



Recommended dish

Early summer taste

As the weather shifts from spring to summer, we have the pleasure to enjoy delicacies from both seasons. For vegetables, we have myoga, young corn, new lotus root and asparagus, all very flavorful and refreshing to taste. The seasonal seafood selection includes pike conger, Meita flounder, horse mackerel, conger eel and bonito.

Summer Energy with Power Food

Marinated Kinji-sou, shaved dried tuna

rice bowl

Unagi from Aichi

clear soup, Japanese pickles

¥8,000

Non-alcoholic power drink ¥1,800

SHOKADO BENTO BOX

Appetizer

Jade beans tofu, salmon roe, Junsai water shield, dashi soup

Soup

Pike conger dumpling
shiitake mushroom, small melon, carrot, yuzu

Japanese delicacies

Grilled cod miso flavored, broiled Barracuda sushi
mozuku seaweed, simmered razor clam, young sweetfish
omelet, grilled eel, simmered duck, walnut, Omi konjac, sesame tofu
hamabofu, Japanese parsley, silk squid, sake flavor

Sashimi

Two kinds of seasonal fish

Simmered dish

Octopus, pumpkin, yam, soymilk skin, golden bamboo shoot

Deep-fried dish

Shiba prawn, lotus root, small okra, young corn

Rice

Myoga rice, Aosa seaweed
miso soup, Japanese pickles

Dessert

White coffee blanc manger

¥4,800

NISHIKI

Appetizer

Hamabofu, Japanese parsley, silk squid, sake flavor
yam, walnut, simmered duck

Soup

Greenling, mugwort sesame tofu
Junsai water shield, carrot, leaf bud

Sashimi

Three kinds of seasonal fish

Grilled dish

Ebo seabream, yuzu
simmered sweet potato, ginger, broad bean

Simmered dish

Pike conger, egg, burdock, Japanese parsley

Deep-fried dish

Zucchini, Mozzarella cheese
young sweetfish, dashi soup, grated daikon radish

Noodles

Aosa Udon noodles

Dessert

White coffee blanc mange
fresh seasonal fruits

¥8,000

Recommendation

Grilled abalone, Aosa seaweed	¥5,000
Simmered wagyu beef, egg, burdock	¥3,000
Simmered pike conger, egg, burdock	¥3,000

Small appetizer

Assorted appetizer	¥3,200
Hairy crab, pickled white taro stem	¥2,100
Dried mullet roe	¥2,000
Kelp with herring roe	¥1,800
Soy milk skin	¥1,600
Marinated hamabofu Japanese parsley sake flavor	¥1,400
Sesame tofu	¥1,200
Marinated vegetable	¥1,200

Sashimi

Five kinds of sashimi	¥6,500
Three kinds of sashimi	¥4,500
Thinly sliced white fish	¥4,500
Fatty tuna, lean tuna	Market price

Soup/Simmered dish

Steamed tilefish, scallop dumpling soup	¥3,200
Steamed pike conger dumpling soup	¥2,800
Greenling, mugwort sesame tofu soup	¥2,800
Greenling, lotus root mochi soup	¥2,800
Seasonal simmered dish	¥1,500

Grilled dish/Deep-fried dish

Salted grilled rock fish	Market price
Grilled Meita flounder	¥3,000
Grilled cod miso flavored	¥2,800
Grilled Ebo seabream	¥2,500
Chicken grilled/teriyaki	¥2,800
Assorted tempura	¥6,500
Vegetable tempura	¥3,500
Deep-fried conger eel	¥2,800
Deep-fried zucchini, young sweet fish	¥2,200
Deep-fried Shiba prawn, lotus root	¥2,200

Beef

Kobe beef fillet	100g	¥19,800
Kobe beef loin	100g	¥18,000
Premium wagyu fillet	100g	¥14,500~
Premium wagyu loin	100g	¥12,000~
Spiny lobster		¥12,000
Abalone		¥12,000

Rice/Noodles

Eight pieces of assorted sushi	¥8,000
Seasonal rice set	¥3,800~
Chilled brown rice udon noodles (Hot & Cold)	¥1,800
Rice set	¥1,500
Children's Bento-Box	¥3,500

Dessert

Seasonal fresh fruits	Market price
Homemade Warabi mochi	¥1,600
White coffee blanc manger	¥1,300
Wasanbon panna cotta	¥1,100
Ice cream	¥800

MIYABI

Japanese delicacies

Junsai water shield, dashi jelly, prawn, yomogi wheat cake
Omi konjac, tofu sauce, grilled razor clam, seaweed sauce
walnut, simmered duck

Soup

Greenling, lotus root mochi
kidney beans, carrot, yuzu

Sashimi

Three kinds of seasonal fish

Side dish

Eel, steamed rice, Japanese pepper
pickled melon cucumber, bonito powder

Grilled dish

Meita flounder
broad bean, daikon radish, sudachi, Yanaka ginger

Simmered dish

Octopus, yam, pumpkin, soymilk skin, golden bamboo shoot

Pickled dish

Hairy crab, white taro stem, garland chrysanthemum
Shiitake mushroom, ginger jelly

Noodles

Aosa Udon noodles
Assorted tempura

Dessert

Wasanbon panna cotta, monaka

¥15,000

HANAYAGI

Appetizer

Jade beans tofu, sea urchin, radish, dashi soup

Japanese delicacies

Junsai water shield, dashi jelly, prawn, Yomogi wheat cake
Omi konjac, tofu sauce, grilled razor clam, seaweed sauce
yam, broiled dried mullet roe, simmered duck

Soup

Tilefish, scallop dumpling
Oba, Shiitake mushroom, Hamabofu, yuzu

Sashimi

Four kinds of seasonal fish

Grilled dish

Rockfish, sudachi
sand borer sushi, simmered sweet potato, grated daikon radish

Side dish

Abalone, Aosa seaweed sauce

Simmered dish

Wagyu beef
egg, burdock, myoga, Japanese pepper

Deep-fried dish

Conger eel
prawn dumpling, broad bean, lotus root, green pepper

Rice

Ginger, hairy crab rice
miso soup, Japanese pickles

Dessert

Wasanbon panna cotta
warabi mochi

¥22,000

Recommendation

Grilled abalone, Aosa seaweed	¥5,000
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Simmered pike conger, egg, burdock	¥3,000

Small appetizer

Assorted appetizer	¥3,200
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Dried mullet roe	¥2,000
Kelp with herring roe	¥1,800
Soy milk skin	¥1,600
Marinated Hamabofu Japanese parsley sake flavor	¥1,400
Sesame tofu	¥1,200
Marinated vegetable	¥1,200

Sashimi

Five kinds of sashimi	¥6,500
Three kinds of sashimi	¥4,500
Thinly sliced white fish	¥4,500
Fatty tuna, lean tuna	Market price

Soup/Simmered dish

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Steamed pike conger dumpling soup	¥2,800
Greenling, mugwort sesame tofu soup	¥2,800
Greenling, lotus root mochi soup	¥2,800
Seasonal simmered dish	¥1,500

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Deep-fried, zucchini, small sweet fish	¥2,200
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Abalone		¥12,000

Rice/Noodles

Unagi rice bowl	¥8,000
Eight pieces of assorted sushi	¥8,000
Seasonal rice set	¥3,800~
Chilled brown rice udon noodles (Hot & Cold)	¥1,800
Rice set	¥1,500
Children's Bento-Box	¥3,500

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Wasanbon panna cotta	¥1,100
Ice cream	¥800