

# Food menu



## Dinner courses of 2017 autumn

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】	MATSUTAKE mushroom and shrimp fish ball soup
【Fried】	Deep fried pumpkin bun
【Seafood】	Today's fish dish
【Main】	Charcoal-grilled "YANBARU" pork
【Rice】	Autumn special iron-pot rice, pickles, miso soup
【Sweet】	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
【side】	Grilled conger pike and steamed fish cake
【Seafood】	Today's fish dish with New Caledonian shrimp
【Main】	Charcoal-grilled Japanese beef sirloin
【Rice】	Spanish mackerel iron-pot rice, pickles, miso soup
【Sweet】	Seasonal dessert
	¥ 8,800



## | Chefs course |

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

【Appetizer】	Assorted appetizers
【Cold dish】	Snow crab and Autumn fruit salad
【Sashimi】	Assorted Sashimi
【Side】	Mushroom Tempura
【Seafood】	Baked lobster - Yurari style -
【Main】	Charcoal-grilled "Saga" brand A5 beef sirloin
【Rice】	Iron-pot rice, choice of abalone or sea urchin, Pickles, 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 Autumn specials |

Please enjoy the seasonal ingredients

Matsutake mushroom and root vegetables salad	1,980
松茸と蓮根の温製サラダ	
Grilled saury and mushrooms with fermented fish sauce	1,880
秋刀魚ときのこのいしる焼き	
Grilled conger pike and steamed fish cake	1,680
焼き鱧と黒はんぺんの山椒和え	
Razor clam and lotus root soup	1,880
平貝と蓮根の貝出汁スープドレッシング	
Vinegared mackerel and kohlrabi with spicy chili oil	1,780
メ鯖とコールラビの辛味和え	
Steamed taro and king crab, dressed with miso	1,680
里芋とタラバガニのカニ味噌和え	
Snow crab and Autumn fruit salad	1,780
ズワイガニと秋の果実のサラダ	
Camembert cheese and fruit salad	1,580
カマンベールチーズと果実のサラダ	

## | Fresh vegetables |

Kawata farm organic vegetables in Mashiko, Tochigi prefecture

Kawata farm green salad	980
川田農園サラダ	
Grilled vegetables	1,380
色々野菜のグリルサラダ	

## | Fresh fishes |

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 original jelly	1glass 780
生湯葉と生雲丹のジュレがけ	
Eggplant tofu with soymilk miso soup	1,080
秋茄子豆腐 冷製豆乳味噌スープ	
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, preserved 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	1,280
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

Broiled Iberian pork and pumpkin	2,480
イベリコ豚とかぼちゃの炙り焼き	
Deep fried pumpkin bun, filled with Mascarpone cheese	1,080
かぼちゃの揚げ饅頭	
Grilled saury spring roll	1,280
秋刀魚と大根もちの春巻き	
Mashed taro and corned beef with spring onion sauce	1,280
里芋のマッシュ焼き	
Sautéed oysters with fig tempura	1,780
牡蠣のバターソテー イチジクの天麩羅添え	
Deep fried "Date" chicken	1,080
伊達鶏の唐揚げ	
Chicken & Duck meatball with poached egg	1,080
春秋風 つくね	
Grilled flat fish with miso sauce	1,480
銀鱈の西京焼き	
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
イベリコ豚ベジヨタ 肩ロース 炭火焼き	
Charcoal-grilled Andean plateau pork shoulder	1,680
アンデス高原豚 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		
Spicy hot pot with Japanese beef tendon and tofu	1,880	
和牛スジ肉と豆腐の辛味 石鍋		
Fish stock hot pot with oysters and seasonal fish	2,380	
牡蠣と旬魚のしょつつる小鍋		

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

## | Delicacies |

Recommended with Sake

Tofu, preserved 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 soup stock	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	
"Sanuki" 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.

Spanish mackerel	2,280
鯖の西京焼き 鉄釜飯	
Mushrooms, chestnut and ginkgo nuts	1,780
秋の味覚 鉄釜飯	
'Daisen' chicken	1,880
大山鶏 鉄釜飯	
Steamed young sardines	1,680
釜揚げしらす 鉄釜飯	
Sea bream	1,880
真鯛 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.