

Eel (Unagi)



Unaju (Eel Rice Bowl)

Special (330g-340g) Uses a whole eel (940kcal)
¥4,091 (¥4,500 including tax)

Regular (160g-180g) 1/2 half cut (470kcal)
¥2,618 (¥2,880 including tax)

*Unlike Kansai style, our eels are grilled plain, then steamed, so please allow about 20 minutes. *Comes with clear soup with eel liver, a small side dish, and pickles.



Domestic Sirloin Steak Set (692kcal)

Made with carefully selected domestic beef.
Salad, Small Side Dish, Rice, Soup, Pickles.

¥3,818 (¥4,200 including tax)

(This menu is only available for dinner)

Sashimi



Today's Recommended Fresh Fish

Please note that the content may change depending on daily availability.

¥1,200 (¥1,320 including tax)

Assortment A (for 1-2 people)

¥1,800 (¥1,980 including tax)

Assortment B (for 2-3 people)

¥2,600 (¥2,860 including tax)

Assortment C (for 4-5 people)

¥3,500 (¥3,850 including tax)

(This menu is only available for dinner)

Meat Main Dishes



Chicken Karaage (Fried Chicken)

¥664 (¥730 including tax)

Cheese-filled Hamburg Steak 130g

(Mixed Beef and Pork)

¥982 (¥1,080 including tax)

5 Kinds of Beer Sausage Mix

(Black Pepper, Herb, Curry, Chili Sauce, Coarse Ground)

¥982 (¥1,080 including tax)

Domestic Beef Sirloin Steak (Using domestic beef)

¥3,818 (¥4,200 including tax)

Counter Seating

★Special Counter Kaiseki (Reservations required)

8 Dishes	¥10,000 (¥11,000 including tax)
10 Dishes	¥15,000 (¥16,500 including tax)



Responding to our customers' requests... Please enjoy the heartwarming cuisine of Head Chef Daisuke Maruyama of Yuzen. Seasonal ingredients are displayed at the counter, and fish is prepared and cooked right in front of you. We source ingredients from various parts of Japan through special routes, bypassing direct market channels.

★Chef's Omakase Course (Reservations required)

Anzu	¥5,500 (¥6,050 including tax)
Wa	¥6,500 (¥7,150 including tax)
Kan	¥8,500 (¥9,350 including tax)
Irodori	¥10,500 (¥11,550 including tax)

★Tempura Course (Counter only) (Reservations required)

Miyabi	¥6,500 (¥7,150 including tax)
---------------	-------------------------------

Appetizer, Sashimi, Tempura (Kuruma Prawns, 8 seasonal items total) Meal, Dessert

Tempura Assortment (for 1 person)

¥1,636 (¥1,800 including tax)

Weekday Specials Lunch & Dinner

Reservations are recommended as we can get crowded.

(An additional 20% will be charged on Saturdays, Sundays, and public holidays.)

(Please note that menu content may change due to ingredient availability.)

Thank you for your understanding.)

Rice Selection

Please choose your rice here

1



Koshihikari Rice

1bowl (120g) (202kcal)

2



Jukokumai

(Ten-Grain Rice)

1bowl (120g) (186kcal)

3



Jukokumai Half

(Ten-Grain Rice)

1bowl (120g) (193kcal)

4



***Enzyme Brown Rice**

1bowl (120g) (183kcal)

Rice Set Comes with Miso Soup and Pickles.

¥318 (¥350 including tax)

Rice Refill (1 bowl)

¥109 (¥120 Including tax)

**What is Enzyme Brown Rice?* This rice is cooked in a pressure cooker or specialized rice cooker with brown rice, adzuki beans, and salt, then kept warm (stirred once a day) and aged/fermented for 3-4 days. It is a trending health food, gaining popularity nationwide and favored by many celebrities.

Weekday Specials Lunch & Dinner

(An additional 20% will be charged on Saturdays, Sundays, and public holidays.)



Hitsumabushi-style Seafood Bowl (541kcal)

¥2,364 (¥2,600 including tax)

Enjoy this exquisite dish featuring carefully selected ingredients delivered today. Our original menu allows you to enjoy half of it as a donburi and the remaining half with hot bonito dashi chazuke.

Comes with Salad, Steamed Dish, Pickles, and Selected Bonito Dashi (Waka-cha).

Please note that sashimi toppings may change depending on availability.

Weekday Specials Lunch & Dinner

(An additional 20% will be charged on Saturdays, Sundays, and public holidays.)

Kids Set



Kids Set A Special (483kcal)

Mini Hors d'oeuvres, Salad, Steamed Dish, Rice, Daily Udon, Dessert

¥1,090 (¥1,200 including tax)

Kids Set B Plus (643kcal)

Rice, Cheese-filled Hamburg Steak, Mini Hors d'oeuvres, Salad, Steamed Dish, Daily Udon, Dessert

¥1,636 (¥1,800 including tax)

Weekday Specials Lunch & Dinner

(An additional 20% will be charged on Saturdays, Sundays, and public holidays.)

*National Local Production for Local Consumption
Menu Contest - Restaurant Category*

*Highest Award - Minister of Agriculture, Forestry and
Fisheries Award Winner*



Shinshu Pork and Mushroom Spicy Tomato Curry Set

(940kcal)

Comes with Salad and Soup.

¥1,273 (¥1,400 including tax)

Weekday Specials Lunch & Dinner

(An additional 20% will be charged on Saturdays, Sundays, and public holidays.)

Kensai Set (Health & Beauty Set)



Kensai Set A (731kcal)

(This menu is only available for weekday lunch)

6 Kinds of Obanzai (Kyoto-style side dishes) and more. A hospitality meal designed for beauty and health balance.

Seasonal Appetizer, Shojin Sashimi (vegetarian sashimi), Mini Tempura, Small Side Dish, Salad, Steamed Dish, Rice, Udon, Pickles

¥2,000 (¥2,200 including tax)

Kensai Set B

Includes Dessert + One Drink (731kcal)

¥2,545 (¥2,800 including tax)

Kensai Set C

Includes Dessert + One Drink + Seasonal Sashimi (791kcal)

¥3,455 (¥3,800 including tax)

Weekday Specials Lunch & Dinner

(An additional 20% will be charged on Saturdays, Sundays, and public holidays.)



Seasonal Grilled Fish Set (711kcal)

Seasonal fresh fish and daily obanzai. Grilled Fish, Small Side Dish, Salad, Steamed Dish, Rice, Soup, Pickles.

¥1,273 (¥1,400 including tax)



Tempura Donburi and Small Udon Set (470kcal)

Freshly fried tempura made with seasonal ingredients, served with daily udon. Small Side Dish, Salad, Steamed Dish, Pickles, Small Udon.

¥1,636 (¥1,800 including tax)

Weekday Specials Lunch & Dinner

(An additional 20% will be charged on Saturdays, Sundays, and public holidays.)



Stone-Milled Zaru Soba + Tempura (Cold Buckwheat Noodles) (671kcal)

Made with Nagano Prefecture buckwheat flour, "freshly milled, freshly made, freshly boiled." Limited quantity.

¥1,273 (¥1,400 including tax)

Stone-Milled Zaru Soba (Cold Buckwheat Noodles) (374kcal)

Made with Nagano Prefecture buckwheat flour, "freshly milled, freshly made, freshly boiled." Limited quantity.

¥964 (¥1,060 including tax)



Seven-Grain Zakkoku Udon+ Tempura (Mixed Grain Udon) (568kcal)

Contains mochi kibi (proso millet), mochi awa (foxtail millet), soybeans, uruchigenmai (non-glutinous brown rice), black bean kinako, barley flour, and wheat flour.

¥1,200 (¥1,320 including tax)

Weekday Specials Lunch & Dinner

(An additional 20% will be charged on Saturdays, Sundays, and public holidays.)



Kuroshio Seafood Chirashi (Scattered Sushi) (596kcal)

¥2,364 (¥2,600 including tax)

This exquisite and high-quality dish, a trusted specialty, features carefully selected ingredients received today. Comes with Small Side Dish, Salad, Steamed Dish, Soup, Pickles.



Yuzen Sushi Gozen (596kcal)

¥2,364 (¥2,600 including tax)

7 pieces of Nigiri, Roll Sushi, Vegetable Tempura, Salad, Steamed Dish, Small Udon, Tosa Soy Sauce. A culinary masterpiece created by skilled artisans. Savor the carefully selected fresh ingredients. Please note that content may change slightly due to daily ingredient availability.

Please note that sashimi toppings may change depending on availability.

(This menu is only available for dinner)

Vegetable Main Dishes

Our restaurant strives to utilize natural ingredients as much as possible and uses carefully selected ingredients, but please be aware that the content of dishes may change slightly due to sourcing conditions. Thank you for your understanding.

Konjac and Seaweed Salad

With arare konjac and seaweed from Lake Hamana, Shizuoka, etc.

¥682 (¥750 including tax)

Zakkoku Soba Salad (Mixed Grain Soba Salad)

Using vegetables from Tsumagoi, Gunma Prefecture, and organic soy sauce dressing from Tokachi, Hokkaido.

¥782 (¥860 including tax)

Low-Temperature Cooked Roast Pork Salad

Using highland vegetables from Sugadaira. ¥1,273 (¥1,400 including tax)

Sake Snacks (Sakana)

Eel Bone Crackers

¥500 (¥550 including tax)

Beef Tripe Kimchi Aromatic Dressing

¥636 (¥700 including tax)

Dashimaki Tamago (Rolled Omelet) with Raw Aonori Seaweed

¥636 (¥700 including tax)

Assorted Pickles (Oshinko)

¥636 (¥700 including tax)

Smoked Pickled Daikon Radish with Cheese (Iburigakko Cheese)

¥664 (¥730 including tax)

Homemade Karasumi “Ruibe” (Seasonal) ¥1,200 (¥1,320 including tax)

Meals

Using Nagano Prefecture Koshihikari rice

Jukokumai Chazuke (Ten-Grain Rice with Tea)

¥500 (¥550 including tax)

Ochazuke (Rice with Tea) (Nori, Salmon, Plum) ¥636 (¥700 including tax)

Seven-Grain Udon

Mochi kibi (proso millet), mochi awa (foxtail millet), genmai (brown rice), daizu (soybeans), kinako (roasted soybean flour), oomugi (barley), komugi (wheat)

¥636 (¥700 including tax)

Sorghum Kibi Udon (Zaru)

¥636 (¥700 including tax)