

Unkai Restaurant Grand menu

Lunch · Dinner

KEI ~ 恵 ~

¥15,400

- Appetizer

Lotus root dumpling and snow crab with thick starchy sauce
firefly squid and bamboo shoot with leaf bud miso
simmered herring with Japanese pepper, Osmund
parsley and shiitake mushroom with sesame paste
simmered tofu pulp with lily bulb
- Soup

Clear soup of clam broth
clam, udo, bracken
- Sashimi

Sea bream, tuna, minced horse mackerel, sea cucumber
wasabi, soy sauce
- Grilled dish

Grilled scallop and Sakura trout, bamboo shoot with leaf bud sauce
- Simmered dish

White fish and Sakura shrimps tossed with egg hotpot style
burdock, butterbur, wheat gluten and scallion, Japanese pepper
- Rice

Sakura mochi' rice cake with tilefish, dried mullet roe and thick sauce
miso soup, pickles
- 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

Lotus root dumpling and snow crab with thick starchy sauce
firefly squid and bamboo shoot with leaf bud miso
simmered herring with Japanese pepper, Osmund
parsley and shiitake mushroom with sesame paste
simmered tofu pulp with lily bulb
- Soup

Clear soup of clam broth
clam, udo, bracken
- Sashimi

Sea bream, tuna, minced horse mackerel,
wasabi, soy sauce
- Grilled dish

Grilled scallop and Sakura trout, bamboo shoot with leaf bud sauce
- Simmered dish

Simmered taro, pumpkin, carrot
- Rice

Mixed rice with bamboo shoots
miso soup, pickles
- Dessert

Unkai home made shaved ice with fruits

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YU ~ 悠 ~

¥18,700

Appetizer Lotus root dumpling and snow crab with thick starchy sauce
firefly squid and bamboo shoot with leaf bud miso
simmered herring with Japanese pepper, Osmund
parsley and shiitake mushroom with sesame paste
simmered tofu pulp with lily bulb

Soup Clear soup of clam broth
clam, udo, bracken

Sashimi Sea bream, tuna, squid, minced horse mackerel, sea cucumber
wasabi, soy sauce

Grilled dish Grilled scallop and Sakura trout, bamboo shoot with leaf bud sauce

Simmered dish White fish and Sakura shrimps tossed with egg hotpot style
burdock, butterbur, wheat gluten and scallion, Japanese pepper

Chef's special Deep fried skewered Omi beef

Rice Sakura mochi' rice cake with tilefish, dried mullet roe and thick sauce
miso soup, pickles

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

AI ~ 愛 ~

¥27,500

Appetizer	Lotus root dumpling and snow crab with thick starchy sauce firefly squid and bamboo shoot with leaf bud miso simmered herring with Japanese pepper, Osmund parsley and shiitake mushroom with sesame paste simmered tofu pulp with lily bulb
Soup	Clear soup of clam broth clam, udo, bracken
Sashimi	Sea bream, tuna, minced horse mackerel, sea cucumber wasabi, soy sauce
Chef's Special	Charcoal grilled Omi beef sirloin or Ezo abalone steak
Grilled dish	Grilled scallop and Sakura trout, bamboo shoot with leaf bud sauce
Simmered dish	White fish and Sakura shrimps tossed with egg hotpot style burdock, butterbur, wheat gluten and scallion, Japanese pepper
Rice	Sakura mochi' rice cake with tilefish, dried mullet roe and thick sauce miso soup, pickles
Dessert	Strawberry mousse, homemade fruit and sweet bean jam with rich green tea ice cream

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Omi Beef shabu-shabu course

¥24,200

- Appetizer

Lotus root dumpling and snow crab with thick starchy sauce
firefly squid and bamboo shoot with leaf bud miso
simmered herring with Japanese pepper, Osmund
parsley and shiitake mushroom with sesame paste
simmered tofu pulp with lily bulb
- Soup

Clear soup of clam broth
clam, udo, bracken
- Sashimi

Sea bream, tuna, minced horse mackerel, sea cucumber
wasabi, soy sauce
- Shabu-shabu

Omi beef, vegetables
sesame sauce, ponzu sauce
- Rice

Udon noodles
or
Mixed rice with bamboo shoots
miso soup, pickles
- Dessert

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

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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

Prices including consumption tax. An additional 13% service charge will be added.
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Seasonal Dinner Plate & Sweets Buffet
(Limited quantity)

¥ 7,965

Dinner 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

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LIST OF DISHES

Appetizer

Sesame tofu with Yuzu miso	¥ 1,650
Soy skin	1,760
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 ~
Assorted sashimi for 2-3 persons	8,800 ~

Grilled dish

Grilled scallop and Sakura trout, bamboo shoot with leaf bud sauce	3,300
Grilled golden Tilefish, Yuzu thick sauce	4,400
Charcoal Grilled Omi beef 100g	13,200 ~
Charcoal Grilled Omi beef 150g	19,800 ~
Abalone steak with butter sauce	13,200 ~

Simmered dish

Simmered seasonal vegetable	¥ 1,980
Stewed bamboo shoots	2,530
White fish and Sakura shrimps tossed with egg hotpot style	2,860

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
Seasonal fruits	Market price

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Dinner

Sashimi & Tempura Set

¥10,450

Seasonal Appetizer

(Lotus Root Dumpling and Snow Crab, Firefly Squid, Simmered Herring)

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

(Lotus Root Dumpling and Snow Crab, Firefly Squid, Simmered Herring)

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



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