



# Oborozuki

Appetizer

Salad

Tempura

Kuruma Prawns (2)

Sea Urchin and Sesame Tofu

Seafood of The Day

White Fish

Unagi Eel

Five Varieties of Vegetables

Pickled Vegetables

Mixed Vegetables and Seafood Tempura on Steamed Tottori Nichinancho Koshihikari Rice, Red Miso Soup

or

Mixed Vegetables and Seafood Tempura on Steamed Tottori Nichinancho Koshihikari Rice with Dashi Soup

or

Mixed Vegetables and Seafood Tempura with Steamed Tottori Nichinancho Koshihikari Rice

Dessert

18,000

w p m e c s

Wine Pairing

11,400

w = wheat    p = peanuts    m = milk    e = eggs    b = buckwheat    c = crab    s = shrimp

Kindly let us know if you have any food allergies or dietary requirements.

Menu items or products may change based on the availability of ingredients.

Kindly ask our Ladies & Gentlemen should you wish to know more details about the source of our ingredients.

Japanese rice.

Prices include service charge and consumption tax.

# Akatsuki

Appetizer

Salad

Tempura

Kuruma Prawns (2)

Sea Urchin and Sesame Tofu

Wagyu Beef Tenderloin

Steamed Abalone

Seafood of The Day

White Fish

Unagi Eel

Five Varieties of Vegetables

Pickled Vegetables

Mixed Vegetables and Seafood Tempura on Steamed Tottori Nichinancho Koshihikari Rice, Red Miso Soup

or

Mixed Vegetables and Seafood Tempura on Steamed Tottori Nichinancho Koshihikari Rice with Dashi Soup

or

Mixed Vegetables and Seafood Tempura with Steamed Tottori Nichinancho Koshihikari Rice

Dessert

25,500

w p m e c s

Wine Pairing

11,400

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