



## TEMPURA course

All course comes with miso-soup and Japanese pickles

**KIKU** 4,000円 (4,400円)  
2 shrimps / 2 fishes / 4 vegetables / rice\*

**TAKE** 6,000円 (6,600円)  
2 shrimps / 3 fishes / 3 vegetables / rice\*

**MATSU** 9,000円 (9,900円)  
2 shrimps / 4 fishes / 3 vegetables / rice\*/ dessert

\* Please choose a type of rice from below

TENDON / TEN-CHA / TEN-BARA

※( ) is tax included price  
※Image photos



## TENDON (TEMPURA Rice Bowl)

All TENDON comes with miso-soup and Japanese pickles

**TOKUSEI TENDON** 2,000円 (2,200円)  
(Special)  
2 Shrimps / 3 vegetables / KAKIAGE (mixed vegetables & shrimp) with sweet soy sauce

**KAKIAGE TENDON** 2,091円 (2,300円)  
(Mix vegetables & seafood)  
KAKIAGE with shrimps, small scallops and vegetables with sweet soy sauce

**ANAGO TENDON** 2,091円 (2,300円)  
(Sea eel)  
2 eels / green pepper

**TEN-BARA** 2,091円 (2,300円)  
Tempura chopped up and mixed up into the rice with salt

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## À la carte

**EBI MISO** (Delicacies)  
The meat inside the head of a prawn  
500円 (550円)

**Seasonal vinegared dish**  
1,800円 (1,980円) ~  
※After 18PM

**Assorted SASHIMI**  
2,500円 (2,750円) ~  
※Market price



## DINNER course

All course comes with miso-soup and Japanese pickles

**TEMPURA** 9,000円 (9,900円)  
10 varieties tempura ( shrimp / 4 fishes / 4 vegetables / KAKIAGE ) /  
rice\*\*/ dessert

**TEMPURA&SASHIMI** 12,000円 (13,000円)  
10 varieties tempura ( shrimp / 4 fishes / 4 vegetables / KAKIAGE ) /  
SASHIMI / rice\*\*/ dessert

**TEMPURA&SHUKO** 15,000円 (16,500円)  
(Reservation required)

※ Please choose  
a type of rice  
from below

- ・TENDON
- ・TEN-CHA
- ・TEN-BARA

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# DRINK

## Beer

Asahi Premium Beer JUKUSEN \_\_\_\_\_ Bottle ¥900

Asahi Super Dry \_\_\_\_\_ Small Bottle ¥700

## Umeshu

HOUOU BIDEN Tochigi \_\_\_\_\_ ¥800

## Whisky

Suntory Whisky Hibiki (highball / on the rocks / water / hot water ) — ¥1,400

## Sour

Housemade Lemon Sour \_\_\_\_\_ ¥1,200

## Japanese SAKE

Retsu *Junmai* Yamagata \_\_\_\_\_ ¥1,300

GANGI HITOTSUBI *Junmai Muroka (un-charcoal-filtered)* Yamaguchi \_\_\_\_\_ ¥1,300

HITAKAMI *Junmai, Super Dry* Miyagi \_\_\_\_\_ ¥1,300

IPPONGI DENSHIN INE *Junmai* Fukui \_\_\_\_\_ ¥1,400

KOKURYU *Junmai Ginjo* Fukui \_\_\_\_\_ ¥1,600

TOYO BIJIN *Junmai Ginjo* Yamaguchi \_\_\_\_\_ ¥1,900

720ml Bottle ¥7,200

## Japanese Shochu

SATO KURO (Sweet Potato) Kagoshima \_\_\_\_\_ ¥900

NAKA NAKA (Barley Shochu) Miyazaki \_\_\_\_\_ ¥900

## Non Alcoholic Drink \_\_\_\_\_ ¥600

Coke

Orange Juice

Ginger Ale

Perrier (mineral water)

Oolong Tea

Green Tea

Asahi Dry Zero (alcohol-free beer)

EBI MISO (Delicacies)  
The meat inside the head of a prawn  
¥600

# WINE

## White

Calera Chardonnay Central Coast France

Glass ¥1,800 / Bottle ¥10,000

Pierro Semillon Sauvignon Blanc Australia

Bottle ¥13,000

La Chablisienne Chablis 1er Cru Vaillons France

Bottle ¥16,000

Louis Latour Meursault 2020 France

Bottle ¥23,000

Corton Charlemagne Grand Cru Domaine Marius Delarche France

Bottle ¥33,000

## Red

Chateau Mont-Perat Rouge France

Glass ¥1,800 / Bottle ¥11,000

Love Block Central Otago Pinot Noir New Zealand

Bottle ¥13,000

La Dame de Montrose France

Bottle ¥17,000

## Champagne

Heidsieck & Monopole Blue Top Brut ————— Glass ¥2,100

Half Bottle ¥5,500

Perrier Jouet Grand Brut ————— Bottle ¥15,000

Bollinger Special Cuvee ————— Bottle ¥24,000

Krug Grande Cuvee ————— Bottle ¥60,000