

# Food menu



## Dinner courses 2019 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】	Hard clam and bamboo shoot soup
【F r i e d】	Croquette, potatoes and butterbur sprout
【Seafood】	Today's fish dish
【M a i n】	Charcoal grilled "Iberian" pork
【R i c e】	Sea bream 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】	Deep fried rice cake with pork and bamboo shoot
【Seafood】	Today's fish dish with New Caledonian shrimp
【M a i n】	Charcoal grilled Japanese beef sirloin
【R i c e】	Hard clams 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
【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 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

| Marinated sea bream and spring vegetables with kelp | 1,880

真鯛と春野菜の昆布め

| Bamboo shoot and wild vegetable, dressed with plum | 1,300

筍とウドの燻製梅肉和え

| Charcoal grilled bamboo shoot and fish paste | 1,280

筍かまぼこの炭火焼き

| Broiled tuna with leaf bud miso | 2,250

鮪の木の芽味噌炙り

| Halfbeak and canola leaf tempura | 1,850

サヨリと菜花の湯葉包み天ぷら

| Deep fried rice cake with pork and bamboo shoot | 1,500

熟成豚と筍の白玉揚げ

| Baked shredded potatoes, rolled with conger eel | 1,260

新じゃがキンピラの穴子包み焼き

| Shrimp crackers with broad beans dip | 1,280

桜海老せんべい そら豆のディップ添え

## 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 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 soy sauce 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, 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	
<b>  Homemade tofu  </b>	
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 shoot, whipped soy sauce	2,980
和牛とたけのこのたたき ～泡ポン酢で～	
Baked scallop and spring vegetables with cheese and mullet roe	3,000
帆立と春野菜のからすみチーズ焼き	
Simmered shellfish and shrimps, marinated with malted salt	1,580
旬貝と白海老の塩麹オイル煮	
Spring croquettes, potatoes and butterbur sprout	880
蕨の薑風味 新じゃが芋のコロッケ	
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	1,480
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 fresh fish, Sautéed or Charcoal grilled	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 lamb rump	1,780
ラム ランプ炭火焼き	
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	
Spicy hot pot with Japanese beef tendon and tofu	1,880
和牛スジ肉と豆腐の辛味 石鍋	
Hard clams and seasonal fish small hot pot	2,480
ハマグリと旬魚のしょつつる小鍋	
Clams and ground spring cabbage small hot pot	2,300
アサリと春キャベツの小鍋	

※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 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.

Hard clams	1,880
はまぐり 鉄釜飯	
Bamboo shoot	1,680
たけのこ 鉄釜飯	
'Daisen' chicken	1,880
大山鶏 鉄釜飯	
Spanish mackerel with miso	2,280
鱈の西京焼き 鉄釜飯	
Sea bream	1,880
真鯛 鉄釜飯	
Steamed young sardines	1,680
釜揚げしらす	
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.