

## Assorted Tempura

### Recommended Dish

49. Assorted  
Tempura of Shrimp  
and Vegetables

- 2 pieces of shrimp tempura
- Assorted vegetable tempura
- Tempura combination plate

1,800 yen

50. Assorted  
Mushroom Tempura

- Tempura of oyster mushroom
- Maitake tempura and Shiitake mushroom tempura

1,200 yen

## Tempura

### - Individual Items -

40. Eggplant

300 yen

46. Conger Eel

900 yen

41. Lotus root

300 yen

47. Oyster

500 yen

42. Pumpkin

300 yen

48. Sakura Shrimp and

Onion Kakiage

1,000 yen

43. Sweet Potato

500 yen

44. Bitter Melon

300 yen

45. Scallop

500 yen



# Fried Dishes

## Recommended Dish

- 50. Spicy French Fries** French Fries tossed with Cajun seasoning and garlic  
7 0 0 yen

## Recommended Dish

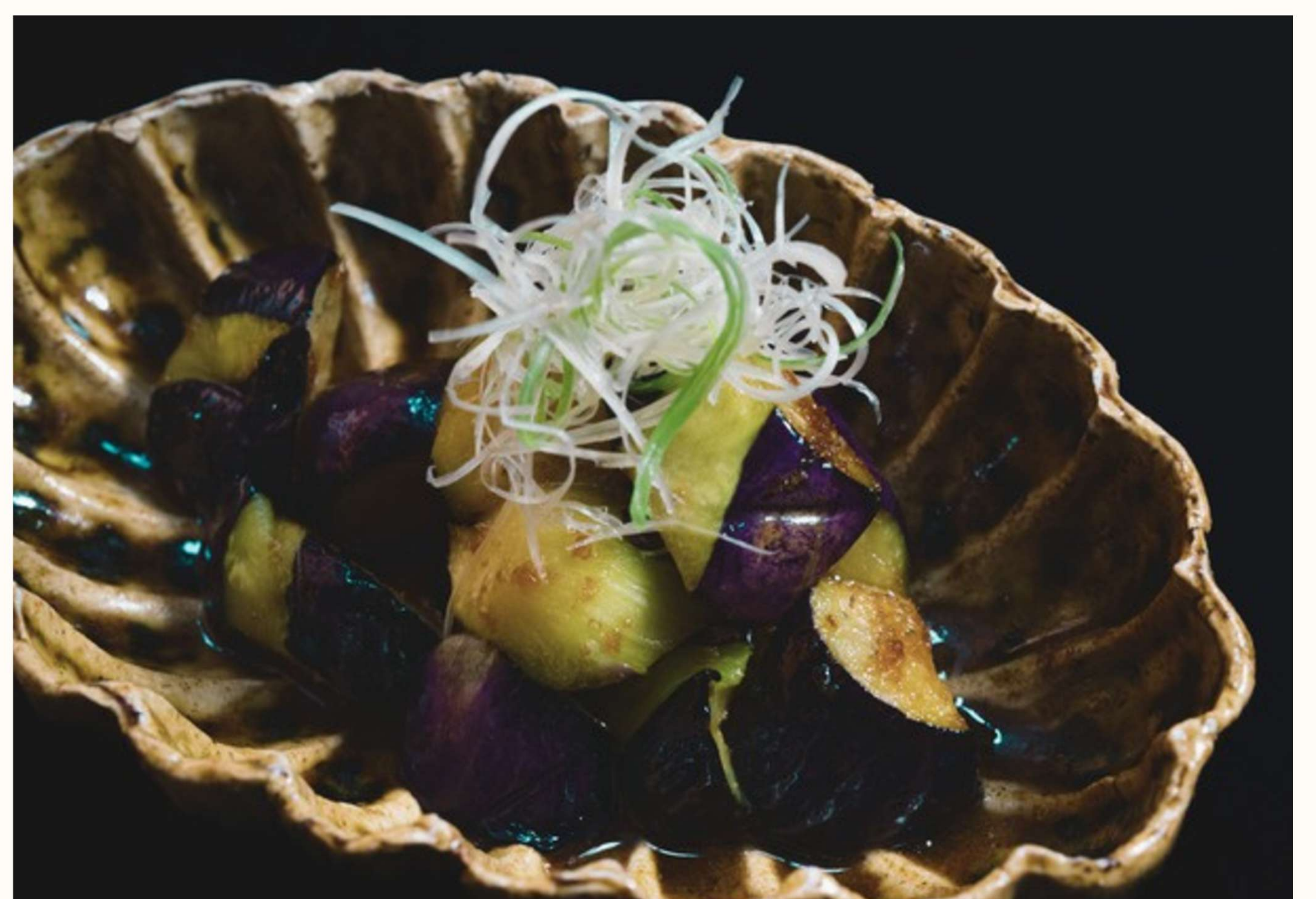
- 51. Marinated Fried Eggplant** Hot fried eggplant soaked in a sauce made with white balsamic vinegar  
7 0 0 yen

- 52. Cream Cheese Tempura** Cream cheese wrapped in shiso leaf and deep-fried in tempura batter  
8 0 0 yen

- 53. Fried Oysters** 4 large oysters, deep-fried and served with homemade tartar sauce  
1,200 yen



50. Spicy French Fries



51. Marinated Fried Eggplant



## Specialty Dish

### 54. Dashi-maki Tamago

Japanese rolled omelette flavored  
with dashi. Light and slightly sweet.  
8 0 0 yen

### 55. Stir-fried Cabbage and Clams with Garlic

Stir-fried cabbage and clams with  
garlic. A flavorful and umami-rich  
dish.  
7 0 0 yen

### 56. Spicy Konjac

Spicy konjac sautéed with chili  
pepper olive oil  
7 0 0 yen

#### Recommended Dish

### 57. Baked Tomato in the Oven

Oven-baked fresh tomatoes with  
Parmesan cheese and basil sauce  
8 0 0 yen

#### Recommended Dish

### 58. Marinated Tuna with Grated Yam

Okinawan tuna and grated yam  
mixed with special soy sauce  
1,4 0 0 yen

#### Recommended Dish

### 59. Octopus Carpaccio

Hokkaido octopus with lemon olive  
oil and white balsamic vinegar  
1,4 0 0 yen



### 60. Original Salad

Seasonal vegetables from Okinawa,  
mixed with signature dressing  
1,2 0 0 yen



## Specialty Dish

### 61. Tomato-Braised Beef Tripe

Tender beef tripe simmered in a mildly spicy tomato sauce.

1,400 yen



### 62. Chicken Basil Sauté with Tomato

1,600 yen

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### Recommended Dish

### 63. Agu Pork Steak

100g: 1,600 yen

150g: 1,800 yen

### 64. Ishigaki Beef Steak

3,800 yen

## Dried Fish

### 70. Semi-dried Squid

Half-size: 900 yen

One whole: 1,800 yen

### 73. Grilled Atka

### Mackerel

Half-size: 1,000 yen

One whole: 1,800 yen

### 71. Horse Mackerel

1,700 yen

### 74. Grunt Fish

1,700 yen

### 72. Kinka-brand Mackerel

1,700 yen

### 75. Grilled Japanese Armorhead

2,200 yen



# Soba

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1. Cold Soba	Small:	6 0 0 yen
	Regular:	9 0 0 yen
	Large:	1, 7 0 0 yen
2. Hot Soba	Small:	6 0 0 yen
	Regular:	9 0 0 yen
30. Tomato and Basil Soba		1, 3 0 0 yen
31. Ume & Grated Daikon Soba		1, 3 0 0 yen
32. Spicy Daikon Soba		1, 3 0 0 yen
33. Okura and Tororo(Grated Yam) Soba		1, 3 0 0 yen
34. Soba with Tororo(Grated Yam) and Egg		1, 3 0 0 yen
35. Oyster Soba		1, 7 0 0 yen

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The portion sizes for S, M, and L are 60g, 120g, and 240g respectively.