

Food menu



Dinner courses of 2018 spring

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】	Clam and bamboo shoots soup
【Fried】	Croquets, potatoes and butterbur sprouts
【Seafood】	Today's fish dish
【Main】	Charcoal-grilled "YANBARU" pork
【Rice】	Sea bream 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】	Chicken and wild vegetable, rolled with cabbage
【Seafood】	Today's fish dish with New Caledonian shrimp
【Main】	Charcoal-grilled Japanese beef sirloin
【Rice】	Clams 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】	Simmered shellfish and shrimps with malted salt
【Sashimi】	Assorted Sashimi
【Side】	Wild vegetables and fish 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 spring specials |

Please enjoy the seasonal ingredients

| Wild vegetables and firefly squid tempura | 1,680

浸した山菜とホタルイカの天麩羅

| Sea bream and wild vegetables soup | 1,580

真鯛と山菜の温サラダ ~鯛茶漬け仕立て~

| Minced chicken and wild vegetables, rolled with cabbage | 1,780

日向鶏と山菜の冷製ロールキャベツ

| Simmered bamboo shoot tofu and burdock, beaten egg on top | 880

冷製たけのこ豆腐と新牛蒡の柳川風

| Fried potatoes, dressed with Mascarpone cheese | 1,280

新じゃが芋とチーズの酒盗和え

| Romaine lettuce with Sergestidae shrimps and butter soy sauce | 1,480

ロメインレタスの桜海老焦がしバター醤油がけ

| Baked whole spring onion with abalone sauce | 1,880

新玉葱の丸ごとオープン焼き ~鮑ソースで~

| Fresh vegetables |

Kawata farm organic vegetables in Mashiko, Tochigi prefecture

| Kawata farm green salad | 980

川田農園サラダ

| Japanese style Caesar salad, miso flavor | 1,280

和風シーザーサラダ

| 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 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	
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

| Rare broiled Japanese Beef and bamboo shoots, whipped soy sauce | 2,980

和牛とたけのこのたたき ～泡ポン酢で～

| Simmered shellfish and shrimps, marinated with malted salt | 1,580

旬貝と白海老の塩麹オイル煮

| Croquets, potatoes and butterbur sprouts | 880

蕨の薑風味 新じゃが芋のコロッケ

| 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

| Sautéed Japanese beef tendon and mushrooms,spicy sauce | 1,880

和牛スジ肉ときのこのスパイシー炒め

| 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		
Chicken and potherb mustard small hot pot		1,880
伊達鶏のハリハリ小鍋		
Japanese beef oxtail small hot pot		1,680
和牛テール小鍋		
Spicy hot pot with Japanese beef tendon and tofu		1,880
和牛スジ肉と豆腐の辛味石鍋		

※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

| "Inaniwa" udon cold noodles | 780

稲庭うどん

| Iron pot rice | Ehime-Kumakogen rice is used

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

Clams	1,880
はまぐり 鉄釜飯	
Bamboo shoots	1,680
たけのこ 鉄釜飯	
Spanish mackerel	2,280
鯖の西京焼き 鉄釜飯	
'Daisen' chicken	1,880
大山鶏 鉄釜飯	
Steamed young sardines	1,680
釜揚げしらす	
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.