

MENU





## Chef Yutaro Tsuchiya

Growing up by the ocean, Chef Yutaro Tsuchiya dived into the culinary world at the age of 15. Working at his uncle's restaurant at the Uoyatei Fish Market at Yokosuka, Yokohama, Chef Yutaro was immersed into a bustling wholesale seafood market where the freshest catch of the day is sold. He quickly developed a good eye for freshness and ingredients, and a skilled hand for cutting and serving some of the best, top-rated sashimi and sushi.

Providence led him to America as a regional chef for a renowned Japanese chain restaurant. Chef Yutaro brings his own interpretation to Japanese cuisine, incorporating the techniques and flavours that he has discovered from his exploration of different cultures into his culinary creations while remaining rooted in classic Japanese techniques to deliver a perfect balance of Japanese cuisine harmonised with international influences.



## SMALL BITES

おつまみ

**Assorted Homemade Pickles**

自家製香の盛り合わせ

\$12

**Aomori Gobo Chips**

青森産ゴボウの素揚げ

\$8

**Deep Fried River Shrimp with Himalayan Rock Salt**

川海老の素揚げ ヒマラヤンロックソルト

\$8

**Grilled Kamakura Sardine Sheet (2pcs)**

鎌倉産たたみいわし

\$12

**Kagoshima Fish Cake (3pcs)**

さつま揚げ

\$12

**Maguro Yamakake**

生本マグロの山かけ

\$18

**Yokohama Baked Green Mussels (2pcs)**

ニュージーランド産ムール貝の横浜焼き

\$12

**Hokkaido Potato Salad**

北海道ポテトサラダ

\$8





## SIGNATURES

看板メニュー

Miyazaki Wagyu Seafood Rice

宮崎和牛海鮮丼

\$78

Crispy Seaweed with Hokkaido Sea Urchin

生雲丹のタコス

\$48

Kagoshima Yellowtail Ceviche

鹿児島産活ベハマチのセビチェ

\$48

Hokuou Salmon Avocado Salad

北欧鮭のアボカドサラダ

\$38

Foie Gras Daikon with Umami Teriyaki Sauce

フォアグラの照り焼きソテーと旨煮大根

\$28

Pan-fried Abalone with Liver Butter Sauce (One Piece)

蝦夷アワビの磯焼き 肝バターソース

\$22



**SASHIMI**

豊洲直送のお刺身

*(Air-flown from Toyosu fish market)*

**Premium Tuna from Ehime** \$48

愛媛産本マグロ赤身

**Medium Fatty Tuna from Ehime** \$84

愛媛産本マグロ中トロ

**Fatty Tuna from Ehime** \$120

愛媛産本マグロ大トロ

**Yellowtail from Kagoshima** \$48

鹿児島産活ベハマチ

**Cured Hokuou Salmon** \$42

北欧鮭

**Hokkaido Sea Urchin** \$54

根室産殻付き雲丹

**Hokkaido Ikura** \$24

根室産イクラの醤油漬け

**Hokkaido Octopus** \$28

根室産蛸

**Hokkaido Scallop** \$60

根室産ホタテ貝





**SASHIMI MORIAWASE**

豊洲直送お刺身の盛り合わせ

*(Air-flown from Toyosu fish market)*

“Miyabi”

\$88

Assorted Sashimi – 5 kinds, 10 pcs

雅 お刺身5種

“Aoi”

\$138

Assorted Sashimi – 6 kinds + Uni

葵 お刺身7種





SUSHI ROLL  
卷物

<b>California Roll</b> カリフォルニアロール	\$18
<b>Hokuou Salmon Roll</b> 北欧鮭の巻物	\$26
<b>Shimanto River Unagi Roll</b> 四万十川産ウナギのかば焼きロール	\$36





**SLOW COOKED**  
低温調理

- |   |      |
|---|------|
| <b>Braised Pork Belly from Kagoshima</b><br>鹿児島産白豚の角煮     | \$16 |
| <b>Foie Gras Egg Custard from Yokohama</b><br>横浜フォアグラ茶碗蒸し | \$12 |
| <b>Miyazaki Wagyu Curry</b><br>宮崎和牛カレー                    | \$65 |
| <b>Seasonal Dobin Mushi</b><br>季節の土瓶蒸し                    | \$12 |





ROBATA GRILL

炉端焼き

<b>Hokuou Salmon Teriyaki</b> 北欧鮭の照り焼き	\$32
<b>Teriyaki Jidori Chicken</b> 地鶏照り焼き	\$22
<b>Angus Beef Yaki-Shabu</b> アンガスビーフの焼きしゃぶ	\$38
<b>Shimanto River Unagi Kabayaki</b> 四万十川産ウナギの蒲焼き	\$88
<b>Kagoshima Pork Shougayaki</b> 鹿児島白豚の生姜焼き	\$34
<b>Silver Cod in Yu-an Style</b> 銀鱈幽庵焼き	\$38





RICE & SOUP

ご飯とスープ

**Komachi Steamed Rice from Akita**

秋田コマチご飯

\$5

**Miso Soup from Inaka**

田舎味噌汁

\$6

**Seasonal Clear Soup**

季節のお吸い物

\$8

**Rice Set**

(steamed rice, pickles and miso soup)

ご飯セット (お漬物、味噌汁、ご飯)

\$12





DESSERT

デザート

Seasonal Daifuku Mochi

季節の大福

\$15

Nagano White Wine Fruit Jelly

長野産甲州白ワインフルーツジェリー

\$12

Kyoto Uji Matcha Ice Cream with Hokkaido Red Bean Paste

京都宇治抹茶アイスクリームと小豆

\$10





