

Menu

2018 autumn

NINJA set course 7,000 yen

1. Omotenashi (amuse-bouche)
2. Ninja's treasure chest
3. Fire turban shell on salt mountain
4. Grilled silver cod fish and vegetables by brazier-style
5. Grilled Omi beef, mushroom and vegetables by stone oven
6. Cooked white rice with a earthen pot or Japanese style paella and pickles
7. Dessert of Bonsai as Ninja's heirloom
8. Maccha pudding
9. Monaka

Shogun set course 8,000 yen

1. Omotenashi (amuse-bouche)
2. Omi beef sushi
3. Appetizers
4. Fire turban shell on salt mountain
5. Grilled sesame tofu with deep-fried vegetable
6. Otsukuri of fresh raw fish "NNJA" style
7. Grilled Omi beef, mushroom and vegetables by stone oven
8. Cooked white rice with a earthen pot or Japanese style paella and pickles
9. Dessert of Bonsai as Ninja's heirloom
10. Maccha pudding
11. Monaka

Kunoichi set course 6,000 yen

1. Omotenashi (amuse-bouche)
2. Appetizers
3. Fire turban shell on salt mountain
4. Grilled sesame tofu with deep-fried vegetable
5. Otsukuri of fresh raw fish "NNJA" style
6. Grilled Omi beef, mushroom and vegetables by stone oven
7. Cooked white rice with a earthen pot or Japanese style paella and pickles
8. Dessert of Bonsai as Ninja's heirloom
9. Maccha pudding
10. Monaka

You can change the main dish of the course to one of below

Round or hamburger steak / Sirloin +2,000 yen/ Tenderloin +4,000 yen

A la carte of Omi beef for additional order 100g

Round 3,500 yen/ Sirloin 6,500 yen/ Tenderloin 8,500 yen

It is possible to order more 100g

Omi beef sushi a pieces 800 yen

Prices are subject to consumption tax / Please let us know if you have any food allergies or restrictions
You can't order only a la carte / Menus and ingredients are subject to change depending on seasonal availability
Tenderloin of Omi beef may be out of stock with rare parts, we are sorry for the inconvenience