

Food menu



Dinner courses of 2017 summer

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
【Bowl】	Pike conger soup
【Fried】	Deep fried corn bun
【Seafood】	Today's choice of fish dish
【Main】	Charcoal-grilled "YANBARU" pork
【Rice】	Sweetfish iron-pot rice, pickles, miso soup
【Sweet】	Seasonal dessert
	¥ 6,900

| Yurari course |

The most popular course which includes selected seafood, meat and organic vegetables,
in well balance.

【Appetizer】	Assorted appetizers
【Cold meal】	Marinated bonito and two colors of zucchinis
【Sashimi】	Assorted fresh sashimi
【Gem】	Preserved duck in salted fish sauce
【Seafood】	Today's fish dish with New Caledonian shrimp
【Main】	Charcoal-grilled Japanese prime beef
【Rice】	Pike conger 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 chefs.

【Appetizer】	Assorted appetizers
【Sashimi】	Assorted Fresh sashimi
【Cold meal】	“Basque pork” prosciutto and eggplant salad
【G e m】	Deep fried tofu, mixed with conger and green soybeans
【Seafood】	Baked lobster - Yurari style -
【M a i n】	Charcoal-grilled “Saga” brand A5 beef sirloin
【R i c e】	Iron-pot rice, choice of abalone or sea urchin, Pickles, Miso soup
【S w e e t】	Seasonal dessert
	¥ 11,000

Please let us know if you have any food allergy 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 summer specialties |

Please enjoy the seasonal ingredients

| Marinated bonito and shredded zucchini salad | 1,880
鰹の塩麹漬けと2色のズッキーニ 冷製パスタ仕立て

| Summer vegetables salad with plum dressing | 1,280
夏野菜の彩りサラダ

| Bitter melon salad with cheese sauce | 1,080
ゴーヤサラダ

| "Basque pork" prosciutto and eggplant salad | 1,880
バスク豚の生ハムと水茄子のサラダ

| Summer fruit, preserved in sangria | 1,180
夏の果実のカルパッチョ

| Ginger and mozuku seaweed tempura | 980
沖縄もずくと新生姜のかき揚げ

| Steamed flying fish and zucchini | 1,580
飛魚とズッキーニの蒸し物

| Fresh vegetables |

Kawata farm organic vegetables in Mashiko, Tochigi pref

| Kawata farm green salad | 980
川田農園サラダ

| Grilled vegetables salad | 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

| Cold croquette 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

| 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け

| Deep fried mashed potato 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

| Preserved duck in salted fish sauce | 1,780

冷製 鴨の酒盗漬け

| "Basque pork" prosciutto 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 grown soybeans

| Cold plain tofu | 980

汲み上げ豆腐

| Cold 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 Special |

Seasonal dishes and staple dishes

Broiled tuna with potherbs jelly	1,980
炙り本鮪と香味野菜のクラッシュゼリーがけ	
Marinated horse mackerel and avocado	1,280
漬けアボカドとメ鯯のマリネ	
Deep fried tofu, mixed with conger and green soybeans	1,480
穴子と枝豆の飛竜頭	
Deep fried corn bun	1,080
とうもろこしの揚げ饅頭	
Shrimp and yam spring roll	1,280
小海老と山芋の春巻き	
Steamed pork and tomato with onion sause	1,680
アンデス高原豚とトマトの重ね蒸し	
Egg, ginger and shark fin soup	2,980
和風薬膳フカヒレスープ	
Chicken & duck meatball with poached egg	1,080
春秋風 つくね	
Deep fried "Date" chicken	1,080
伊達鶏の唐揚げ	
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 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

| Sushi |

Selected assorted sushi (5pieces)	1,800
おまかせ寿司 5 種盛り	

Selected assorted sushi (7pieces)	2,500
おまかせ寿司 7 種盛り	

Broiled Saga beef sushi	1pcs 680
佐賀牛の炙り寿司	

| 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	

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	

| Iron pot rice | Ehime-Kumakogen rice is used

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

Conger eel	2,280
穴子の白焼き 鉄釜飯	
Charcoal grilled sweetfish	1,980
炭火焼き鮎たっぷり 鉄釜飯	
"Daisen" chicken	1,880
大山鶏 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	
 Rice and Noodles 	
"Sanuki udon" noodles	780
讃岐うどん	
Rice balls with young sardines and plum	1 servings two 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	
Miso soup	300
味噌汁	
Pickles	600
漬け物	

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