

Unkai Restaurant Grand menu

Lunch · Dinner

KEI ~ 恵 ~

¥16,500

Appetizer Sesame tofu with beans

Water shield and prawn dressed with ginger vinegar

Stewed bracken, Japanese mustard spinach and deep fried tofu

Soup Clear soup
Pike conger, plum, Udo mountain vegetable,
bamboo shoot with plum sauce

Sashimi Tuna, bonito, seared barracuda, squid
wasabi, soy sauce

Grilled dish Grilled butterfish with white miso, Matcha green tea sauce
Deep-fried butterfish bones, Japanese butterbur, bayberry, ginger

Simmered dish Simmered octopus, potato, pumpkin, carrot

Rice Ochazuke style rice
Bonito with sesame sauce, clear broth tea
Japanese pickles

Dessert Homemade shaved ice and seasonal fruits
Matcha or milk or tomato

Prices including consumption tax. An additional 15% 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~

¥ 11,000

Appetizer Sesame tofu with beans

Water shield and prawn dressed with ginger vinegar

Soup Clear soup
Pike conger, plum, Udo mountain vegetable,
bamboo shoot with plum sauce

Sashimi Tuna, sea bream, grunt
wasabi, soy sauce

Grilled dish Grilled butterfish with white miso, Matcha green tea sauce
Deep-fried butterfish bones, Japanese butterbur, bayberry, ginger

Simmered dish Simmered octopus, potato, pumpkin, carrot

Rice Ochazuke style rice
Bonito with sesame sauce, clear broth tea, Japanese pickles
Seasonal vegetable Tempura

Dessert Homemade shaved ice and seasonal fruits
Matcha or milk or tomato

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YU ~悠~

¥19,800

Appetizer Sesame tofu with beans

Water shield and prawn dressed with ginger vinegar

Stewed bracken, Japanese mustard spinach and deep fried tofu

Soup Clear soup
Pike conger, plum, Udo mountain vegetable,
bamboo shoot with plum sauce

Sashimi Tuna, bonito, seared barracuda
Sea bream Sushi wrapped with bamboo leaf
wasabi, soy sauce

Grilled dish Grilled butterfish with white miso, Matcha green tea sauce
Deep-fried butterfish bones, Japanese butterbur, bayberry, ginger

Susume-zakana Steamed abalone, tomato, mountain vegetables, lemon

Simmered dish Simmered octopus, potato, pumpkin, carrot

Rice Mixed rice with ginger and clam
Japanese pickles
Pork Miso Soup with Hokkaido butter

Dessert Homemade shaved ice and seasonal fruits
Matcha or milk or tomato

AI ~ 愛 ~

¥27,500

- Appetizer Sesame tofu with beans
- Water shield and prawn dressed with ginger vinegar
- Stewed bracken, Japanese mustard spinach and deep fried tofu
- Soup Clear soup
Pike conger, plum, Udo mountain vegetable,
bamboo shoot with plum sauce
- Sashimi Tuna, bonito, seared barracuda
Sea bream Sushi wrapped with bamboo leaf
wasabi, soy sauce
- Chef's Special Charcoal grilled Omi beef sirloin or Ezo abalone steak
- Grilled dish Grilled butterfish with white miso, Matcha green tea sauce
Deep-fried butterfish bones, Japanese butterbur, bayberry, ginger
- Simmered dish Simmered octopus, potato, pumpkin, carrot
- Rice Ochazuke style rice
Bonito with sesame sauce, clear broth tea
Japanese pickles
- Dessert Homemade shaved ice and seasonal fruits
Matcha or milk or tomato

Dinner

Omi Beef shabu-shabu course

¥25,850

- Appetizer Sesame tofu with beans
- Water shield and prawn dressed with ginger vinegar
- Stewed bracken, Japanese mustard spinach and deep fried tofu
- Soup Clear soup
Pike conger, plum, Udo mountain vegetable,
bamboo shoot with plum sauce
- Sashimi Tuna, bonito, seared barracuda, squid
wasabi, soy sauce
- Shabu-shabu Omi beef, vegetables
sesame sauce, ponzu sauce
- Rice Udon noodles
or
Tempura rice bowl, red miso soup, pickles
- Dessert Homemade shaved ice and seasonal fruits
Matcha or milk or tomato

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Lunch

Seasonal Lunch Plate & Sweets Buffet (Limited quantity)

¥ 7,080

Lunch Plate Crispy rice with seasonal vegetables and short necked clam sauce

Red miso soup, water shield

2 kind of Japanese pickles

Seasonal Sashimi

Sesame tofu, simmered tofu pulp with green soybeans

Braised pork with miso sauce, potato, broccoli

Grilled Spanish mackerel, burdock rolled with conger eel, soft-boiled egg,

Minced chicken, sweet potato, carrot,

Simmered Chirimen Chinese cabbage and deep-fried tofu

Yuba soy skin, with plum paste

Pumpkin and cheese salad,

Mixed Tempura with Sakura shrimp and Awaji onion

Dessert Dessert plate by Pâtissier Hiyoshi

Coffee or Tea

Boxed Japanese Black-haired Wagyu and Rice ¥ 4,950 (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) 4,180

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

Prices including consumption tax. An additional 15% service charge will be added.
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Dinner

Seasonal Dinner Plate & Sweets Buffet with One Drink (Limited quantity)

¥ 8,850

Dinner Plate Crispy rice with seasonal vegetables and short necked clam sauce

Red miso soup, water shield

2 kind of Japanese pickles

Seasonal Sashimi

Sesame tofu, simmered tofu pulp with green soybeans

Braised pork with miso sauce, potato, broccoli

Grilled Spanish mackerel, burdock rolled with conger eel, soft-boiled egg,

Minced chicken, sweet potato, carrot,

Simmered Chirimen Chinese cabbage and deep-fried tofu

Yuba soy skin, with plum paste

Pumpkin and cheese salad,

Mixed Tempura with Sakura shrimp and Awaji onion

Dessert Dessert plate by Pâtissier Hiyoshi

Coffee or Tea

Prices including consumption tax. An additional 15% service charge will be added.
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Dinner

LIST OF DISHES

Appetizer



Sesame tofu with miso and soy sauce ¥1,650



Soy skin ¥1,760

Stewed broad bean ¥2,200

Seasonal appetizer 2,530

The three major Japanese delicacies



Dried mullet roe ¥4,400



Salted fermented sea cucumber intestines ¥4,180

Sashimi



Sashimi for 1 person ¥4,180~



Thin slices of sashimi ¥6,600

Bonito sashimi ¥4,400



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

Prices including consumption tax. An additional 15% service charge will be added.
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Dinner

Grilled dish



Grilled spanish mackerel with Saikyo miso ¥ 3,300



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

Grilled codfish with Saikyo miso ¥3,850

Charcoal grilled tile fish 6,050



Abalone steak with butter sauce ¥ 13,200 ~

Simmered dish

Simmered potato with butter ¥ 1,980

Simmered octopus, potato, pumpkin 2,200

Stewed scallop, bracken, Japanese mustard spinach and deep-fried tofu 2,530

Deep-fried dish



Assorted tempura ¥4,400 Assorted vegetable tempura ¥ 3,080

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Dinner

Rice



Ochazuke rice style
sea bream and sesame ¥4,180

Bowl of rice
topped with tuna ¥5,940

Japanese
Udon noodle ¥1,650

Rice porridge
with crab 2,310

Ginger and clam rice
in a pot 7,700

Crab rice in a pot 9,900

Abalone rice in a pot 14,300

Dessert



Seasonal shaved ice
with fruits ¥2,530

Tomato shaved ice ¥2,530

Matcha shaved ice 2,530

Seasonal fruits Market price

Prices including consumption tax. An additional 15% service charge will be added.
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Dinner

Sashimi & Tempura Set

¥11,000

Seasonal appetizer

Sesame tofu with beans

Water shield and prawn dressed with ginger vinegar

Chef's choice of seasonal sashimi

Chef's choice of 7 types tempura

Rice, miso soup, Japanese pickles

Homemade shaved ice

<Please choose your shaved ice flavor>

Matcha / Milk / Tomato

Tasting selection of 3 types of Sake



Prices including consumption tax. An additional 15% service charge will be added.
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Dinner

Omi Beef Set

¥17,600

Seasonal appetizer

Sesame tofu with beans

Water shield and prawn dressed with ginger vinegar

Chef's choice of seasonal sashimi

Omi beef steak

Rice, miso soup, Japanese pickles

Homemade shaved ice

<Please choose your shaved ice flavor>

Matcha / Milk / Tomato

Tasting selection of 3 types of sake



Prices including consumption tax. An additional 15% service charge will be added.
Request you to please inform us of any food allergies, dietary or religious restrictions that you may have.