

セットメニュー SET MENU

TUNA PLATTER

3 pieces tuna sashimi
3 pieces tuna sushi
3 pieces tekka maki
3 pieces tekka california maki
1 piece tekka hand roll

SALMON PLATTER

3 pieces salmon sashimi
3 pieces salmon sushi
3 pieces salmon maki
3 pieces salmon california maki
1 piece salmon hand roll

YAMATO SET

Miso soup
6 pcs crab california maki
2 pcs calamari tempura
Half portion chicken teriyaki
Steamed rice

KIKU SET

Miso soup
3 pcs sushi (chef's choice)
4 pcs sashimi (chef's choice)
3 pcs crab california maki
3 pcs tekka maki
Soba noodle salad, goma ae small portion

DINNER COMBO (A)

Miso soup
5 pieces Gyoza (dumpling)
2 pieces Fresh Spring Roll
Half portion stir fry veg
Half portion deep fried chicken
Steamed rice

DINNER COMBO (B)

Miso soup
3 pieces sushi (chef's choice)
4 pieces sashimi (chef's choice)
1 pc prawn, 3 pcs veg tempura
Half portion chicken teriyaki
Steamed rice

YAMATO BENTO

Miso soup
4 pieces sashimi (chef's choice)
Cooked vegetable dish
1 pc prawn, 3 pcs veg tempura
Steamed rice

SHOKADO BENTO

Miso soup
4 pieces sashimi (chef's choice)
Cooked vegetable dish, Grilled fish
1 pc prawn, 3 pcs veg tempura
Chawan mushi, steamed rice

YAMABUKI

Appetizer, Miso soup, Salad, Yakitori
Tempura (1 pc Prawn, 3 pcs veg)
Kingklip or Fillet with stir fry veg
Fried rice veg
Seasonal fruit platter with ice cream
Coffee or Japanese tea

SUEHIRO

Appetizer, Miso soup, Salad, Yakitori
Sashimi (4 pieces, chef's choice)
Kingklip or Fillet with stir fry veg
Fried rice veg
Seasonal fruit platter with ice cream
Coffee or Japanese tea

スープ SOUP

味噌汁 **MISO SOUP**

Soybean paste soup

茶碗蒸 **CHAWAN MUSHI**

Steamed egg, veg & shrimp in soup

土瓶蒸 **DOBIN MUSHI**

Clear soup, fish & shrimp served by small pot

SPECIAL MISO SOUP

A more substantial portion of miso soup including veg, choice of fish or chicken

サラダ SALAD

お新香 **OSHINKO**

Japanese style assorted seasonal pickles

お浸し **OHITASHI**

A petite portion of boiled seasonal vegetables (usually spinach) served in a bowl

胡麻和え **GOMA AE**

Same as Ohitashi with sesame seed topping and sesame sauce

ワカメ サラダ **WAKAME SALAD**

Seaweed salad with Japanese style house dressing

ポテト サラダ **POTATO SALAD**

Japanese style potato salad with Japanese mayo

大和 サラダ **YAMATO SALAD**

Seaweed, Potato noodles and green salad with our Japanese style house dressing

アボカド サラダ **AVOCADO SALAD (seasonal)**

Fresh crisp veg placed against the avo

ツナ サラダ **TUNA SALAD**

Seared tuna smothered with a rich creamy mayonnaise sauce

酢の物 **SUNO MONO**

Traditional Japanese salad with veg and a small selection of seafood in Japanese rice vinegar dressing

前菜 〔自家製豆腐〕 STARTER (Home made Tofu)

冷奴 **HIYA YAKKO**

Chilled block of fresh tofu served with chopped onion & grated ginger

揚げだし豆腐 **AGEDASHI DOFU**

Deep fried tofu served with chopped onion & grated ginger in tempura sauce

豆腐ステーキ **TOFU STEAK**

Served in a sizzling platter with our teriyaki sauce

湯豆腐 **YU DOFU**

Combination of soybean curd with seasonal veg in a small hot pot

前菜 STARTER (Meat, Chicken, Seafood)

焼き鳥 **YAKITORI**

Grilled chicken kebab with Japanese B.B.Q. Sauce

手羽先 **TEBASAKI**

Grilled chicken wing seasoned with salt & papper

餃子 **GYOZA (5 pcs per portion)**

Home made dumpling. Your choice of Pork or Beef

タン塩 **TAN SHIO**

Thinly sliced grilled beef tongue served with stir-fried beansprout

和風 ユッケ **WAFU YUKKE**

Steak tar-tar Japanese style topped with egg yolk

牛タタキ **GYU TATAKI**

Seared beef fillet served with sesame and citrus soy sauce

生春巻き FRESH SPRING ROLL (RICE WRAPS)

野菜	Seasonal veg
蟹かまぼこ	Seasonal veg & crabstick
鮪	Seasonal veg & tuna
鮭	Seasonal veg & salmon
海老	Seasonal veg & prawn

揚げ物 DEEP FRIED DISH

揚げ春巻きカレー風味 **CURRY SPRING ROLL (4 pcs per portion)**

Deep fried spring roll curry flavour

から揚げ **KARA AGE**

Small pieces of marinated fried chicken

コロッケ **KOROKKE (2 pcs per portion)**

Japanese style croquette with your choice of pork mince, beef mince

Or cream flavor

クリスピーチキン **CRISPY CHICKEN**

Deep-fried chicken with sweet soy & chilli sauce

チキンカツ **CHICKEN KATSU**

Deep-fried chicken cutlet served with sweet sauce

とんかつ **TONKATSU**

Deep-fried pork cutlet served with sweet sauce

MAKI SUSHI & HAND ROLL 巻き寿司、手巻き寿司

Vinegared rice that's rolled with vegetables or fish and wrapped with seaweed and cut into 6 pcs are referred to as "MAKI", while the cone shaped seaweed filled with sushi rice, vegetable or fish are referred to as "HAND ROLLS"

VEGETABLE ROLL or HAND ROLL

- アボカド巻き AVOCADO
- かっぱ巻き KAPPA (CUCUMBER)
- サラダ巻き SALAD (AVO, CUCUMBER)
- お新香巻き OSHINKO (PICKLED RADISH)
- かんぴょう巻き KANPYOU (DRIED GOURD)
- 椎茸巻き SHIITAKE (JAPANESE MUSHROOM)
- タマゴ巻き TAMAGO (JAPANESE STYLE OMELET)
- 梅巻き UME (PICKLED PLUM)
- 納豆巻き NATTO (FERMENTED SOYABEANS)
- 野菜太巻き VEGETABLE BIG ROLL 4 PCS ONLY MAKI

FISH,SEAFOOD, MIX ROLL or HAND ROLL

- ローカル魚巻き/手巻き LOCAL FISH
- 鉄火巻き/手巻き TEKKA (TUNA)
- スコテッシュサーモン巻き/手巻き SCOTTISH SALMON
- 海老巻き/手巻き EBI (PRAWN)
- 海老マヨネーズ巻き/手巻き EBI (PRWAN) MAYONNAISE
- 鰻巻き/手巻き UNAGI (EEL)
- 鰻キュウ巻き/手巻き EEL AND CUCUMBER
- いくら巻き/手巻き IKURA (SALMON CAVIAR)
- 太巻き BIG ROLL 4 PCS ONLY MAKI

ADDITIONAL ORDER

WASABI

GARI

MAYONNAISE

裏巻き **INSIDE OUT ROLL/HAND ROLL**

Where seaweed is found on the interior and rice on the exterior

- VEGETABLE CALIFORNIA (Cucumber & Avo)
- COLOR VEG CALIFORNIA (Red papper, Carrot, Avo)
- CRAB CALIFORNIA (Crabstick, Cucumber, Avo)
- LOCAL FISH CALIFORNIA (Line fish, Cucumber and Avo)
- TEKKA CALIFORNIA (Tuna, Cucumber, Avo)
- SCOTTISHI SALMON CALIFORNIA (S/salmon, Cucumber, Avo)
- PUMPKIN TEMPURA & AVO MAKI (Pumpkin tempura & avo)
- EBI CALIFORNIA (Prawn, Cucumber, Avo)
- UNAGI CALIFORNIA (Eel, Cucumber, Avo)
- ORANGE CALIFORNIA (Crabstick California, flying fish caviar outside)
- EBI TEMPURA MAKI (2 piecs Prawn tempura inside)
- RAINBOW CRAB MAKI (Crab stick inside, Salmon, Tuna, Avo outside)
- RAINBOW TUNA MAKI (Tuna inside, Salmon , Tuna , Avo outside)
- RAINBOW SALMON MAKI (Salmon inside, Salmon, Tuna Avo outside)
- RAINBOW UNAGI MAKI (Eel, inside, Salmon, Tuna, Avo outside)
- RAINBOW EBI TEMPURA MAKI (Prawn tempura inside, Salmon, Tuna, Avo Outside)

FASHION SANDWICH SUSHI

**Triangular rice sandwich made from sushi rice and seaweed and filled with avocado, lettuce, Japanese mayonnaise and selection of fish or vegetables.
2 pieces per portion.**

- VEGETABLE (Lettuce, Avo, Mayo)
- CRABSTICK (Crabstick, Lettuce, Avo, Mayo)
- LOCAL FISH (Local fish, Lettuce, Avo, Mayo)
- TUNA (Tuna, Lettuce, Avo, Mayo)
- SCOTTISH SALMON (Salmon, Lettuce, Avo, Mayo)
- PRAWN (Prawn, Lettuce ,Avo, Mayo)

SUSHI & SASHIMI

SUSHI is raw fish overlaid on a oval bed of vinegar rice.
SASHIMI is sliced raw fish.

SUSHI & SASHIMI A LA CARTE (Prices are for 2 pieces)

タマゴ	TAMAGO (OMELETTE)
いなり	INARI (DEEP FIRED BEANCURD)
ハマチ	HAMACHI (YELLOWTAIL)
ロックコッド	ROCK COD
鯛	TAI (RED ROMAN)
鰯	IWASHI (SARDINE)
鮪	MAGURO (TUNA)
烏賊	IKA (CALAMARI)
蛸	TAKO (OCTOPUS)
鮭	SCOTTISH SALMON
海老	EBI (PRAWN)
とび子	TOBIKO (FLYING FISH CAVIAR)
鰻	UNAGI (EEL)
いくら	IKURA (SALMON CAVIAR)

SPECIAL PRICE, SUSHI & SASHIMI (Prices are for 6 pieces)

タマゴ	TAMAGO (OMELETTE)
いなり	INARI (DEEP FIRED BEANCURD)
ハマチ	HAMACHI (YELLOWTAIL)
ロックコッド	ROCK COD
鯛	TAI (RED ROMAN)
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烏賊	IKA (CALAMARI)
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とび子	TOBIKO (FLYING FISH CAVIAR)
鰻	UNAGI (EEL)
いくら	IKURA (SALMON CAVIAR)

SUSHI & SASHIMI

SUSHI is raw fish overlaid on an oval bed of vinegar rice.
SASHIMI is sliced raw fish.

刺身 盛り合わせ ASSORTED SASHIMI

鮪&鮭 SASHIMI Tuna 3 pcs S/salmon 3 pcs
並 SASHIMI STANDARD 7 pieces assorted (chef's choice)
上 SASHIMI DELUX 13 pieces assorted (chef's choice)
特上 SASHIMI EXTRA DELUX 18 pieces assorted (chef's choice)

寿司 盛り合わせ ASSORTED SUSHI

鮪&鮭 SUSHI Tuna 3 pcs S/salmon 3 pcs,
並 SUSHI STANDARD 6 pieces sushi, 6 pieces maki (chef's choice)
上 SUSHI DELUX 8 pieces sushi, 6 pieces maki (chef's choice)
特上 EXTRA DELUX 12 pieces sushi, 6 pieces maki (chef's choice)

BOX SUSHI

鉄火重	TEKKA JIU Tuna Sashimi overlaid in sushi rice
鮭重	SCOTTISH SALMON JIU Scottish salmon sashimi overlaid in sushi rice
ちらし寿司 (上)	CHIRASHI SUSHI DELUX Assorted sashimi overlaid in sushi rice

天婦羅 **TEMPURA**

A method of cooking in which vegetables, fish or seafood are coated with batter and deep fried in vegetable oil. Served with a soy sauce-base dipping sauce.

天婦羅盛り合わせ (並) TEMPURA STANDARD
1 piece Prawn, 1 Fish, 5 Vegetable

天婦羅盛り合わせ (上) TEMPURA DELUX
2 pieces Prawn, 1 Fish, 5 Vegetable

野菜天婦羅 VEGETABLE TEMPURA
7 pieces assorted Vegetable

海鮮天婦羅 SEAFOOD TEMPURA
2 pieces Prawn, 2 pieces Calamari, 2 pieces Fish

烏賊天婦羅 CALAMARI TEMPURA
2 pieces Calamari

烏賊天婦羅 CALAMARI TEMPURA DELUX
6 pieces Calamari

キングクリップ天婦羅 KINGKLIP TEMPURA
2 pieces Kingklip

キングクリップ天婦羅 KINGKLIP TEMPURA DELUX
6 pieces Kingklip

海老天婦羅 PRAWN TEMPURA
2 pieces king size tempura

海老天婦羅 PRAWN TEMPURA DELUX
6 pieces king size tempura

CHICKEN & MEAT

チキン照り焼き CHIKEN TERIYAKI
Pan fried diced chicken leg with home made teriyaki sauce

カシューナッツチキン CASHEW NUT CHICKEN
Diced chicken leg with with seasonal veg & cashew nuts

フィレステーキ FILLET STEAK
Cubes of fillet (export quality) with sauces presented separately

ビーフフィレ照り焼き BEEF FILLET TERIYAKI
Fillet steak with teriyaki sauce

オイスターソースビーフ OYSTER SAUCE BEEF
Stir fried beef fillet with veg & oyster sauce

SEAFOOD

キングクリッププラッター KINGKLP PLATTER
Pan fried kingklip

烏賊ステーキ CALAMARI STEAK
Pan fried calamari

鮭ステーキ SCOTTISH SALMON STEAK
Pan fried Scottish salmon

海老プラッター PRAWN PLATTER
Seven king sized prawn served with vegetable fried rice

STEAMED RICE, FRIED RICE, FRIED NOODLE

焼き飯 FRIED RICE
With egg, vegetable. Your choice of chicken or beef or pork

焼きそば FRIED NOODLE
With vegetable. Your choice of chicken or beef or pork

野菜焼き飯 VEGETABLE FRIED RICE
With egg, and vegetable

玉子焼き飯 EGG FRIED RICE
With egg

ご飯 (大) Steamed rice (Large)
ご飯 (小) Steamed rice (Medium)

FOR THOSE WHO ENJOY AUTHENTIC DISHES

鍋物 NABE MONO

**A hot-pot cooked and enjoyed by yourself at the table.
One portion is ideal for two persons sharing.**

すき焼き SUKIYAKI (400 g of prime beef rib-eye served per portion)

A pan of stock and a plate of sliced beef, tofu and vegetable

シャブ シャブ SHABU-SHABU (400 g of prime beef rib-eye served per portion)

Steamed pot with sliced beef, vegetable and tofu cooked in specially prepared dried kelp soup.
Served with home made sesame and ponzu (citrus soy sauce.)

大和鍋 YAMATO NABE (SEAFOOD POT)

A hot pot with vegetable, tofu and variety of seafood, including prawn, lobster, calamari, fish,.
Served with ponzu.

追加オーダー ADDITIONAL ORDER

生卵	Raw Egg
お肉	A plate of meat (200g)
野菜	A plate of vegetable
うどん	A plate of udon noodle

DONBURI MONO

Uncommon to the Western world, a bowl of steamed rice with various topping such as beef, tempura or chicken. ALL DOUBURI MONO come with miso soup and small pickles.

親子丼 OYAKO DON

Bowl of steamed rice, emanates an enticing chicken spread with sliced onions in a cooked egg batter.

カツ丼 KATSU DON

Bowl of steamed rice, topped with deep fried pork cutlet, sliced onion in a cooked egg batter.

すき焼き丼 SUKIYAKI DON

Bowl of steamed rice, topped with sliced beef, vegetables with sukiyaki sauce.

天丼 TEN DON

Bowl consisting of steamed rice and prawn tempura with sweet soya sauce.

鰻丼 UNA DON

Bowl of steamed rice topped with steamed eel.

JAPANESE NOODLES

Noodles represent the hearty folk cuisine of Japan. Due to its instant popularity, it has become one of the world's most delicious fast foods. Its popularity has largely been due to a connection with good health and the fact that there are choices of both hot and cold. "Some like it hot, some like it cold".

RAMEN: Our home made noodles made from egg and wheat flour, served in a pork broth.

UDON: Medium thick white noodles made from wheat flour, served in a fish broth.

SOBA: Thin brown noodles made from buckwheat and wheat flour, served in a fish broth.

SOMEN/NIUMEN: Thin white noodle made from wheat flour, served in a fish broth.

HOT NOODLES

かけうどん・そば **KAKE UDON/SOBA**

Warm broth with noodle

月見うどん・そば **TSUKIMI UDON/SOBA**

Warm broth with raw egg on the top

きつねうどん・そば **KITSUNE UDON/SOBA**

Warm broth with deep fried beancurd

天婦羅うどん・そば **TEMPURA UDON/SOBA**

Warm broth topped with 2 pcs prawn tempura

鍋焼きうどん **NABEYAKI UDON**

Cooked in a small pot with chicken, veg, egg, prawn tempura 1 pc

煮麺 **NIUMEN**

Warm broth with thin noodle

鶏煮麺 **CHICKEN NIUMEN**

Niumen with cooked chicken

醤油ラーメン **SHO-YU RAMEN**

Home made egg noodle with 2 pcs of sliced pork

チャーシューラーメン **CHA-SHU RAMEN**

Home made egg noodle with 6 pcs of sliced pork

味噌ラーメン **MISO RAMEN**

Home made egg noodle served with miso pork broth

味噌チャーシューラーメン **MISO CHA-SHU RAMEN**

Home made egg noodle served with miso pork broth topped 6 pcs sliced pork

COLD NOODLES

ざるそば **ZARU SOBA**

Buckwheat noodle, cold sauce served separately

ソーマン **SOMEN**

Thin wheat noodle, cold sauce served separately

冷やし中華 **HIYASHI CHUKA**

Ramen noodle salad

冷やしたぬきうどん・そば **HIYASHI TANUKI UDON/SOBA**

Buckwheat noodle salad

茶そば **CHA SOBA**

Buckwheat noodle made with green tea powder, cold sauce served separately

デザート **DESSERTS**

シャーベット **SORBET**

Choice of Lemon, Mango, Litchi, or Blackcurrant

アイスクリーム **ICE CREAM**

Enjoy a classic Vanilla Ice cream or try Ginger Ice cream

小倉アイスクリーム **ICE CREAM with Sweet Beanpaste**

Enjoy a classic Vanilla Ice cream or try Ginger Ice cream

抹茶アイスクリーム **GREEN TEA ICE CREAM**

An incredible Ice cream made from the powder of the green tea

小倉抹茶アイスクリーム

GREEN TEA ICE CREAM with Sweet Beanpaste

Green tea Ice cream topped with a sweet paste created from red beans

季節のフルーツ盛り合わせ **SEASONAL FRUIT PLATTER**

A wonderful display of masterfully sliced fruit presented in a fashion that is simply just too good to eat!