

# Menu

## First Appetizer

- Boiled Omasari peanuts from Chiba prefecture    ¥700 (¥770 tax incl.)

## Second Appetizer

- Colorful seafood salad    ¥1,400 (¥1,540 tax incl.)
- Colorful vegetable salad    ¥1,100 (1,210 tax incl.)
- Assorted pickles    ¥700 (¥770 tax incl.)  
Alternating daily between Narita's specialty pickles Teppozuke, and chef's recommended pickles.

## Sashimi

- Assortment of 3 kinds of raw fish    ¥1,200 (¥1,320 tax incl.)
- Assortment of 5 kinds of raw fish    ¥2,000 (¥2,200 tax incl.)

Assorted sashimi



\*Displayed prices are tax exclusive.

## Grilled Dishes

- Today's grilled fish ¥1,200 (¥1,320 tax incl.)  
Seasonal fish changing daily, grilled to bring out the flavor.
- Shiawase Kizuna beef and colorful vegetables grilled on a hotplate 150g ¥3,500 (¥3,850 tax incl.)  
Chiba brand Shiawase Kizuna beef ribeye grilled with rock salt, garnished with seasonal vegetables.

## Deep Fried Dishes

- Assorted tempura ¥1,700 (¥1,870 tax incl.)  
Crispy yet fluffy deep-fried prawns and today's recommended ingredients.
- Assorted vegetable tempura ¥1,200 (1,320 tax incl.)

## Steamed Dish

- Chawanmushi savory egg custard ¥300 (¥330 tax incl.)  
Staple savory egg custard with ingredients including chicken, shiitake mushrooms, ginkgo nuts, and kamaboko fish cakes.  
Topped with thin starchy sauce.

Local grilled fish from Boso



Shiawase Kizuna beef and colorful vegetables grilled on a hotplate



## Rice Dishes

- Assorted sushi ¥3,500 (¥3,850 tax incl.)  
Assortment of sushi of the day.  
Please ask a member of staff for more details.
- Takomai rice, red miso soup, pickles ¥500 (¥550 tax incl.)

## Dessert

- Ice cream ¥500 (¥550 tax incl.)

Assorted sushi



\*Displayed prices are tax exclusive.