

Unkai Restaurant Grand menu

Lunch · Dinner

KEI ~恵~

¥15,400

- Appetizer

Sesame Tofu with Usui green bean
- Salad of mozuku seaweed and mountain vegetables
ice fish, fresh ginger oil
- Shinogi

Conger eel sushi with wrapped in bamboo leaves
simmered tofu pulp with parsley, simmered butterbur
- Soup

Soup with grated lily burb
abalone, prawn, bamboo shoots and asparagus
- Sashimi

Tuna, grunt, sea bream, squid
wasabi, soy sauce
- Grilled dish

Grilled tail fish with egg and truffle
- Simmered dish

Fried bean curd cake with scallop and butterbur, Sakura shrimp
- Noodles

Soba noodles with herring
- Dessert

Strawberry mousse, homemade fruit and sweet bean jam
with rich green tea ice cream

Prices including consumption tax. An additional 13% service charge will be added.
Request you to please inform us of any food allergies, dietary or religious restrictions that you may have.

Lunch

SOU ～想～

¥9,900

Appetizer Sesame Tofu with Usui green bean

Salad of mozuku seaweed and mountain vegetables,
ice fish, fresh ginger oil

Soup Soup with grated lily burb
abalone, prawn, bamboo shoots and asparagus

Sashimi Tuna, grunt, sea bream
wasabi, soy sauce

Grilled dish Grilled tail fish with egg and truffle

Rice Soba noodles with herring
small bowl of rice topped with Tempura, pickles

Dessert Homemade tomato shaved ice

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YU ～悠～

¥18,700

Appetizer Sesame Tofu with Usui green bean

Salad of mozuku seaweed and mountain vegetables
ice fish, fresh ginger oil

Shinogi Conger eel sushi with wrapped in bamboo leaves,
Sushi with Omi beef, simmered tofu pulp with parsley,
simmered butterbur

Soup Soup with grated lily burb
abalone, prawn, bamboo shoots and asparagus

Sashimi Tuna, grunt, sea bream, squid
wasabi, soy sauce

Grilled dish Grilled tail fish with egg and truffle

Deep fried dish Deep fried sakura trout skewer

Simmered dish Fried bean curd cake with scallop and butterbur, Sakura shrimp

Noodles Soba noodles with herring

Dessert Strawberry mousse, homemade fruit and sweet bean jam
with rich green tea ice cream
or
Homemade tomato shaved ice

AI ~ 愛 ~

¥27,500

Appetizer Sesame Tofu with Usui green bean

Salad of mozuku seaweed and mountain vegetables
ice fish, fresh ginger oil

Shinogi Conger eel sushi with wrapped in bamboo leaves,
simmered tofu pulp with parsley, simmered butterbur

Soup Soup with grated lily burb
abalone, prawn, bamboo shoots and asparagus

Sashimi Tuna, grunt, sea bream, squid
wasabi, soy sauce

Grilled scallop and sakura trout, bamboo shoot with leaf bud sauce

Grilled dish Grilled tail fish with egg and truffle

Chef's Special Charcoal grilled Omi beef sirloin or Ezo abalone steak

Simmered dish Fried bean curd cake with scallop and butterbur, Sakura shrimp

Noodles Soba noodles with herring

Dessert Strawberry mousse, homemade fruit and sweet bean jam
with rich green tea ice cream
or
Homemade tomato shaved ice

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Omi Beef shabu-shabu course

¥24,200

Appetizer Sesame Tofu with Usui green bean

Salad of mozuku seaweed and mountain vegetables
ice fish, fresh ginger oil

Soup Soup with grated lily burb
abalone, prawn, bamboo shoots and asparagus

Sashimi Tuna, grunt, sea bream, squid
wasabi, soy sauce

Shabu-shabu Omi beef, vegetables
sesame sauce, ponzu sauce

Rice Udon noodles
or
Tempura bowl
miso soup, pickles

Dessert Homemade Tomato shaved ice

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Lunch

Seasonal Lunch Plate & Sweets Buffet
(Limited quantity)

¥ 6,637

Lunch Plate "Ochazuke" style rice
Sea bream with sesame sauce, clear broth tea
2 kind of Japanese pickles

Skewered cheese balls, prawn, lotus root with Japanese mustard, squid,
Egg cake with sea bream roe, stewed broad beans
Japanese parsley and "Udo" mountain vegetable with sesame paste
Firefly squid, tuna and bracken with miso
Simmered herring with Japanese pepper
Bamboo shoot and seasonal vegetable Tempura
'Tokkuri-mushi' Japanese steamed dish
(rice cake wrapped in a Cherry leaf,
tofu, shiitake mushroom, scallion, turnip)
Simmered taro, butterbur, pumpkin, carrot
Green beans soup with sesame tofu

Dessert Dessert plate by Pâtissier Hiyoshi
Coffee or Tea

Seasonal Lunch Plate (Weekday only) ¥ 5,310

Seasonal Lunch Plates with dessert
Changed to include a sweets buffet for an additional 1,500 yen.

Boxed Japanese Black-haired Wagyu and Rice 4,620
(Weekday only)

Boxed Japanese Black-haired beef, original soy sauce, perilla, myoga ginger,
sesame, wasabi, sashimi, red miso soup, pickles, dessert

Tempura Donburi (Weekday only) 3,850

Donburi bowl of prawns, fish and vegetable tempura,
2 kind of sashimi, red miso soup, pickles, dessert

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Seasonal Dinner Plate & Sweets Buffet
(Limited quantity)

¥ 7,965

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| Dinner Plate | Ochazuke style rice |
| | Sea bream with sesame sauce, clear broth tea |
| Dinner Plate | 2 kind of Japanese pickles |
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| | Skewered cheese balls, prawn, lotus root with Japanese mustard, squid, |
| | Egg cake with sea bream roe, stewed broad beans |
| | Japanese parsley and "Udo" mountain vegetable with sesame paste |
| | Firefly squid, tuna and bracken with miso |
| | Simmered herring with Japanese pepper |
| | Bamboo shoot and seasonal vegetable Tempura |
| | 'Tokkuri-mushi' Japanese steamed dish |
| | (rice cake wrapped in a Cherry leaf, |
| | tofu, shiitake mushroom, scallion, turnip) |
| | Simmered taro, butterbur, pumpkin, carrot |
| | Green beans soup with sesame tofu |
| Dessert | Dessert plate by Pâtissier Hiyoshi |
| | Coffee or Tea |

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Dinner

LIST OF DISHES

Appetizer



Sesame tofu with Yuzu miso



¥1,650 Soy skin



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|--------|--------------------|--------|
| ¥1,760 | Seasonal appetizer | ¥2,530 |
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The three major Japanese delicacies



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| Dried mullet roe | ¥4,400 |
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| Salted fermented sea cucumber intestines | ¥4,180 |
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Sashimi



Sashimi
for 1 person ¥4,180~



Thin slices
of sashimi

¥6,600 ~



Assorted sashimi
for 2-3 persons ¥8,800 ~

Grilled dish



| | | |
|------------------|------|-----------|
| Charcoal grilled | 100g | ¥13,200 ~ |
| Omi beef | 150g | 19,800 |



Abalone steak
with butter sauce

Grilled Spanish mackerel with Saikyo miso ¥3,300

Grilled tail fish 4,180
with egg and truffle

Dinner

Simmered dish



Simmered seasonal vegetable ¥1,980

Stewed bamboo shoots ¥2,530

Fried bean curd cake with scallop and butterbur, Sakura shrimp 2,420

Deep-fried dish



Assorted tempura ¥4,400

Assorted vegetable tempura ¥3,080

Rice



Ochazuke rice style sea bream and sesame ¥4,180

Bowl of rice topped with tuna ¥5,940

Bamboo shoot rice in a pot for 2 persons ¥7,700~

Crab rice in a pot for 2 persons Market price

Abalone rice in a pot for 2 persons Market price

Dessert



Seasonal shaved ice with fruits ¥2,750

Homemade fruit and sweet bean jam ¥1,650

Homemade tomato shaved ice 2,750

Seasonal fruits Market price

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Dinner

Sashimi & Tempura Set

¥10,450

Seasonal Appetizer

Sesame Tofu with Usui green bean
Salad of mozuku seaweed and mountain vegetables

Chef's Choice of 5 Types Sashimi

Chef's Choice of 7 Types tempura

Rice, Miso Soup, Japanese Pickles

Matcha Ice Cream

Sommelier's Tasting Selection of 3 Types of Sake



Prices including consumption tax. An additional 13% service charge will be added.
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Dinner

Omi Beef Set

¥17,600

Seasonal Appetizer

Sesame Tofu with Usui green bean
Salad of mozuku seaweed and mountain vegetables

Chef's Choice of 5 Types Sashimi

Omi Beef Steak

Rice, Miso Soup, Japanese Pickles

Matcha Ice Cream

Sommelier's Tasting Selection of 3 Types of Sake



Prices including consumption tax. An additional 13% service charge will be added.
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