Pot rice with horsehair crab butter soy sauce 3,300
Pickled young sweetfish and yellow leek 1,400	Shellfish lover platter (Geoduk, Surf clam, Whelk) 2,800	Deep fried breaded king salmon 2,600	Pot rice with boiled baby sardines and bamboo shoots 2,600
Steamed abalone and sea urchin with liver sauce 4,200	Fresh superior tuna from Chiba 3,500	Deep fried Japanese taro potato from Tochigi 1,400	Pot rice with fresh sea urchin, seaweed laver & soft boiled egg 6,500
Onogi's potato salad with smoked cheese 1,000	Lightly roasted alfonsino from Chiba 2,800	Japanese black hair beef	Pot rice with Akagi beef and onion soy sauce with soft boiled egg 4,300
Fresh superior monkfish liver from Hokkaido 2,600	Fresh kelp grouper flavored with seaweed 2,600	Akagi beef fillet steak from Gunma 4,900	Miso soup 900
Chilled simmered octopus 1,300	3 types of Sashimi 4,600	Seared Akagi beef sirloin with ponzu 4,200	Japanese-style pickles 750
Fresh watercress salad with soft boiled egg 1,200	Grilled vegetables with Cabbage miso	Sukiyaki style of Akagi beef sirloin with soft boiled egg 4,200	Dessert
Canola flower & bamboo shoot with sesame oil, salt & sea kelp 1,000	Grilled onion 1,200	Akagi beef rump steak from Gunma 4,400	Small mascarpone pudding with passion fruit sauce 750
Chef's special appetizer plate 4,900	Grilled Shiitake Mushroom 1,200	Stewed Akagi beef chuck flap with ponzu from Gunma 4,200	Coffee chocolate chip ice cream 850
	Grilled zucchini 1,200		Frozen apple with lemon ginger jelly Nuts & green tea ice with Monaka 750
Omakase Course	13,500	Omakase Course	9,500
			Chef's special dessert plate 1,800