

## **Lunch set**

**11:30 am-3:00 pm (L.O 2:00 pm)**

### **Omi beef 100% hamburger steak set 3,000 yen**

1. Today's small bowl
2. Salad
3. Omi beef 100% hamburger steak
4. Rice / Miso soup / Pickles
5. Brulee of Hoji tea
6. Drink

### **Japanese black beef steak by stone oven set 3,000 yen**

1. Today's small bowl
2. Salad
3. Iga beef or Omi beef steak
4. Rice / Miso soup / Pickles
5. Brulee of Hoji tea
6. Drink

\*You can change to "sirloin" +2,000 yen

### **Ninja assortment set 1,500 yen**

1. Assorted stewed vegetables with broth and soy sauce
2. Seared venison
3. Sashimi-style yuba
4. Grilled Koka trout marinated in Koka sake cake
5. Koka trout salad style
6. Today's small bowl
7. Iga beef croquette
8. Iga miso pork loin Kushikatsu deep-fried skewers
9. Rice / Miso soup / Pickles
10. Brulee of Hoji tea
11. Drink

#### **Please choose a drink from the following**

Apple juice, Orange juice, Green tea, Oolong tea, Coffee (hot/cold)

\*Free refill of rice and miso soup

Prices are subject to consumption tax

The contents of set is subject to change depending on stock situation of ingredients

# Menu

## 2018 autumn

### **NINJA set course 7,000 yen**

1. Omotenashi (amuse-bouche)
2. Ninja's treasure chest
3. Fire turban shell on salt mountain
4. Grilled silver cod fish and vegetables by brazier-style
5. Grilled Omi beef, mushroom and vegetables by stone oven
6. Cooked white rice with a earthen pot or Japanese style paella and pickles
7. Dessert of Bonsai as Ninja's heirloom
8. Maccha pudding
9. Monaka

### **Shogun set course 8,000 yen**

1. Omotenashi (amuse-bouche)
2. Omi beef sushi
3. Appetizers
4. Fire turban shell on salt mountain
5. Grilled sesame tofu with deep-fried vegetable
6. Otsukuri of fresh raw fish "NNJA" style
7. Grilled Omi beef, mushroom and vegetables by stone oven
8. Cooked white rice with a earthen pot or Japanese style paella and pickles
9. Dessert of Bonsai as Ninja's heirloom
10. Maccha pudding
11. Monaka

### **Kunoichi set course 6,000 yen**

1. Omotenashi (amuse-bouche)
2. Appetizers
3. Fire turban shell on salt mountain
4. Grilled sesame tofu with deep-fried vegetable
5. Otsukuri of fresh raw fish "NNJA" style
6. Grilled Omi beef, mushroom and vegetables by stone oven
7. Cooked white rice with a earthen pot or Japanese style paella and pickles
8. Dessert of Bonsai as Ninja's heirloom
9. Maccha pudding
10. Monaka

#### **You can change the main dish of the course to one of below**

Round or hamburger steak / Sirloin +2,000 yen/ Tenderloin +4,000 yen

#### **A la carte of Omi beef for additional order 100g**

Round 3,500 yen/ Sirloin 6,500 yen/ Tenderloin 8,500 yen

It is possible to order more 100g

Omi beef sushi a pieces 800 yen

Prices are subject to consumption tax / Please let us know if you have any food allergies or restrictions  
You can't order only a la carte / Menus and ingredients are subject to change depending on seasonal availability  
Tenderloin of Omi beef may be out of stock with rare parts, we are sorry for the inconvenience