

NINJA Omi beef round 7,000 yen

*** Available from 2 people**

1. Omotenashi of arrival in Edo bay
2. Enton no jutsu - Smoke style
+1,000 yen change to Omi beef sushi
3. Katon no jutsu - Fire style
4. Shakunetsuhenge no jutsu
- Fire transform style
5. Suiton no jutsu - Water style
6. Grilled Omi beef “Sawai hime wagyu”
round by big stone oven
7. Japanese style paella with an earthen pot
8. Kanmihenge no jutsu
- Dessert transform style
9. Appreciation before departure
10. Houji tea from birthplace of Japanese tea

NINJA Omi beef tenderloin

15,000 yen

*** Available from 2 people**

1. Omotenashi of arrival in Edo bay
2. Enton no jutsu - Smoke style
+1,000 yen change to Omi beef sushi
3. Katon no jutsu - Fire style
4. Shakunetsuhenge no jutsu
- Fire transform style
5. Suiton no jutsu - Water style
6. Grilled Omi beef “Sawai hime wagyu”
tenderloin by big stone oven
7. Japanese style paella with an earthen pot
8. Kanmihenge no jutsu
- Dessert transform style
9. Appreciation before departure
10. Houji tea from birthplace of Japanese tea

NINJA Omi beef sirloin 10,000 yen

*** Available from 2 people**

1. Omotenashi of arrival in Edo bay
2. Enton no jutsu - Smoke style
+1,000 yen change to Omi beef sushi
3. Katon no jutsu - Fire style
4. Shakunetsuhenge no jutsu
- Fire transform style
5. Suiton no jutsu - Water style
6. Grilled Omi beef “Sawai hime wagyu”
sirloin by big stone oven
7. Japanese style paella with an earthen pot
8. Kanmihenge no jutsu
- Dessert transform style
9. Appreciation before departure
10. Houji tea from birthplace of Japanese tea

NINJA Omi beef Shabu-Shabu

15,000 yen

*** Available from 2 people**

*** Please refrain from combining with other courses**

1. Omotenashi of arrival in Edo bay
 2. Enton no jutsu - Smoke style
+1,000 yen change to Omi beef sushi
 3. Katon no jutsu - Fire style
 4. Suiton no jutsu - Water style
 5. The highest quality of Omi beef
“Sawai hime wagyu” shabu-shabu
 6. Kanmihenge no jutsu
- Dessert transform style
 7. Appreciation before departure
 8. Houji tea from birthplace of Japanese tea
- * Additional Omi beef 100g is 3,000 yen**

NINJA Vegan 7,000 yen

1. Omotenashi of arrival in Edo bay
2. Ninja secret treasure chest,
vegetarian Nigiri sushi
3. Enton no jutsu - Smoke style
4. Grilled sesame tofu with deep-fried vegetable
5. Grilled mushroom and vegetables
by big stone oven
6. Japanese style paella with an earthen pot
7. Today's sherbet
8. Appreciation before departure
9. Houji tea from birthplace of Japanese 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

KUNOICHI 5,000 yen

* The quantity of this course is less than regular course

* Available from 2 people, Only online reservation

1. Omotenashi of arrival in Edo bay
2. Today's appetizers
3. Katon no jutsu - Fire style
4. Grilled Japanese chicken, mushroom
and vegetables by big stone oven
5. Japanese style paella with an earthen pot
6. Today's dessert
+500yen change to Kanmihenge no jutsu
7. Houji tea from birthplace of Japanese tea

Additional a la carte

Luxury using Omi beef sirloin SUSHI a piece 800 yen

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

It is possible to order more 100g

Grilled Japanese chicken by big stone oven 120g 2,800 yen

KIDS course * With ninja goods

“CHU-NIN” 2,500 yen

1. Nigiri sushi 3 pieces
+1,000 yen change to Omi beef sushi
2. Deep fried big shrimp
3. French fries
4. Fried chicken
5. Grilled sausage
6. Grilled vegetables
7. Grilled Japanese chicken
8. Ice cream
9. Juice

“JO-NIN” 3,500 yen

1. Nigiri sushi 3 pieces
+1,000 yen change to Omi beef sushi
2. Deep fried big shrimp
3. French fries
4. Fried chicken
5. Grilled sausage
6. Grilled vegetables
7. Omi Beef “Sawai hime wagyu” 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