

# Food menu



## Dinner courses of 2017 winter

Following three courses are recommended by the head chef.  
The seasonal ingredients are used to the fullest to make the dishes delicious.  
Please enjoy the original taste of the ingredients.

### | Shunju course |

Standard course with the traditional 'JAPANESE' theme. Please Enjoy seasonal flavor.

【Appetizer】	Assorted appetizers
【Sashimi】	Assorted fresh sashimi
【s o u p】	Winter vegetables and duck meatball soup
【F r i e d】	Sweet potatoes and mozzarella cheese croquette
【Seafood】	Today's fish dish
【M a i n】	Charcoal-grilled "YANBARU" pork
【R i c e】	Scallop iron-pot rice, pickles and miso soup
【S w e e t】	Seasonal dessert
	¥ 6,900

### | Yurari course |

The most popular course which includes selected seafood, beef and organic vegetables.

【Appetizer】	Assorted appetizers
【Cold dish】	Fresh soymilk skin with fresh sea urchin
【Sashimi】	Assorted fresh sashimi
【s i d e】	Boiled pork with potherbs
【Seafood】	Today's fish dish with New Caledonian shrimp
【M a i n】	Charcoal-grilled Japanese beef sirloin
【R i c e】	Snow crab iron-pot rice, pickles and miso soup
【S w e e t】	Seasonal dessert
	¥ 8,800



## | Chefs course |

Our special course which offers the best food carefully prepared by the head chef.

【Appetizer】	Assorted appetizers
【 Grilled】	Grilled cod soft roe with butter and citrus soy sauce
【 Sashimi】	Assorted Sashimi
【 Side】	Snow crab and turnip spring roll
【 Seafood】	Baked lobster - Yurari style -
【 Main】	Charcoal-grilled "Saga" brand A5 beef sirloin
【 Rice】	Iron-pot rice, choice of abalone or sea urchin, Pickles and Miso soup
【 Sweet】	Seasonal assorted dessert

¥ 11,000

Please let us know if you have any food allergies or dislikes.  
Other than these three courses, pre fixed or vegetarian courses etc. are  
available with the advanced reservation.

Ingredients and cooking methods may change, depending on arrival schedule.  
All prices include consumption TAX. 10% service charge will be added to the total  
amount of the bill.

## | YURARI Winter specials |

Please enjoy the seasonal ingredients

Seafood and potherb mustard salad	2,280
冬の魚介盛りと水菜のサラダ	
Smoked yellowtail with chrysanthemum leaf soup	1,580
寒ぶりの燻製 冷製春菊スープ仕立て	
Baked Chinese cabbage with oyster miso	1,580
白菜の牡蠣味噌焼き	
Roasted carrot with mullet roe miso	1,780
京人参の丸ごとロースト ～からすみ味噌で～	
Grilled radish with sea urchin miso	1,280
大根の雲丹味噌焼き	
Grilled cod and cod soft roe	2,280
真鱈と白子の陶板焼き	
Fried taro and yam with crab brown meat sauce	1,580
里芋と長芋の唐揚げ 蟹味噌クリーム	

## | Fresh vegetables |

Kawata farm organic vegetables in Mashiko, Tochigi prefecture

Kawata farm green salad	980
川田農園サラダ	
Boiled pork and potherbs	1,680
香味野菜と夢の大地豚のしゃぶしゃぶのせ	
Grilled vegetables	1,380
色々野菜のグリルサラダ	

## | Fresh fish |

From all over Japan

Assorted Fresh sashimi   From 2 servings	1 serving 1,820
お造りの盛り合わせ	

## | Appetizer |

At the beginning of the meal

| Chilled croquettes with shrimp and avocado | 980

海老とアボカドの冷製コロッケ

| Fresh soymilk skin and sea urchin with citrus jelly | 1glass 780

生湯葉と生雲丹のジュレがけ

| Stewed lotus root, stuffed with mullet roe and cream cheese | 1,080

黒レンコンからすみチーズ射込み

| Smoked vegetables with anchovy sauce | 980

燻製野菜 アンチョビソース

| Japanese style pickles | 680

和風ピクルス

| Cream cheese, marinated in Miso | 680

クリームチーズの味噌漬

| Deep fried mashed potatoes on roasted homemade corned beef | 1,280

自家製 和牛コンビーフのロースト シューポテトのせ

| 'Basque pork' dry-cured ham from Pierre Oteiza, France | 1,980

純血バスク豚の生ハム from ピエール・オテイザ

## | Homemade tofu |

Homemade tofu, made from rich soy milk using the Japanese soybeans

| Cold plain tofu | 980

汲み上げ豆腐

| Tofu with fried young sardines and spring onion | 1,380

じゃこ葱豆腐

| Deep fried tofu | 1,280

作りたて 厚揚げ豆腐

| Freshly made warm tofu in hot pot | 1,380

作りたて 温豆腐小鍋

## | Yurari Originals |

Seasonal dishes and standard dishes

Grilled scallops and yam with fermented bonito	1,780
帆立と大和芋の薄焼き 煎り酒盗添え	
Steamed razor clam, wrapped with Chinese cabbage	1,680
平貝の白菜包み蒸し	
Sautéed turnip and anglerfish liver, burdock sauce	2,180
あん肝と蕪のバターソテー 牛蒡ソースで	
Snow crab and turnip spring roll	1,380
ずわい蟹と蕪の春巻き	
Sweet potatoes and mozzarella cheese croquettes	880
安納芋とモッツアレチーズのコロッケ	
Deep fried chicken	1,080
伊達鶏の唐揚げ	
Chicken & Duck mixed meatball with poached egg	1,080
春秋風 つくね	
Grilled flat fish with miso sauce	1,480
銀鯿の西京焼き	
Charcoal-grilled Today's fresh fish	1,580
本日の入荷鮮魚の炭火焼き	

※We also have Today's Specials, such as fresh fish arrived today.

For customers ordering a la carte, there is a cover charge of ¥800 which includes a small appetizer of the day.

All prices include consumption TAX. 10% service charge will be added to the total amount of the bill.

## | Charcoal-grilled |

SHUNJU's main cooking method, Charcoal-grilled. Make the best out of the original flavor.

Charcoal-grilled "YURARI" selected beef	3,800
ユラリセレクト和牛 炭火ステーキ	
Charcoal-grilled "Saga" brand A5 beef sirloin	4,600
佐賀牛 A5 サーロイン 炭火ステーキ	
Charcoal-grilled "YANBARU" pork loin	2,980
やんばる島豚 ロース 炭火焼き	
Charcoal-grilled Iberian pork shoulder	2,780
イベリコ豚ベジヨータ 肩ロース 炭火焼き	
Charcoal-grilled "Chiran" chicken   *Chewy Chicken	1,380
知覧鶏 黒焼き	
Charcoal-grilled "Date" chicken	1,780
伊達鶏 もも肉 炭火焼き	

## | Hot Pot of Yurari |

Soft-shelled turtle hot pot   From 2 servings	1 serving 4,500
すっぽん鍋	
Oysters and seasonal fish hot pot	2,380
牡蠣と旬魚のしょつつる小鍋	
Anglerfish small hot pot	2,580
あんこう小鍋	
Chicken and duck meatballs small hot pot	1,880
鶏と鴨のつくね小鍋	
Chicken hot pot	1,880
伊達鶏の水炊き小鍋 白米のすり流しで	

| Japanese beef tendon and tofu spicy hot pot |

1,880

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和牛スジ肉と豆腐の辛味石鍋

※Rice porridge after soft-shelled turtle hot pot for 1 portion ¥ 880



## | Delicacies |

Recommended with Sake

Tofu, marinated in miso	780
豆腐の味噌漬	
Salted fish and sea cucumber	1,080
ばくらい	
Salted and fermented bonito	680
酒盗	
Dried sardines chips	880
たたみいわし	
Fresh mullet roe	1,580
生からすみ	
Assorted Japanese delicacies	1,780
日本酒の肴 珍味盛り合わせ	

## | Rice and Noodles |

'Saga' beef sushi	1 piece 680
佐賀牛の炙り寿司	
Rice balls with young sardines and plum	2 pieces 780
梅じゃこむすび	
Steamed rice with mullet roe in broth	1,680
生からすみ茶漬	
Rice porridge with soft-shelled turtle soup	3,000
すっぽんスープ雑炊	
"Inaniwa" udon cold noodles	780
讃岐うどん	

## | Iron pot rice | Ehime-Kumakogen rice is used

It takes about 30minutes to cook. 1pot is for 2-3 people.

Snow crab	2,480
ずわい蟹 鉄釜飯	
Scallop	2,280
帆立 鉄釜飯	
'Daisen' chicken	1,880
大山鶏 鉄釜飯	
Grilled Spanish mackerel, marinated in miso	2,280
鯖の西京焼き 鉄釜飯	
Sea bream	1,880
真鯛 鉄釜飯	
Boiled young sardines	1,680
釜揚げしらす 鉄釜飯	
Abalone	2,580
鮑 鉄釜飯	
Fresh sea urchin	3,480
生雲丹 鉄釜飯	

## | Soup and pickles |

Miso soup	300
味噌汁	
Miso soup, made from fish head broth	600
あら汁	
Assorted Japanese pickles	600
漬物の盛り合わせ	

We also have dessert and coffee menu. Please ask a server.