

## NINJA Omi beef round 7,000 yen

1. Omotenashi of arrival in Edo bay
2. Enton no jutsu - Smoke style  
+1,000 yen change to Omi beef sushi
3. Katon no jutsu - Fire style
4. Shakunetsuhenge no jutsu  
- Fire transform style
5. Suiton no jutsu - Water style
6. Grilled Omi beef “Sawai hime wagyu”  
round by big stone oven
7. Japanese style paella with an earthen pot
8. Kanmihenge no jutsu  
- Dessert transform style
9. Appreciation before departure
10. Houji tea from birthplace of Japanese tea

## NINJA Omi beef sirloin 10,000 yen

1. Omotenashi of arrival in Edo bay
2. Enton no jutsu - Smoke style  
+1,000 yen change to Omi beef sushi
3. Katon no jutsu - Fire style
4. Shakunetsuhenge no jutsu  
- Fire transform style
5. Suiton no jutsu - Water style
6. Grilled Omi beef “Sawai hime wagyu”  
sirloin by big stone oven
7. Japanese style paella with an earthen pot
8. Kanmihenge no jutsu  
- Dessert transform style
9. Appreciation before departure
10. Houji tea from birthplace of Japanese tea

## NINJA Omi beef tenderloin

15,000 yen

1. Omotenashi of arrival in Edo bay
2. Enton no jutsu - Smoke style  
+1,000 yen change to Omi beef sushi
3. Katon no jutsu - Fire style
4. Shakunetsuhenge no jutsu  
- Fire transform style
5. Suiton no jutsu - Water style
6. Grilled Omi beef “Sawai hime wagyu”  
tenderloin by big stone oven
7. Japanese style paella with an earthen pot
8. Kanmihenge no jutsu  
- Dessert transform style
9. Appreciation before departure
10. Houji tea from birthplace of Japanese tea

## NINJA Omi beef Shabu-Shabu

15,000 yen

- \* Please refrain from combining with other courses**
1. Omotenashi of arrival in Edo bay
  2. Enton no jutsu - Smoke style  
+1,000 yen change to Omi beef sushi
  3. Katon no jutsu - Fire style
  4. Suiton no jutsu - Water style
  5. The highest quality of Omi beef  
“Sawai hime wagyu” shabu-shabu
  6. Kanmihenge no jutsu  
- Dessert transform style
  7. Appreciation before departure
  8. Houji tea from birthplace of Japanese tea
- \* Additional Omi beef 100g is 3,000 yen

## NINJA Vegan 7,000 yen

1. Omotenashi of arrival in Edo bay
2. Ninja secret treasure chest,  
vegetarian Nigiri sushi
3. Enton no jutsu - Smoke style
4. Grilled sesame tofu with deep-fried vegetable
5. Grilled mushroom and vegetables  
by big stone oven
6. Japanese style paella with an earthen pot
7. Today's sherbet
8. Appreciation before departure
9. Houji tea from birthplace of Japanese tea

This menu needs a reservation.  
Request of the day is necessary consultation.  
It corresponds to vegan, but we handle fish  
and meat in the kitchen

## KUNOICHI 5,500 yen

- \* The quantity of this course is less than regular course
  - \* Only online reservation
1. Omotenashi of arrival in Edo bay
  2. Suiton no jutsu - Water style
  3. Katon no jutsu - Fire style
  4. Grilled Japanese chicken, mushroom  
and vegetables by big stone oven
  5. Japanese style paella with an earthen pot
  6. Kanmihenge no jutsu  
- Dessert transform style
  7. Houji tea from birthplace of Japanese tea

### Additional a la carte

Luxury using Omi beef sirloin SUSHI a piece 800 yen

Grilled Omi beef by big stone oven 100g Round 3,500 yen, Sirloin 6,500 yen, Tenderloin 8,500 yen

It is possible to order more 100g

Grilled Japanese chicken by big stone oven 120g 2,800 yen

## KIDS course \* With ninja goods

### “CHU-NIN” 2,500 yen

1. Nigiri sushi 3 pieces  
+1,000 yen change to Omi beef sushi
2. Deep fried big shrimp
3. French fries
4. Fried chicken
5. Grilled sausage
6. Grilled Japanese chicken
7. Ice cream
8. Juice

### “JO-NIN” 3,500 yen

1. Nigiri sushi 3 pieces  
+1,000 yen change to Omi beef sushi
2. Deep fried big shrimp
3. French fries
4. Fried chicken
5. Grilled sausage
6. Omi Beef “Sawai hime wagyu” hamburger steak
7. Ice cream
8. Juice

Prices are subject to consumption tax / You can't order only a la carte  
Menus and ingredients are subject to change depending on seasonal availability