

Food menu



Dinner courses of 2018 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 |
| 【 s o u p 】 | Pike conger with black pepper soup |
| 【 F r i e d 】 | Deep fried bun with corn |
| 【Seafood】 | Today's fish dish |
| 【 M a i n 】 | Charcoal-grilled "YANBARU" pork |
| 【 R i c e 】 | Sweet fish iron-pot rice, pickles, 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】 | Marinated pike conger and avocado with miso |
| 【Sashimi】 | Assorted fresh sashimi |
| 【 s i d e 】 | Roasted duck with salted fish sauce |
| 【Seafood】 | Today's fish dish with New Caledonian shrimp |
| 【 M a i n 】 | Charcoal-grilled Japanese beef sirloin |
| 【 R i c e 】 | Eel iron-pot rice, pickles, 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 seasonal appetizers |
| 【Sashimi】 | Assorted Sashimi |
| 【Hot dish】 | Sweet fish and Vegetables, salted fish sauce |
| 【Side】 | Pike conger and vegetables 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

| Summer vegetables salad with plum dressing | 1,280

夏野菜の彩りサラダ

| Broiled largehead hairtail and melon salad, citrus pepper dressing | 1,980

炙り太刀魚と白瓜のサラダ

| Marinated pike conger and avocado with miso | 1,680

鱧とアボカドの味噌漬け和え

| Steamed tomato bun | 1,680

フルーツトマトの蒸し饅頭

| Grilled sweet fish and vegetables with salted fish sauce | 1,980

鮎と彩り野菜のうるか焼き

| Deep fried broad bean tofu | 1,280

ずんだ豆腐の揚げ出し

| Boiled Japanese beef and zucchini with garlic and tomato sauce | 2,980

和牛ロースとズッキーニの冷しゃぶ

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

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

和風シーザーサラダ

| Appetizer |

At the beginning of the meal

| Chilled croquettes with shrimps 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

| 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

| 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 | 1,380

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

| | |
|---|-------|
| Thai style spicy cold soup with New Caledonian shrimps and soymilk skin | 1,580 |
| 天使海老と湯葉のタイ風冷やし鉢 | |
| Broiled horse meat with wasabi soy sauce | 1,850 |
| 馬肉の炙り炭火焼き | |
| Stir fried Japanese beef with potherb on baked eggplant with miso | 2,800 |
| 和牛ロースの香味焼き ～丸茄子味噌焼きと共に～ | |
| Broiled tuna with potherb jelly | 1,680 |
| 炙り鮪と香味野菜のクラッシュゼリーがけ | |
| 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 | |
| Deep fried bun with corn | 1,080 |
| とうもろこしの揚げ饅頭 | |
| Stir fried Japanese beef tendon and mushrooms with spicy sauce | 1,880 |
| 和牛スジ肉ときのこのスパイシー炒め | |
| Spring rolls with tomatoes and cheese | 1,380 |
| 焼きトマトとチーズの夏野菜春巻き | |
| Grilled flat fish with miso sauce | 1,480 |
| 銀鱈の西京焼き | |

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

※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 |

| "Inaniwa" cold udon noodles | 780

稲庭うどん

| Rice balls with young sardines and plum | 2 pieces 780

梅じゃこむすび

| Steamed rice with mullet roe in 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

| 'Saga' beef sushi | 1 piece 680

佐賀牛の炙り寿司

| 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 | |
| Grilled sweet fish | 1,980 |
| 炭火焼き鮎 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.