

Unkai Restaurant Grand menu

Lunch · Dinner

KEI ~ 恵 ~

¥15,400

- | | |
|--------------|---|
| Appetizer | Jellied grill eggplant, crab,
matsutake mushroom, Tonburi field caviar
ginger thick sauce |
| Soup | Traditional "Dobin-mushi" clear bonito soup
with matsutake mushrooms
sudachi citrus |
| Sashimi | 4 kinds of seasonal sashimi |
| Grilled dish | Sea bass and fig wrapped in a fig leaf,
Persimmon dressed with tofu |
| Simmered | Vegetables and surf clam, scallop, lotus root with sesame |
| Aizakana | Steamed conger eel with Awaji onion thick sauce |
| Rice | Barley mixed rice with grated Japanese yam and eel
Miso soup, Japanese pickles
Seasonal Tempura |
| Dessert | Matcha shaved ice and seasonal fruits
or
Japanese pear shaved ice |

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 Jellied grill eggplant, crab,
matsutake mushroom, Tonburi field caviar
ginger thick sauce

Soup Clear soup
Conger eel and maitake mushroom, matsutake mushroom
Steamed matsutake mushrooms in an earthenware teapot
for an additional 2,000 yen

Sashimi 3 kinds of seasonal sashimi

Grilled dish Sea bass and fig wrapped in a fig leaf,
Persimmon dressed with tofu

Simmered Vegetables and surf clam, scallop, lotus root with sesame

Rice Barley mixed rice with grated Japanese yam and garden eel
Miso soup, Japanese pickles
Seasonal Tempura

Dessert Matcha shaved ice and seasonal fruits
or
Japanese pear shaved ice

YU ~ 悠 ~

¥18,700

- Appetizer Jellied grill eggplant, crab,
matsutake mushroom, Tonburi field caviar
ginger thick sauce
- Shinogi Steamed glutinous rice with abalone and ginkgo nut
- Soup Traditional "Dobin-mushi "clear bonito soup,
with matsutake mushrooms
sudachi citrus
- Sashimi 4 kinds of seasonal sashimi
- Simmered Eel, vegetables and lotus root with sesame
- Grilled dish Sea bass and fig wrapped in a fig leaf,
Persimmon dressed with tofu
- Aizakana Steamed conger eel with Awaji onion thick sauce
- Rice Matsutake mushroom rice,
miso soup, Japanese pickles
- Dessert Matcha shaved ice and seasonal fruits
or
Japanese pear shaved ice

AI ~ 愛 ~

¥27,500

- Appetizer Jellied grill eggplant, crab,
matsutake mushroom, Tonburi field caviar
ginger thick sauce
- Shinogi Steamed glutinous rice with abalone and ginkgo nut
- Soup Traditional "Dobin-mushi "clear bonito soup
with matsutake mushrooms
sudachi citrus
- Sashimi 4 kinds of seasonal sashimi
- Chef's Special Charcoal grilled Omi beef sirloin
or Ezo abalone steak
or Charcoal grilled matsutake mushroom
- Grilled dish Sea bass and fig wrapped in a fig leaf,
Persimmon dressed with tofu
- Simmered Steamed conger eel with Awaji onion thick sauce
- Rice Matsutake mushroom rice,
miso soup, Japanese pickles
- Dessert Matcha shaved ice and seasonal fruits
or
Japanese pear shaved ice

Omi Beef shabu-shabu course

¥24,200

Appetizer Jellied grill eggplant, crab,
matsutake mushroom, Tonburi field caviar
ginger thick sauce

Soup Traditional "Dobin-mushi" clear bonito soup,
with matsutake mushrooms
sudachi citrus

Sashimi 4 kinds of seasonal sashimi

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

Rice Udon noodles
or
Barley mixed rice with grated Japanese yam and garden eel
Miso soup, Japanese pickles

Dessert Matcha shaved ice and seasonal fruits
or
Japanese pear shaved ice

Lunch

Seasonal Lunch Plate & Sweets Buffet (Limited quantity)

¥ 6,637

Lunch Plate Rice with conger eel and grated yam
2 kind of Japanese pickles

Stewed pork with miso,
simmered Japanese radish and poached egg, mustard
Simmered scallop and vegetables in broth
Grilled salmon with salmon roe
Yuba soy skin and crab with ginger thick sauce
Bluefin tuna, sea bream, another kind
Ginkgo nuts, somen noodle
Eggplant and fig with lotus root sauce
Simmered taro, pumpkin, carrot
Tofu marinated in miso with vegetable
Persimmon with tofu paste
Steamed mushrooms with broth

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

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.

Dinner

Seasonal Dinner Plate (Limited quantity)

¥ 7,965

Dinner Plate	Rice with conger eel and grated yam 2 kind of Japanese pickles Stewed pork with miso, simmered Japanese radish and poached egg, mustard Simmered scallop and vegetables in broth Grilled salmon with salmon roe Yuba soy skin and crab with ginger thick sauce Bluefin tuna, sea bream, another kind Ginkgo nuts, somen noodle Eggplant and fig with lotus root sauce Simmered taro, pumpkin, carrot Tofu marinated in miso with vegetable Persimmon with tofu paste Steamed mushrooms with broth
Dessert	Unkai homemade Japanese pear shaved ice Coffee or Tea

Seasonal Dinner Plate (Limited quantity) ¥ 5,310

This is dinner plate only. Dessert is not included.

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.