

DINNER Menu

式の御菜 Four-Course Meal

¥6,900

1.Assorted Appetizer

- Dried Persimmon Koshuage Cracker with Lemon Filling
- Chicken Liver Meatloaf with Pine Nuts
- Grilled Miso-marinated Young Spear Squid with Kinpira-style Daikon Radish
- Ayu Sweet Fish with Roe Arima-ni
- Cream Cheese with Shuto Fermented entrails
- Conger Eel Chirashi Sushi
- Steamed Chicken and Szechuan-style Pickles in Sesame Dressing
- Boiled and Seasoned Fried Eggplant and Dried Young Sardines with Green Pepper
- Yukuri Original "Noppei-ni", Local simmered dish of Niigata Prefecture

2.Sashimi of the Season

3.Fried Dish

Tempura of the Seasonal Vegetables

4.Main Dish

Simmered Red Bream

Tofu, Taro, Shimeji Mushrooms, and Julienned Ginger

参の御菜 Five-Course Meal

¥9,000

1.Assorted Appetizer

- Dried Persimmon Koshuage Cracker with Lemon Filling
- Chicken Liver Meatloaf with Pine Nuts
- Grilled Miso-marinated Young Spear Squid with Kinpira-style Daikon Radish
- Ayu Sweet Fish with Roe Arima-ni
- Cream Cheese with Shuto Fermented entrails
- Conger Eel Chirashi Sushi
- Steamed Chicken and Szechuan-style Pickles in Sesame Dressing
- Boiled and Seasoned Fried Eggplant and Dried Young Sardines with Green Pepper
- Yukuri Original "Noppei-ni", Local simmered dish of Niigata Prefecture

2.Sashimi of the Season

3.Fish Dish

Hoba-yaki (Ingredients Grilled on Japanese Magnolia Leaf)

Barracuda Marinated in Soy Sauce and Koji Rice Malt, Baked Millet Gluten, Fried Tofu, Chestnuts Simmered in Sugar Syrup, and Myoga Ginger Buds Pickled in Sweet Vinegar

4.Meat Dish

Red Miso Simmered Beef Belly

Taro, Grilled Turnip, Mushrooms, Spring Onions, and Cayenne Pepper Powder

5.Today's Meal (Rice or Japanese Noodles)

A la carte

はじめての御菜 Assorted Appetizer

¥3,300

- Dried Persimmon Koshuage Cracker with Lemon Filling
- Chicken Liver Meatloaf with Pine Nuts
- Grilled Miso-marinated Young Spear Squid with Kinpira-style Daikon Radish
- Ayu Sweet Fish with Roe Arima-ni
- Cream Cheese with Shuto Fermented entrails
- Conger Eel Chirashi Sushi
- Steamed Chicken and Szechuan-style Pickles in Sesame Dressing
- Boiled and Seasoned Fried Eggplant and Dried Young Sardines with Green Pepper
- Yukuri Original "Noppei-ni", Local simmered dish of Niigata Prefecture

Appetizer

- Pickled Vegetables ¥1,100
- Cream Cheese with Shuto Fermented entrails ¥1,100
- Steamed Chicken and Szechuan-style Pickles in Sesame Dressing ¥1,430
- Boiled and Seasoned Fried Eggplant and Dried Young Sardines ¥1,320

Sashimi

- Assorted Raw Fish Slices ¥2,860

Simmered Dish

- Yukuri Original "Noppei-ni", Local simmered dish of Niigata Prefecture ¥1,760
- Simmered Red Bream ¥2,200

Grilled Dish

- 秋サーモンの西京焼き ¥2,860
- "Wagyu"-Beef Steak ¥6,600

Deep-Fried Dish

- Assorted "Tempura", Japanese Deep-Fried Dish ¥2,860

Rice Dish

- Home-Made Buckwheat Noodles ¥1,760
- Chazuke, Rice Bowl soaked in Japanese Soup Stock ¥1,430
- Rice Set ~Bowl of Rice, Miso Soup and Pickled Vegetables~ ¥1,100

Dessert

- Japanese Pear Soy Milk Mousse with Maruju Sweet Potato Sable Cookie ¥1,430
- Roasted Green Tea Chiffon Cake and Persimmon Compote with Caramel Cream ¥1,650