

Food menu



Dinner courses of 2017-18 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 Aged 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】 Deep Fried Lotus Root Ball with Crab Sauce
- 【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

Broiled Yellowtail and Turnip with Apple Sauce	1,680
炙りぶりと焼き蕪のおろしりんごソースがけ	
Simmered Japanese Radish with Foie Gras and Miso	1,980
聖護院大根のふるふきフォアグラ味噌	
Baked Lotus Root with Anglerfish Liver and Soy Sauce	1,580
焼き蓮根のあん肝醤油麴和え	
Steamed Squid, Stuffed with Rice	1,880
するめいか西京漬け蒸し	
Fennel and 'Basque Pork' Dry Cured Ham Hot Salad	1,890
フェネルの温サラダ バスク豚生ハムのせ	

| Fresh Vegetables |

Kawata farm organic vegetables in Mashiko, Tochigi prefecture

'Kawata' Farm Green Salad	980
川田農園サラダ	
Caesar Salad, Japanese Style	1,280
和風シーザーサラダ	
Boiled Pork and Potherbs, Soy Sauce Dressing	1,780
夢の大地豚のしゃぶしゃぶと香味野菜のサラダ	
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 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 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

| Fried Mashed Potatoes on Roasted 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

| Freshly Made Deep Fried Tofu | 1,280

作りたて 厚揚げ豆腐

| Freshly Made Creamy Tofu Hot Pot | 1,380

作りたて 温豆腐小鍋

| Yurari Originals |

Seasonal dishes and standard dishes

Deep Fried Lotus Root Balls with Crab Starchy Sauce	1,850
揚げ蓮根団子の蟹あんかけ	
Baked Taro with Oyster Miso	1,580
海老芋の牡蠣味噌田楽	
Yam and Anglerfish Gratin	2,200
鮫鱈の和風とろろグラタン	
Turnip Fritter, Stuffed with Minced Beef and Mustard	980
蕪のフリット	
Sweet Potatoes and Mozzarella Cheese Croquettes	880
安納芋とモッツアレラチーズのコロッケ	
Fried Chicken	1,080
伊達鶏の唐揚げ	
Ground 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	
Stir Fried Japanese Beef Tendon and Mushrooms with Spicy Sauce	1,480
和牛スジ肉ときのこのスパイシー炒め	
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 Aged Pork	2,780
自家製熟成豚 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 Thigh	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
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 |

Broiled '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 and Mullet Roe with 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
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.

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.