

# Unkai Restaurant Grand menu

## Lunch menu

### KAISEKI

#### KEI ~ 恵 ~

¥13,000

Japanese Kanji " 恵 " expresses the compassion and beauty. Kei with plenty of scene, flavor and beauty from Japan gives you to feel this special season of time with our compassion and appreciation of able to welcoming you to Unkai.

- Amuse** Zuwai crab and dried mullet roe  
Jelly of grated yam, Hokkaido's sea urchin, maitake mushroom, wasabi,  
Japanese amber sauce
- Broth** Turnip "Sea of clouds"  
Seared tilefish, Tamba chestnut tofu, crispy chestnut, micro turnip, flavor of yuzu citrus
- Sashimi** Chef's selection with Himi's yellowtail, Coast bluefin tuna  
Accompanied with Wasabi and Tosa soy sauce
- Grilled** "Yawata" roll with burdock and swordfish of Bungo-suido, Oita  
Kabosu citrus from Usuki, Dried shiitake mushroom, deep-fried Ginkgo nuts
- Stewed** Shrimp-shaped taro, chrysanthemum and Japanese Kintoki carrot topped  
with sauce of chrysanthemum flowers
- Season's specials**  
Female Zuwai crab of Echizen, crab roe, sweet and sour grated apple sauce, ginger jelly  
Red malabar nightshade
- Rice** Ochazuke rice with Japanese green tea with sesame sauce, deep-fried soft egg  
Accompaniments, pickles
- Dessert** Matcha green tea and seasonal fruit parfait, Japan style

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#### YU

16,000

YU is our recommended kaiseki, arranged from kaiseki KEI, which consists of additional charcoal-grilled Omi beef steak with rice Donburi.

### TORA-FUGU (TIGER-BLOWFISH)

farmed Fugu - blowfish in Usuki, Oita

#### SELECTED FARMED 'TORA-FUGU'

20,000

Aperitif, appetizer, blowfish with Kyoto miso soup, blowfish sashimi, deep-fried blowfish,  
'Tecchiri' blowfish hot pot, rice porridge, dessert

#### WILD-CAUGHT 'TORA-FUGU'

Market price

Aperitif, appetizer, blowfish with Kyoto miso soup, blowfish sashimi,  
deep-fried blowfish, 'Tecchiri' blowfish hot pot, rice porridge, dessert

\*Required prior reservation. Please ask the restaurant manager for more information.

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## SO ~ 想 ~

¥ 9,000

Japanese Kanji "想" expresses the expresses of thinking an image in your heart, and there is a person towards the image comes to your heart.

Enjoy the Chef's creation giving you a plenty of scene, flavor and beauty from Japan.

Amuse	Zuwai Crab and Dried mullet roe Jelly of grated yam, Hokkaido's sea urchin, maitake mushroom, wasabi, Japanese amber sauce
Broth	Turnip "Sea of Clouds" Seared tilefish, Tamba chestnut tofu, crispy chestnut, micro turnip, flavor of yuzu citrus
Sashimi	Chef's selection with Himi's yellowtail, Coast bluefin tuna Accompanied with Wasabi and Tosa soy sauce
Grilled	"Yawata" roll with Burdock and Swordfish of Bungo-Suido, Oita Kabosu citrus from Usuki, Dried shiitake mushroom, deep-fried Ginkgo nuts
Rice	Your Choice of small Donburi rice with grilled Ohmi beef or Ochazuke rice with Japanese green tea with sesame sauce, deep-fried soft egg  Accompaniments, pickles
Dessert	Matcha green tea and seasonal fruit Parfait, Japan style

## SHOKADO

6,000

Unkai's seasonally crafted dishes.

Appetizer, Grilled dish, Today's Chef special, Stewed dish, Assorted sashimi, Broth,  
Seasonal ingredients with steamed rice, pickles

Substitute 2 kinds of sashimi to Chef's recommended 5 kinds of seasonal sashimi + ¥ 1,500

Add today's dessert with coffee or tea + ¥ 1,500

## BOXED JAPANESE BLACK-HAIRED WAGYU AND RICE

180g 4,900  
130g 3,900

Grilled Black-haired Wagyu beef marinated in Unkai's special soy sauce  
Boxed Japanese Black-haired beef, Original soy sauce, Perilla, Myoga ginger,  
Nori seaweed, Sesame, Wasabi, Salad, Red miso soup, Pickles, Dessert

## TEMPURA DONBURI

3,300

Donburi bowl of prawns, Market fish and Vegetable tempura,  
Kobachi bowl, Red miso soup, Pickles, Dessert

## SUSHI JYO-NIGIRI

8,500

9 kinds of nigiri sushi, 3 pieces of rolled sushi, Kobachi bowl, Red miso soup

An additional 10% sales tax and 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 menu

### DESSERT

Shizuoka musk melon	¥ 2,500
Hawaiian papaya	1,500
Selection of seasonal fruits Please ask your server for today's availability.	Market price
Matcha green tea and seasonal fruit Parfait, Japan style	1,800
Homemade sweet adzuki red-bean soup with grilled rice cake or rice-flour dumpling served hot or cold	1,500
Kudzu starch noodles	1,500
Matcha green tea with 'Nerikiri', Japanese traditional unbaked cake	1,300
Original rich and bitter Japanese green tea ice cream	1,200
Homemade ice cream Vanilla / green tea / adzuki red beans	each 800
Homemade sherbet Please ask your server for today's selection.	each 800
Coffee, tea	each 1,350

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# Dinner menu

## KAISEKI

### KEI ~ 恵 ~

¥13,000

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**Amuse** Zuwai Crab and Dried mullet roe  
Jelly of grated yam, Hokkaido's sea urchin, maitake mushroom, wasabi,  
Japanese amber sauce

**Broth** Turnip "Sea of Clouds"  
Seared tilefish, Tamba chestnut tofu, crispy chestnut, micro turnip,  
flavor of yuzu citrus

**Sashimi** Chef's selection with Himi's yellowtail, Coast bluefin tuna  
Accompanied with Wasabi and Tosa soy sauce

**Grilled** "Yawata" roll with Burdock and Swordfish of Bungo-Suido, Oita  
Kabosu citrus from Usuki, Dried shiitake mushroom, deep-fried Ginkgo nuts

**Stewed** Shrimp-shaped taro, chrysanthemum and Japanese Kintoki carrot topped  
with sauce of chrysanthemum flowers

#### Season's specials

Female Zuwai crab of Echizen, crab roe, sweet and sour grated apple sauce, ginger jelly  
Red Malabar nightshade

**Rice** Ochazuke rice with Japanese green tea with sesame sauce, deep-fried soft egg  
Accompaniments, pickles

**Dessert** Matcha green tea and seasonal fruit Parfait, Japan style

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Aperitif, appetizer, blowfish with Kyoto miso soup, blowfish sashimi, deep-fried blowfish, 'Tecchiri' blowfish hot pot, rice porridge, dessert

**WILD-CAUGHT 'TORA-FUGU'** Market price

Aperitif, appetizer, blowfish with Kyoto miso soup, blowfish sashimi, deep-fried blowfish, 'Tecchiri' blowfish hot pot, rice porridge, dessert

\*Required prior reservation. Please ask the restaurant manager for more information.

**CHEF'S SPECIAL** ¥25,000~

Chef's special Kaiseki with your preference.

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**悠 ~ YU ~** 16,000

YU is our recommended kaiseki, arranged from kaiseki KEI, which consists of additional charcoal-grilled Omi beef steak with rice Donburi.

**想 ~ SO ~** 9,000

Amuse, Broth, Sashimi, Grilled, Rice, Dessert

Please ask the restaurant staff for more information

**SHABUSHABU** 3kind of beef 23,000

Appetizer, Each beef sirloin, Vegetables,  
Kishimen noodle or Rice, Dessert

KOBE beef 26,000  
MATSUZAKA beef 21,000  
OHMI beef 17,000

## SUSHI

**JYO-NIGIRI** 8,500

9 kinds of pieces sushi, 3 pieces of roll sushi, Kobachi bowl and Red miso soup

An additional 10% sales tax and 13% service charge will be added.

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# Dinner menu

## LIST OF DISHES

### Chinmi otoshi / Appetizer

Boiled seasonal vegetables with bonito flakes	¥ 1,400
Sesame tofu with your choice of wasabi soy or yuzu flavored miso	1,600
Salted sea cucumber	1,800
Ginkgo nuts(roasted or deep fried)	1,800
Herring roe with wakame seaweed	2,200
Assorted seasonal appetizers	3,000

### Suimono / Soup

Clear broth with minced fish and prawns ball	1,800
Ichigo-wan' thick soup of sea urchin, abalone, udo mountain vegetable, wakame seaweed	2,800

### Tsukuri / Sashimi

Seasonal assorted sashimi	For two persons	6,500 ~
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### Nimono / Boiled dish

Seasonal vegetables stewed	2,000
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### Yakimono / Grilled Dish

Homemade dried fish (please ask your server about today's dried fish)	Market price
Bean curd dengaku topped with sweet miso paste	1,300

### Agemono / Deep-fried dish

Mini scallops and seasonal vegetables fritter	2,000
Seasonal vegetable tempura	2,300
Assorted seafood and vegetable tempura (3 pieces of local prawns, 1 market fish, 5 assorted vegetables)	3,600
Your favorite tempura :	
Prawn (2 piece)	1,500
Conger eel (1 piece)	800
Squid (1 piece)	800
Vegetables (1 piece)	250
Pumpkin, sweet potato, shiitake mushroom, small sweet pepper, eggplant	

# Dinner menu

## Seasonal salad

Green salad	¥ 1,500
Seafood salad	2,800

## Shokuji / Rice and noodle

Ochazuke rice with Japanese green tea with :

Nori seaweed	1,250
Sour plum	1,300
Salmon	1,700
Sea bream and sesame paste	2,300

Zosui rice porridge with :

Vegetables	1,700
Crab meat	2,100
Abalone	3,500

Noodle :

Wheat flour noodles with soup	1,500
Warm wheat noodles with sea bream with soup	2,100
Unkai's signature rice in clay pot :	
Abalone and Naruto wakame seaweed	9,000

## Dessert / Fruits

Shizuoka musk melon	2,500
Hawaiian papaya	1,800
Selection of seasonal fruit *Please ask your server for today's availability.	Market price
Matcha green tea and seasonal fruit Parfait, Japan style	1,800
Homemade sweet adzuki red-bean soup	1,500
with grilled rice cake or rice-flour dumplings served hot or cold	
Kudzu starch noodles	1,500
Hint of rum chestnuts red bean jerry and mousse	1,400
Matcha green tea with 'Nerikiri', Japanese traditional unbaked cake	1,300
Original rich and bitter Japanese green tea ice cream	1,200
Homemade ice cream - Vanilla / green tea / adzuki red beans	Per 800
Homemade sorbet - Please ask your server for today's selection.	Per 800

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