



Combination Plates

Recommended

Ajisai Lunch Box / あじ彩弁当 ————— 1,500yen

- Fresh Seasonal Sashimi, Tempura, Salad, Grilled dish, A Bowl of Rice, Pickles, and Miso Soup

Sashimi Combination Plate / 刺身御膳 ————— 1,200yen

- Fresh Sashimi, Salad, Kobachi (appetizer), A Bowl of Rice, Pickles, and Miso Soup

Mixed Tempura Combination Plate / 天婦羅御膳 ————— 1,200yen

- Tempura, Salad, Kobachi (appetizer), A Bowl of Rice, Pickles, and Miso Soup

Irodori- Soba Noodles with Mini Seafood Rice Bowl

彩りそばとミニ海鮮丼 ————— 1,200yen

- Noodles comes with Sansai (Mountain plants)、Fishcake Tempura and Grated Yam.
A Small Bowl of Rice served on a bed of Seafood

Pork Loin Combination Plate

豚ロース御膳 ————— 1,200yen

- Pan Fried Pork with Ginger and Plum Paste, Salad, Kobachi (appetizer), A Bowl of Rice, Pickles, and Miso Soup

Beef Steak Combination Plate / 牛肉ロースステーキ御膳 ————— 1,500yen

- Beef Steak served in a special sauce, Salad, Kobachi (appetizer), A Bowl of Rice, Pickles, and Miso Soup

Sushi Combination plates

Recommended

Sushi Combination Plate / 寿司御膳 ————— 1,500yen

- 7 Mixed Nigiri, 1 sushi roll, Salad, Kobachi (appetizer) and Miso Soup

Recommended

Seafood Rice Bowl Plate / 彩ちらし御膳 ————— 1,500yen

- Bowl of Vinegared Rice with Thin Strips of Egg and Vegetables, served on a bed of seasonal Seafood, Salad, Kobachi (appetizer), Pickles, and Miso Soup

Negitoro Rice Bowl Plate / ネギトロ丼御膳 ————— 1,500yen

- Bowl of Vinegared Rice with Fatty Tuna with Spring Onions, Salad, Kobachi (appetizer), Pickles, and Miso Soup

Salmon and Salmon Roe Rice Bowl Plate

鮭とイクラの親子丼御膳 ————— 1,500yen

- Bowl of Vinegared Rice covered with Sliced Salmon and Salmon Roe, Salad, Kobachi (appetizer), Pickles, and Miso Soup

Anago Chirashi Sushi Plate / 穴子ちらし御膳 ————— 1,500yen

- Bowl of Vinegared Sushi Rice topped with Conger and a variety of ingredients, Salad, Kobachi (appetizer), Pickles, and Miso Soup

A La Carte

Recommended

Atsuyaki-Tamago / 寿司屋の厚焼き玉子 ————— 390yen
- Flavored thick rolled Egg

Squid Okizuke / ホタルイカの沖漬け ————— 390yen
- Firefly Squid pickled in Soy Sauce

Creamy Yuba / とろとろ湯葉 ————— 390yen
- Soft and raw Yuba (Tofu skin) complemented with Wasabi Soy Sauce

Oboro-Tofu / おぼろ豆腐のとろろオクラがけ ————— 390yen
- Tender Tofu served with grated Yam and Okra pods

Recommended

Camembert Inaka Roll / カマンベールの田舎巻き ————— 390yen
- Camembert Cheese and Nara Pickles rolled in Seaweed

Maguro no Neba-ae / まぐろのネバ和え ————— 500yen
- Fresh Tuna tossed with Natto, Okra pods and grated Yam

Cheese platter / クリームチーズの三種盛り ————— 500yen
- Cream Cheese served with Salted Fish Guts, Wasabi and Plum

Whitefish Carpaccio / 白身魚のカルパッチョ ————— 800yen

Recommended

Beef Carpaccio / 牛のカルパッチョ ————— 980yen

Buri-Daikon / ぶり大根 ————— 700yen
- Simmered Yellowtail and Radish

Recommended

Bacon, Sardine and Onion Pizza / たたみ鰯とベーコンのオニオンピザ — 800yen

Crispy Pizza / パリパリピザ各種 ————— 700yen
• Parmesan Cheese and Native salt
• Anchovy and Cheese
• Cinnamon Sugar

Fresh Sashimi

Chu-toro Sashimi / 中トロ刺身 ————— 1,500yen

Lean Tuna Sashimi / 赤身刺身 ————— 800yen

Amberjack Sashimi / かんぱち刺身 ————— 800yen

Thin sliced Flounder Tsukuri / 平目の薄造り ————— 980yen

Sea Urchin Sashimi / うに刺身 ————— 1,500yen

Octopus Sashimi / 生だこ刺身 ————— 800yen

Recommended

Beef Sashimi / 牛刺身 ————— 980yen

Densely marbled Horse Sashimi / 霜降り馬刺し ————— 800yen

Salad

Fresh Tomato / 冷やしトマト ————— 390yen

Fresh Tomato and thin sliced Onions with Dried Bonito

トマトとオニオンスライスのおかかがけ ————— 390yen

Mizuna-Salad / 水菜とベーコン 温泉玉子のサラダ ————— 500yen

- Fresh Potherb Mustard, Bacon and Onsen-Tamago (Half boiled Egg) Salad

Yuba & Tofu Salad / 湯葉と豆腐のサラダ ————— 500yen

- Served with Bean Card and Yuba (Tofu skin), excellent for your health and beauty

Radish salad / 大根と梅肉のカリカリジャコサラダ ————— 500yen

- Radish and Plum served with Crispy Coarse Fish Salad

Shrimp & Broccoli Salad topped with Tartar Sauce

プリプリ海老とブロッコリーのサラダ ————— 500yen

Recommended

Caesar Salad with Raw Ham / 生ハムのシーザーサラダ ————— 700yen

- Served with Prosciutto, complemented with Original Reduced-Oil Dressing

Pickles

Fine Pickles Platter / 上新香盛り合わせ ————— 500yen

Recommended Pickles of a kind / おすすめ新香一品盛り ————— 300yen

Fried Dishes

Vegetable Tempura Assorted / 野菜天婦羅盛り合わせ ————— 700yen
- Deep Fried Seasonable Vegetables covered in Batter

Mushroom Tempura / きのこの天婦羅 ————— 700yen
- Deep Fried Mushrooms covered in Batter

Pork Tempura / 豚天婦羅 ————— 700yen
- Crispy Deep Fried thick sliced Pork covered in Batter

Assorted Selections of Tempura / 天婦羅盛り合わせ ————— 980yen
- Deep Fried Prawns and Seasonable Vegetables covered in Batter

Prawn Tempura / 海老天婦羅 ————— 1,200yen
- 4 pieces of Deep Fried Prawn covered in Batter

Recommended

Japanese Beef Tempura / 牛ロースの天婦羅 ————— 1,500yen
- Deep Fried juicy Japanese Beef covered in Batter

Deep Fried Dishes

Recommended

Nankotu Kara-age / ヤゲンなんこつ唐揚げ ————— 400yen
- Deep Fried Chicken Gristle dredged in Seasoned Special Flour

Satsuma-age / さつま揚げ ————— 400yen
- Deep Fried juicy Fish Cake goes well with Spring Onion, Dried Bonito Flakes and Ginger

Tako Kara-age / 北海だこの唐揚げ ————— 500yen
- Deep Fried Octopus from Hokkai coated in Seasoned Flour

Geso Kara-age / げその唐揚げ ————— 500yen
- Deep Fried Fresh Squid Legs dredged in Seasoned Special Flour

Age-dashi Tofu / あげ出し豆腐 ————— 500yen
- Deep Fried Bean Curd made in the morning served in Shiny Thick Broth

Recommended

Wakadori no Kara-age / 若鶏の唐揚げ油淋ソースかけ ————— 700yen
- Deep Fried Spring Chicken with You-Lin Sauce

Rice Dishes

Recommended

Maguro Chazuke / マグロ茶漬け ————— 700yen
- Bowl of Rice served in Hot Tea, topped with Marinated Tuna Comes with a small Dish of Pickles

Ume Chazuke / 梅茶漬け ————— 500yen
- Bowl of Rice served in Hot Tea, topped with Pickled Plum Comes with a small Dish of Pickles

Rice Set / 御飯セット ————— 500yen
- Salad, Kobachi (appetizer), Pickles, A Bowl of Rice, and Miso Soup

Grilled Rice Ball (2) / 焼きおにぎり ————— 400yen
- Nicely Grilled Rice Ball with Soy Sauce comes with Pickles, and Miso Soup

Bowl of Rice / ライス ————— 200yen
- We serve the best Takomai Rice produced in Chiba

Sushi Platter

Recommended

Futari Sizuka / 二人静 ————— 2,000yen
- 8 Supreme Nigiri and a Sushi Roll

Utsusemi / うつせみ ————— 1,500yen
- 7 Deluxe Nigiri and a Sushi Roll

Yamanobe / 山之辺 ————— 1,000yen
- 7 Regular Nigiri and a Sushi Roll

Sushi Rolls

Seafood Thick Roll / 海鮮太巻 ————— 1,500yen

- Sushi Roll with a colorful variety of Seafood for 2-3 people

Three kinds of Rolls (Supreme grade) / 三色巻 (特上) ————— 1,000yen

- Negitoro (fatty Tuna with Spring Onion), Squid with Pickled Plum Plant And Salmon Roe

Three kinds of Rolls (Deluxe grade) / 三色巻 (上) ————— 600yen

- Tuna, Cucumber and Pickles

Nigiri Sushi

Choice of Sushi (2 pices)

Egg / たまご ————— 300yen

Cuttlefish / 烏賊 ————— 300yen

Salmon / サーモン ————— 400yen

Yuba (Bean Curd Skin) / 湯葉 ————— 500yen

Lean Tuna / 鮪 赤身 ————— 400yen

Amberjack / カンパチ ————— 800yen

Salmon Roe / いくら ————— 780yen

Lightly Roasted Beef / 牛たたき ————— 600yen

Conger / 穴子 ————— 700yen

Sea Urchin / うに ————— 800yen

Chu-toro Tuna / 鮪 中トロ ————— 800yen

For other selections of special seasonal fresh Sushi, please feel free to ask our friendly Staff

Noodles

Zaru Soba (Cold) / ざるそば ————— 600yen

Zaru Udon (Cold) / ざるうどん ————— 600yen

Kake Soba (Hot) / かけそば ————— 500yen

Kake Udon (Hot) / かけうどん ————— 500yen

Tororo Soba (Hot or Cold) / とろろそば (冷・温) ————— 700yen

- Served with Japanese grated Yam

Tororo Udon (Hot or Cold) / とろろうどん (冷・温) ————— 700yen

- Served with Japanese grated Yam

Sansai Soba (Hot or Cold) / 山菜そば (冷・温) ————— 700yen

- Soba with various Sansai (Mountain Plants)

Sansai Udon (Hot or Cold) / 山菜うどん (冷・温) ————— 700yen

- Udon with various Sansai (Mountain plants)

Tempura Soba (Hot or Cold) / 天婦羅そば (冷・温) ————— 980yen

- Soba Served with Prawn, Pumpkin, Satsuma Potato, Eggplant and Green Pepper Tempura

Tempura Udon (Hot or Cold) / 天婦羅うどん (冷・温) ————— 980yen

- Soba Served with Prawn, Pumpkin, Satsuma Potato, Eggplant and Green Pepper Tempura

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