NINJA 7,000 yen

- * Available from 2 people
- 1. Omotenashi of arrival in Edo bay
- 2. Sushi appetizer
- 3. Ninja fire art, princess turban shell

on salt mountain

- 4. Ninja brazier burning heat change art, silver cod fish and vegetables
- 5. Ninja secret treasure chest,
 - Otsukuri of fresh raw fish "NINJA" style
- 6. Grilled Omi beef round, mushroom and vegetables by stone oven
- 7. Japanese style paella with a earthen pot and pickles
- 8. Dessert of Bonsai as Ninja's heirloom
- 9. Monaka of appreciation before departure
 10. Houji tea

Shabu-Shabu DAISHOGUN

15,000 yen * Available from 2 people

- 1. Omotenashi caviar of arrival in Edo bay
- 2. Sushi appetizer
- 3. Ninja fire art, princess turban shell

on salt mountain

- 4. Ninja brazier burning heat change art, silver cod fish and vegetables
- 5. Ninja secret treasure chest,
 - Otsukuri of fresh raw fish "NINJA"style
- 6. Omi beef shabu-shabu
- 7. Japanese style paella with a earthen pot and pickles
- 8. Dessert of Bonsai as Ninja's heirloom
- 9. Monaka of appreciation before departure
- 10. Houji tea

SHOGUN 10,000 yen

- * Available from 2 people
- 1. Omotenashi of arrival in Edo bay
- 2. Omi beef sirloin SUSHI
- 3. Ninja fire art, princess turban shell

on salt mountain

- 4. Grilled sesame tofu with deep-fried vegetable
- 5. Ninja secret treasure chest,

Otsukuri of fresh raw fish "NINJA"style

6. Grilled Omi beef Sirloin, mushroom and

vegetables by stone oven

- 7. Japanese style paella with a earthen pot and pickles
- 8. Dessert of Bonsai as Ninja's heirloom
- 9. Monaka of appreciation before departure
- 10. Houji tea

JUBEI 15,000 yen

* Available from 2 people

- 1. Omotenashi caviar of arrival in Edo bay
- 2. Sushi appetizer
- 3. Ninja fire art, princess turban shell

on salt mountain

4. Ninja brazier burning heat change art, silver cod fish and vegetables

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5. Ninja secret treasure chest,

Otsukuri of fresh raw fish "NINJA" style

- 6. Grilled Omi beef tenderloin, mushroom and vegetables by stone oven
- 7. Japanese style paella with a earthen pot and pickles
- 8. Dessert of Bonsai as Ninja's heirloom
- 9. Monaka of appreciation before departure
- 10. Houji tea

You can change the part of the Omi beef in each course. Please feel free to consult us

HANZO 5,000 yen

- * Available from 2 people, Only online reservation
- 1. Omotenashi of arrival in Edo bay
- 2. Ninja secret treasure chest, today's appetizers
- 3. Ninja fire art, princess turban shell

on salt mountain

- 4. Grilled sesame tofu with deep-fried vegetable
- 5. Grilled "DAISEN" chicken, mushroom
 - and vegetables by stone oven $% \left({{{\left({{{{{{{}}}}} \right)}}}} \right)$

6. Japanese style paella with a earthen pot and pickles

- 7. Dessert of Bonsai as Ninja's heirloom
- 8. Monaka of appreciation before departure
- 9.Houji tea

KUNOICHI (Vegan) 7,000 yen

- 1. Omotenashi of arrival in Edo bay
- 2. Ninja secret treasure chest,

vegetarian Nigiri sushi

- 3. Seasonal tempura
- 4. Grilled sesame tofu with deep-fried vegetable
- 5. Grilled mushroom and vegetables

by stone oven

6. Japanese style paella with a earthen pot

and pickles

- 7. Today's sherbet
- 8. Monaka of appreciation before departure
- 9. Houji tea

This menu needs a reservation. Request of the day is necessary consultation. It corresponds to vegan, but we handle fish and meat in the kitchen

Additional a la carte

Luxury using Omi beef sirloin SUSHI a piece 800 yen

Grilled Omi beef by stone oven 100g Round 3,500 yen, Sirloin 6,500 yen, Tenderloin 8,500 yen

It is possible to order more 100g

KIDS course * With ninja goods "CHU-NIN" 2,500 yen

- 1. Nigiri sushi 3 pieces
- 2. Deep fried big shrimp
- 3. French fries
- 4. Fried chicken
- 5. Grilled sausage
- 6. Grilled vegetables
- 7. Grilled "DAISEN" chicken
- 8. Ice cream
- 9. Juice

"JO-NIN" 3,500 yen

- 1. Nigiri sushi 3 pieces
- 2. Deep fried big shrimp
- 3. French fries
- 4. Fried chicken
- 5. Grilled sausage
- 6. Grilled vegetables
- 7. "Omi Beef" hamburger steak
- 8. Ice cream
- 9. Juice

Prices are subject to consumption tax / 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