

## Recommended TOP5

Please forgive us for being sold out.

Limited

Tempura of scallop,  
sakura shrimp  
and bamboo shoot  
wrapped in yuba (2 cuts)  
999



Enjoy seasonal ingredients in one dish.  
Japanese style with salt, Western style  
with basil sauce!

Limited to 5  
servings

Tempura of  
Sangen Pork Loin  
-Truffle sauce -  
(300g)  
990



U·NI·KU (1 piece)  
-Japanese beef,  
sea urchin, perilla-  
2 3 5  
999



Snow crab and  
salmon roe  
780



Sukiyaki style tofu  
with wagyu beef  
830



## Sushi

A marriage of three types of vinegared  
rice and large pieces of fish!

All sushi are served in a single piece.

Kohada	180
Salmon	280
Monko Squid	330
Red shrimp	330
Gunkan Sushi with Kobashira and Ikura	380
Red shrimp with sea urchin	480
Hokkaido Scallops	480
Boiled conger eel	480



## Sushi Roll

A unique sushi roll with a variety of flavors.

Firefly squid  
and rape blossoms with  
anchovy mayonnaise  
680



Spicy  
grilled eggplant  
and asari clams  
680



Snow crab  
and salmon roe  
780



All prices include tax.

## Seafood Tempura

- Wild shrimp (1 piece) 1 2 3 4 5 Basil 540  
If you eat tempura at our restaurant, this is a gem that you should definitely try.  
Natural shrimp tempura with thick meat and excellent taste and texture.
- One domestic conger eel 1 3 4 880  
Domestically produced thick-sliced conger eel tempura. Enjoy the crunchy outside and warm inside.
- Big sillago (2 piece) 2 Basil 780  
The "sillago tempura" is a standard item in tempura. We prepare and serve especially large ones.
- Oyster (4 piece) 3 780
- Firefly squid (2 piece) 1 3 480
- Monkfish (2 piece) 1 2 4 5 Basil 580
- Nagasaki Horse Mackerel (2 piece) 2 3 4 5 Basil 880

## Vegetable Tempura

- Black maitake mushroom 380  
"SHIN" (2 piece) 1 5  
Tempura of black maitake mushrooms, the highest grade of maitake mushrooms, which are classified into white, brown, and black. Aromatic, rich, and chewy.
- Sadohara Eggplant 1 3 5 Basil 280  
Sadohara eggplant is as smooth as silk and melts in the mouth when fried. Be careful, it is hotter than it looks.
- Enoki Mushroom (2 piece) 1 3 5 380
- Fresh onion (1 piece) 1 2 3 4 5 Basil 380
- Butterbur sprout (1 piece) 1 4 380
- Gyoja garlic (2 piece) 1 4 380
- Green asparagus (1 piece) 3 4 5 380
- White asparagus (1 piece) 3 4 5 380
- Stick senor (stem broccoli) (2 piece) 3 4 5 580

## Other Tempura



Wagyu beef fillet 4 1,180  
(2 piece)  
The taste of the meat is the highest grade A4 rank or higher.  
This melts in your mouth.

- Kashiwa (domestic chicken) (2 piece) 4 Basil 380  
Tempura made with Japanese chicken breast. The chicken breast is moist and juicy, bringing out the best of the meat.

- Mozzarella cheese stick (1 piece) 5 Basil 280  
Crispy on the outside and soft on the inside, enjoy long tempura as if it were a snack.
- Melted Soft-boiled eggs (1 piece) 2 5 180
- Crab cakes (2 piece) 3 380
- Unzen Kogen Ham (2 piece) 380
- Iberian bacon (2 piece) 5 Basil 580

## Rice dishes & dessert



Rice topped with tempura  
batter crumbs and eggs 380

It is an evolved egg over rice that combines 18-grain rice, egg tempura, and homemade Japanese-style sauce.

- Vanilla ice cream 180
- Chocolate ice cream 180
- "Kanjukuoh" chocolate banana 480

## Appetizers

- Sukiyaki style tofu with wagyu beef 830
- Potato salad with cured ham and Kita-akari 580
- Marinated Cabbage with Tenkasu 280
- Shizuoka Bonito Tataki and Fresh Onions with Yuzu Dressing 780
- Spicy Edamame 280



- 1 Tentsuyu 『天つゆ』
- 2 Sea urchin Soy sauce 『壱丹醤油』
- 3 Truffle Ponzu sauce 『トリュフポン酢』
- 4 Camargue sea salt 『カマルグの塩』
- 5 Maldon Smoked sea salt 『マルドンスモークシーソルト』
- 6 Basil Sauce 『バジルソース』 +200

There is a QR code on the edge of the table. If you read it, there is an English and Chinese menu.

# Nami-Nami Drinks

The first sip is so good that the customer has to approach you to drink it.  
Enjoy the traditional "ORENO Series" Namami Sparkling!



"ORENO" Sparkling wine White 🍷🍏🍎🍇 780

Our carefully selected dry sparkling wines go well not only with toast, but also with side dishes and tempura.

"ORENO" Sparkling wine Rosé 🍷🍏🍎 780

A sparkling rosé with fine bubbles and a dry yet fruity flavor. Compatibility with tempura is also certified.

"ORENO" Muscat (sparkling) 🍷🍏🍇 780

A sweet and slightly sparkling low-alcohol sparkling wine. Enjoy a fresh, cool and elegant cup.

"ORENO" Champagne 🍷🍏 1,380

Champagne carefully selected by my sommeliers on a monthly basis. It is exceptional because it is a standing drink.

## Glass Wine

Red Wine 🍷🍏🍎🍇 580

A high-cost red wine that pairs well with a variety of meals. Cherry and blackcurrant color. This red wine is characterized by its ripe fruitiness.

White Wine 🍷🍏 580

White wine with a gorgeous aroma and a clean finish. It has a gorgeous aroma like tropical fruits and a clean aftertaste with a strong fruity flavor.

"ORENO" Red wine 🍷🍏 680  
Grandbeau Reserva Cabernet Merlot

ORENO's traditional PB wine directly from France. It is full-bodied with a concentrated flavor.

"ORENO" White Wine 🍷🍏 680  
Fleur de Charlotte Chardonna

ORENO's traditional PB wine directly from France. A heavier dry wine made from 100% Chardonnay that goes well with meat.

Red or White wine selected by sommelier ASK

We recommend one carefully selected drink of the day. Please enjoy a special drink that you cannot usually order by the glass. For details, please contact our staff.

## Sour & Cocktail

"ORENO" sugar-free lemon sour 🍷🍏🍋 580

Uses "Kamiyama Sudachi" from Tokushima, which boasts the largest production volume in Japan. It's a cup of strong acid with raw fruit and fruit juice.

"Kamiyama" Sudachi Sour 🍷🍏🍋 580

Vodka-based sour with umeboshi and sweetness. Original sour with plum syrup.

Special sangria 🍷🍏🍎 580

A refreshing sangria to go with tempura.

Refreshing tomato sour 580

A refreshing tomato sour made with fermented tomato juice.

Cassis Orange 580

The rich aroma of blackcurrant and the natural flavor of orange juice are perfectly balanced to create a gentle taste.

# MEGA Size Drinks

MEGA drink

Highball 780

Refreshing tomato sour 780

Highball "Riku" 780

"ORENO" sugar-free lemon sour 780

"Kamiyama" Sudachi Sour 780

Draft beer 980

## Japanese Sake

Hyogo Hakutsuru Blanc 🍷🍏 580

Refreshing and floral aroma not usually found in sake, thanks to a hybrid yeast (crossbreeding) of wine yeast and sake yeast.

Niigata Echigo Tsurukame Wine yeast Junmai Ginjo 🍷🍏 680

This wine yeast brewed sake is brewed using wine yeast instead of sake yeast. It has a sweet heady aroma, refreshing acidity, and gentle sweetness.

Okayama Kabishin Kiyo no Uo 🍷🍏 780  
(Fish in the shade of a tree)

What? This is sake?" This is a new type of sake that makes you want to say "What? With an alcohol content of between 8% and 9%, it is a low-alcohol sake that is easy to drink even for those who are not so fond of alcohol.

Aomori Hachinohe Sake Ringo Pom Pom 🍷🍏 780

A very cute sake made with "high malic acid producing yeast". With an alcohol content of 7%, it is a new type of sake that even those who do not normally drink sake can easily enjoy!

## Highball & Beer

Highball 🍷🍏🍎🍇 580

Highball "Riku" 🍷🍏🍎 680

Grain malt whisky with a subtle sweet aroma and a clear mouthfeel is served in highballs.

Highball "Fuji" 🍷🍏 780

Single grain whisky made from corn and wheat. It is characterized by a fruity aroma that can be felt in many layers.

Draft beer 🍷🍏 680

## Tea Shochu-High

Green Tea with shochu 🍷🍏🍎🍇 480

Oolong tea with shochu 🍷🍏🍎🍇 480

## Soft Drinks

Green tea \_\_\_\_\_ 380

Oolong tea \_\_\_\_\_ 380

Orange juice \_\_\_\_\_ 380

OROPO \_\_\_\_\_ 480

Non-alcoholic beer \_\_\_\_\_ 480

### List of compatible tempura



...seafood



...Vegetables



...Meat



...Cheese

All prices include tax.