

Food menu



Dinner courses of 2018 Autumn

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】	MATSUTAKE mushroom and shrimp ball soup
【F r i e d】	Deep fried bun with Japanese squash
【Seafood】	Today's fish dish
【M a i n】	Charcoal-grilled "YANBARU" pork
【R i c e】	Autumn 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 and sea urchin
【Sashimi】	Assorted fresh sashimi
【s i d e】	Fish ball with MATSUTAKE mushroom
【Seafood】	Today's fish dish with New Caledonian shrimp
【M a i n】	Charcoal-grilled Japanese beef sirloin
【R i c e】	Spanish mackerel 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
【Cold Dish】	Snow crab and Autumn fruit salad
【Sashimi】	Assorted Sashimi
【Side】	MATSUTAKE mushroom 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 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 Autumn specials |

Please enjoy the seasonal ingredients

| Snow crab and Autumn fruit salad | 1,780
ズワイガニと秋の果実のサラダ

| MATSUTAKE mushroom and lotus root hot salad | 1,980
松茸と蓮根の温製サラダ

| Squid and chicory salad, dressed with Limoncello | 1,480
スルメイカとアンディープのサラダ リモンチェッロソース

| Fish ball with MATSUTAKE mushroom | 1,890
松茸のさつま揚げと木の子の炊き合わせ

| Creamed mushroom soup with sautéed oyster | 1,890
牡蠣ソテーと色々な木の子のポタージュ

| Marinated smoked duck and grilled spring onion | 1,680
燻製鴨と焼き葱のマリネ

| Fried vegetables, dressed with mashed tofu | 1,380
揚げ野菜の昆布メ豆腐の白和え

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け	
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	
<h2> Homemade tofu </h2>	
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

Stewed beef tongue, eggplant sauce	1,480
牛舌の柔らか煮 秋茄子ソース	
Deep fried bun with Japanese squash	1,080
かぼちゃの揚げ饅頭	
Stir fried pork fillet and mushrooms with miso sauce	1,880
黒豚ヒレ肉と木の子の白味噌炒め煮	
Deep fried pike conger and eggplant with dashi sauce	1,950
鱧と秋茄子の揚げ出し 梅風味	
Bread crumbs fried cheese with chestnut	1,280
三種のチーズと栗のスティック揚げ	
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	
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	
Grilled flat fish with miso sauce	1,480
銀鱈の西京焼き	
Today's fish, Sautéed or Charcoal grilled	1,580
本日の入荷鮮魚のソティ 又は 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		
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 hot pot with oysters and seasonal fish	2,380	
牡蠣と旬魚のしょつつる鍋		

※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 |

| "Sanuki" cold udon noodles | 780

讃岐うどん

| 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.

Grilled Spanish mackerel with miso	2,280
鯖の西京焼き 鉄釜飯	
Mushroom, chestnut and ginkgo nut	1,780
秋の味覚 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.