

Unkai Restaurant Grand menu

Lunch · Dinner

KEI ~ 恵 ~

¥16,500

Appetizer Simmered tender octopus, white taro stem, leaf bud
corn tofu, water shield, Indian spinach flower, bonito source
marinated pike conger skin, hairtail,
okra, cucumber, Japanese ginger, tomato,

Soup Eel, Japanese omelet
red pepper, udo, Kujo green onion, round green yuzu flavor

Sashimi Tuna, squid, flounder, grunt,
wasabi, soy sauce

Seasonal dish Charcoal grilled Ayu sweet fish
ginger, miso, water pepper vinegar

Stewed dish Stewed beef tongue with miso flavor sauce
potato, beans, tofu

Simmered dish Stonefish and fig
with grated Japanese summer vegetables sauce

Noodles Japanese Somen noodles
with sea bream, plum sauce
conger eel Tempura

Dessert Homemade shaved ice and seasonal fruits
<Please choose your shaved ice flavor>
Matcha or Milk or Grape

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 Simmered tender octopus, white taro stem, Indian spinach flower
corn tofu, water shield, okura, bonito source

Soup Eel, Japanese omelet
red pepper, udo, Kujo green onion, round green yuzu flavor

Sashimi Tuna, flounder, grunt
wasabi, soy sauce

Grilled dish Charcoal grilled Ayu sweet fish,
ginger, miso, water pepper vinegar

Simmered dish Stonefish and fig
with grated Japanese summer vegetables sauce

Noodles Japanese Somen noodles
with sea bream, plum sauce
herring stewed with Japanese pepper

Dessert Homemade shaved ice and seasonal fruits
<Please choose your shaved ice flavor>
Matcha or Milk or Grape

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YU ～悠～

¥19,800

Appetizer Simmered tender octopus, white taro stem, leaf bud
corn tofu, water shield, Indian spinach flower, bonito source
marinated pike conger skin, hairtail,
okra, cucumber, Japanese ginger, tomato,

Soup Eel, Japanese omelet
red pepper, udo, Kujo green onion, round green yuzu flavor

Sashimi Tuna, squid, flounder, grunt, prawn
dried mullet roe
wasabi, soy sauce

Seasonal dish Charcoal grilled Ayu sweet fish
ginger, miso, water pepper vinegar

Grilled dish Omi beef with leaf bud miso sauce

Simmered dish Stonefish and fig
with grated Japanese summer vegetables sauce

Rice Mixed rice with ginger and chicken wings
red miso soup, Japanese pickles

Dessert Homemade shaved ice and seasonal fruits
<Please choose your shaved ice flavor>
Matcha or Milk or Grape

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AI ~愛~

¥27,500

Appetizer	Simmered tender octopus, white taro stem, leaf bud corn tofu, water shield, Indian spinach flower, bonito source marinated pike conger skin, hairtail, okra, cucumber, Japanese ginger, tomato,
Soup	Eel, Japanese omelet red pepper, udo, Kujo green onion, round green yuzu flavor
Sashimi	Tuna, squid, flounder, grunt, prawn dried mullet roe wasabi, soy sauce
Chef's special	Charcoal grilled Omi beef sirloin or Ezo abalone steak
Seasonal dish	Charcoal grilled Ayu sweet fish ginger, miso, water pepper vinegar
Simmered dish	Stonefish and fig with grated Japanese summer vegetables sauce
Rice	Mixed rice with ginger and chicken wings red miso soup, Japanese pickles
Dessert	Homemade shaved ice and seasonal fruits <Please choose your shaved ice flavor> Matcha or Milk or Grape

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Omi Beef shabu-shabu course

¥25,850

Appetizer Simmered tender octopus, white taro stem, Indian spinach flower
corn tofu, water shield, okura, bonito source

Soup Eel, Japanese omelet
red pepper, udo, Kujo green onion, round green yuzu flavor

Sashimi Tuna, squid, flounder, grunt, prawn
dried mullet roe, wasabi, soy sauce

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

Rice Udon noodles
or
Tempura rice bowl
red miso soup, Japanese pickles

Dessert Homemade shaved ice and seasonal fruits
<Please choose your shaved ice flavor>
Matcha or Milk or Grape

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Lunch

Seasonal Lunch Plate & Sweets Buffet (Limited quantity)

¥ 7,080

Lunch Plate Japanese Somen noodles with seabream, plum paste, ginger
Bowl of stewed conger eel and rice

Red miso soup with vegetables
Japanese pickles

Seasonal Sashimi
Simmered chicken wing
Seasonal tempura
Simmered eggplant
Yuba soy skin with wasabi, thick sauce
Green beans with sesame sauce
Pumpkin cheese salad
Simmered winter melon and tomato
Grilled tofu with 2 kind of miso, bayberry

Dessert Dessert plate by Pâtissier Hiyoshi
Coffee or Tea

Unkai homemade shaved ice can be ordered for an additional 550 yen.
Please ask our staff for details.

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 Japanese Somen noodles with seabream, plum paste, ginger
Bowl of stewed conger eel and rice

Red miso soup with vegetables
Japanese pickles

Seasonal Sashimi
Simmered chicken wing
Seasonal tempura
Simmered eggplant
Yuba soy skin with wasabi, thick sauce
Green beans with sesame sauce
Pumpkin cheese salad
Simmered winter melon and tomato
Grilled tofu with 2 kind of miso, bayberry

Dessert Dessert plate by Pâtissier Hiyoshi
Coffee or Tea

Unkai homemade shaved ice can be ordered for an additional 550 yen.
Please ask our staff for details.

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Dinner

LIST OF DISHES

Appetizer



Sesame tofu
with miso and soy sauce

¥1,650



Soy skin

¥1,760

Boiled soybeans with salt ¥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 flounder

¥6,600



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

Grilled butter fish with Saikyo miso 5,500



Abalone steak with butter sauce ¥13,200 ~

Simmered dish

Simmered potato with butter ¥1,980

Simmered tender octopus, white taro stem 2,530

Stonefish and fig, with grated Japanese summer vegetables sauce 4,950

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

- Grape shaved ice ¥2,530
- Matcha shaved ice 2,530
- Seasonal fruits Market price

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Dinner

Sashimi & Tempura Set

¥11,000

Seasonal appetizer

Simmered tender octopus, white taro stem, Indian spinach flower
corn tofu, water shield, okura, bonito source

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>

Milk / Matcha / Grape

Sommelier's 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

Simmered tender octopus, white taro stem, Indian spinach flower
corn tofu, water shield, okura, bonito source

Chef's choice of seasonal sashimi

Omi beef steak

Rice, miso soup, Japanese pickles

Homemade shaved ice

<Please choose your shaved ice flavor>

Milk / Matcha / Grape

Sommelier's tasting selection of 3 Types of Sake



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