

# Menu

## **NINJA set course 7000 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 9000 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 "NINJA" 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 6000 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 "NINJA" 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

## **Ieyasu set course 4500 yen**

1. Omotenashi (amuse-bouche)
2. Appetizer
3. Fire turban shell on salt mountain
4. Grilled boar by stone oven
5. Japanese style paella with a earthen pot
6. Brulee of hojicha
7. Monaka

## **Hanzo set course 3500 yen**

1. Omotenashi (amuse-bouche)
2. Appetizer
3. Fire turban shell on salt mountain
4. Grilled chicken by stone oven
5. Japanese style paella with a earthen pot
6. Brulee of hojicha
7. Monaka

## **Kid's Ninja advance set course 3000 yen**

3 sushi, fried shrimp, potato fried, sausage, fried chicken,  
main dish (hamburger steak), dessert, drinks, Ninja goods

## **Kid's Ninja middle set course 2000 yen**

3 sushi, fried shrimp, potato fried, sausage, fried chicken,  
main dish (grilled chicken), dessert, drinks, Ninja goods

Prices are subject to consumption tax

The contents is subject to change depending on stock situation of ingredients

# A la carte menu

— Entertainment meal

✦ Master Ninja chef's special	
Assorted Kyoto-style home cooking	980
Assorted Kyoto-style home cooking made by ingredients and seasonings of Shinobi no Sato. Please enjoy as the first dish.	
Assorted smoked food with a Iga ware pot	1260
Iga Ninja Pork / Koka trout / Iga Beef / Camembert cheese	
*Smoked by sakura wood chips after your order "	
Japanese style paella of Iga & Koka rice and Koka trout	1580
Large sliced Koka trout and rich soup stock. Excellent choice for drinking.	
*Cooked with a earthen pot for 40 minutes after your order.	
✦ Cold appetizers & Meals	
Fatty chicken skin marinated in Iga Ponzu sauce	480
Koka Sashimi-style Yuba	780
Seared venison was caught alive at the village	920
— Koka trout Sashimi on a floating leaf by Ninja art	980
Phantom Japanese beef "Omi beef " momentary roast	1800
✦ Salad	
Radish salad with Mentaiko sauce whirlwind cutting caused by Ninja art	680
— Sword arts "battou-jutsu" Burning hell grilled vegetable cheese fondue	980
AJITO salad	780
✦ Hot appetizers & Meals	
Iga miso pork loin Kushikatsu Deep-fried skewers	1 piece/190
Iga beef Croquette	1 piece/280
Koka throwing star Oden of red konjac and radish	580
Boiled dumplings with Iga miso sauce	580
Akakage & Kurokage French fries	680
Deep -fried Koka Namafu with broth	720
— Fried chicken hiding in earth by Ninja art	780
Iga NINJA pork belly braised in Iga Sake	880
— Princess turban shell escargot style with fire by Ninja art	2 pieces/1200
	One addition/600
Grilled chicken	1280
Grilled Koka trout marinated in Koka Sake cake	1280
Omi beef "Sawai hime wagyu" steak 100g	
	Round 3200 / Sirloin 5500 / Tenderloin 8000
Grilled whole Camembert cheese with throwing star training	1500
✦ Rice & Noodle	
Ninja baked Onigiri with Iga miso	1 piece/280
— Ochazuke with Iga pickles and Koka tea in soup stock of Moss ball	
	changing by Ninja art 780
— Koka black udon noodle of color changing by Ninja art	980
— Super-hot chili Shrimp Curry with burning fort by Ninja fire attack	1280
✦ Dessert	
Today's Ice cream Tell you flavor from Ninja	280
NINJA soft wafers for Ice cream	150
Creamy brulee of Koka hojicha	480
— Heirloom Bonsai of magical sweets by Ninja art	2400
The Ninja art by Master Ninja	Later

\*We use Iga rice and Koka rice of Shinobi no sato

\*Ninja arts is no charge. Please understand that we can't show you it in some case.

\*Tax is not included in price.