

# Food menu



## Dinner courses of 2016 winter

Collected seasonal seasonal ingredients, was trapped tightly.  
It is a three-course menu of the chef recommended.  
Please enjoy the powerful taste with the the material itself.

### | Shunju course |

Course the image of a traditional "WA" by the WA craftsman. Please enjoy the taste of the season

【Appetizer】	Assorted appetizers
【Sashimi】	Assorted Fresh sashimi
【Bowl】	Soup of duck dumpling and winter vegetables
【Fried】	Deep fried sweet potato and cheese croquette
【Seafood】	Dish of today's choice of fish
【Main】	Charcoal-grilled "YANBARU" pork
【Rice】	Oyster Kamameshi, pickles, miso soup
【Sweet】	Seasonal dessert
	¥ 6,900

### | Yurari course |

Selected seafood, meat, the most popular of course a welland organic vegetables

【Appetizer】	Assorted appetizers
【Cold meal】	Raw yuba and sea urchin with special Gelée
【Sashimi】	Assorted fresh sashimi
【Gem】	Potherb and pork Shabu-shabu
【Seafood】	Dish of today's fish with angel prawn
【Main】	Charcoal-grilled Japanese prime beef
【Rice】	Snow crab Kamameshi, pickles, miso soup
【Sweet】	Seasonal dessert
	¥ 8,800



## | Chefs course |

Chef is the specialties courses examined than choice of material

【Appetizer】	Assorted appetizers
【Hot meal】	Grilled soft roe with Ponzu butter sauce
【Sashimi】	Assorted Fresh sashimi
【G e m】	Hair crab and winter vegetables salad
【Seafood】	Oven baked lobster - Yurari style -
【M a i n】	Charcoal-grilled "Saga" brand A5 sirloin steak
【R i c e】	Abalone or sea urchin Kamameshi Pickles, Miso soup
【S w e e t】	Seasonal dessert
	¥ 11,000

Please contact us if you have such weak material.

It is another of the four courses, specialties materials and your favorite reservation, vegetarian courses, etc. You can also available.

Material, cooking method, there is a case to be changed by the arrival of the day. All prices include consumption tax. Dinner we have separately charged 10% of the service charge.

## | YURARI winter of specialties |

Please enjoy the seasonal ingredients of sprouts.

| Octopus and pickled root vegetables - wasabi flavor - | 1,280

北海蛸と根菜の浅漬け和え 山葵風味

| Colorful radish salad with oyster and kochujang dressing | 1,380

彩り大根サラダ

| Bottarga , yam and Japanese parsley dressed with vinegared miso | 1,980

二種のからすみと長芋と芹の酢味噌和え

| Hairy crab and winter vegetables salad | 1,480

毛蟹と冬野菜のサラダ

| Potherb and pork Shabu-shabu | 1,480

香味野菜と夢の大地豚のしゃぶしゃぶのせ

| Kyoto vegetable salad | 1,380

京野菜サラダ

| Boiled turnip and baked sea urchin | 1,480

蕪の雲丹焼き

## | Arrive directly from the field, vegetables |

From tochigi, Mashiko Kawada farm organic vegetables.

| Kawada farm salad | 980

川田農園サラダ

| Various grilled vegetables salad | 1,380

色々野菜のグリルサラダ

## | Appetizer |

At the beginning of the meal

| Cold croquette of shrimp and avocado | 980

海老とアボカドの冷製コロッケ

| Raw yuba and sea urchin with special Gelée | 1glass 780

生湯葉と生雲丹のジュレがけ

| Boiled lotus root stuffed with cheese and Bottarga | 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

| Miso pickled cream cheese | 680

クリームチーズの味噌漬

| 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

| Raw ham of purebred Basque pig from Pierre Oteiza | 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 to make in a rich soy milk using the domestic soybean

| Cold simple tofu | 980

汲み上げ豆腐

| Cold Tofu with deep fried young sardines and green onion | 1,280

じゃこ葱豆腐

| Fresh deep fried tofu | 1,280

作りたて 厚揚げ豆腐

| Small pot of Freshly made tofu | 1,380

作りたて 温豆腐小鍋

## | Yurari Special |

From seasonal material cuisine to classic elegance.

| Deep fried sweet potato and cheese croquette | 880

安納芋とモッツァレラチーズのコロッケ

| Boiled turnip with sweet miso paste | 1,280

聖護院蕪の田楽

| Baked angelfish liver and taro dumpling | 1,580

あん肝と里芋もちの重ね焼き

| Steamed cod and vegetables with soft roe | 1,580

真鱈の白子クリーム蒸し

| Yellowtail steak and green onion Tempura | 1,780

寒鰯のレアステーキと下仁田葱の天麩羅

| Grilled "YANBARU" pork and potato with Miso | 1,680

やんばる島豚とじゃが芋の香味味噌炒め

| Simmered Japanese beef fibrous meat and sesame tofu | 1,780

和牛スジ肉と胡麻豆腐の塩煮込み

| Chicken & duck meatball with Soft-boiled eggs | 1,080

春秋風 つくね

| Deep fried "Date" chicken | 1pcs 580

伊達鶏の唐揚げ

| Today's fresh fish of sautéed or grilled | 1,480~

本日の入荷鮮魚のソティ 又は 炭火焼き

※At Exhibit, there also recommended menu such as today arrived fresh fish.

The a la carte of customers we have been providing with earlier (¥ 800).

All prices include consumption tax. Dinner we have separately charged 10% of the service charge.

## | Charcoal-grilled |

Charcoal-grilled also said the main cooking method of "SHUNJU". bring out material of the flavor to the fullest.

Charcoal-grilled "YURARI" selected beef	3,800
ユラリセレクト和牛の炭火ステーキ	
Charcoal-grilled "Saga" brand A5 sirloin steak	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 Andean plateau pork shoulder	1,680
アンデス高原豚 肩ロースの炭火焼き	
"Chiran" chicken charcoal grill	*It is a chicken meat with chewy stiffer. 1,380
知覧鶏 黒焼き	

## | Pot of Yurari |

Soft-shelled turtle pot   2 servings than	1 servings 4,500
すっぽん鍋	
Seafood stock pot of oyster and seasonal fish	2,380
牡蠣と旬魚のしょつつる小鍋	
Miso-based pot of anglerfish and angelfish liver	2,580
あんこう小鍋	
Yuzu flavored pot of chicken and duck dumpling	1,880
鶏と鴨のつくね小鍋	
Rice soup pot of "Date" chicken	1,880
伊達鶏の水炊き小鍋 白米のすり流しで	
Spicy pot of Japanese beef fibrous meat and tofu	1,880
和牛スジ肉と豆腐の辛味 石鍋	

※We can make a congee with soup stock remaining of the pot. (¥880~)

## | Sushi |

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

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

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

## | Garnishes |

It was combined with wine and liquor ...

Miso pickled tofu	780
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豆腐の味噌漬	

Salted fish the "Hoya", "Konowata"	1,080
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ばくらい	

Salted fish liver of bonito	680
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酒盗	

Delicacy of anchovy fry	880
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たたみいわし	

Raw Bottarga	1,580
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生からすみ	

Garnishes of Japanese sake, Delicacy Assorted	1,780
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日本酒の肴 珍味盛り合わせ	



## | Kamameshi | Ehime-Kumakogen rice use

Cook one by one pot from have received the order. (Take your time about 30 minutes) For 2-3 people.

Rice cooked with snow crab	2,480
ずわい蟹 鉄釜飯	
Rice cooked with oyster	2,180
牡蠣 鉄釜飯	
Rice cooked with Japanese spanish mackerel	2,280
鯖の西京焼き 鉄釜飯	
Rice cooked with sea bream	1,880
真鯛 鉄釜飯	
Rice cooked with abalone	2,580
鮑 鉄釜飯	
Rice cooked with raw sea urchin	3,480
生雲丹 鉄釜飯	
<h2>  Meal  </h2>	
"Sanuki udon" noodles	780
讃岐うどん	
Rice balls of small fish and plum	1 servings two 780
梅じゃこむすび	
Raw Bottarga, rice with soup stock	1,680
生からすみ茶漬	
Suppon soup rice gruel	3,000
すっぽんスープ雑炊	
Miso soup	300
味噌汁	
Pickles	600
漬け物	

Dessert, coffee, etc., and offers a menu.