

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】	Pike conger with black pepper
【F r i e d】	Deep fried corn bun
【Seafood】	Today's fish dish
【M a i n】	Charcoal grilled "Iberian" pork
【R i c e】	Sweetfish 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】	Steamed chicken and eggplant with chili leaves
【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 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
【Sashimi】	Assorted sashimi
【Salad】	Octopus salad, black vinegar jelly
【Side】	Pike conger and vegetable 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
are available with 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 Summer specials |

Please enjoy the seasonal ingredients

| Summer vegetables, dressed with plum sauce | 1,280

夏野菜の彩りサラダ

| Octopus salad, black vinegar jelly | 1,680

北海たこ アイスサラダ

| Bitter melon and tofu salad with spicy oil | 1,100

ゴーヤと豆腐のサラダ

| Steamed okra dumpling | 1,280

オクラ饅頭

| Chopped silver bream and avocado, marinated with miso | 1,880

しまあじとアボカドの味噌漬け なめろう風

| Pike conger, eggplant and zucchini, dressed with dashi jelly | 2,100

ハモと焼き茄子の和風ジュレがけ

| Parboiled Japanese beef and summer melon with tomato sauce | 2,200

和牛と夏瓜の冷しゃぶサラダ

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

| 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 | 1,280

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

Bonito tempura, citrus soy sauce jelly	2,000
かつおの塩麹漬け天ぷら 酒盗ポン酢のせ	
Charcoal grilled horse tongue	1,850
馬舌の炭火炙り焼き	
Steamed chicken and eggplant with chili leaves	1,480
蒸し大山鶏と焼き茄子の葉唐辛子和え	
Deep fried corn bun	1,080
とうもろこしの揚げ饅頭	
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 tofu, stuffed with conger eel and green soy beans	1,480
穴子と枝豆の飛竜頭	
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	
Summer vegetables and cheese spring rolls	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	
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

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	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	

※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 |

| '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.

Conger eel	2,280
穴子の白焼き 鉄釜飯	
Sweetfish	2,100
炭火焼き鮎 鉄釜飯	
Chicken	1,880
大山鶏 鉄釜飯	
Sea bream	2,000
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 your server.