

Joetsu Yasuda

EBISU

Seasonal Course Menu

All courses are served with clay pot-cooked rice from Niigata.



HAMANASU

Serve 10 kinds of items including Blackthroat seaperch, Japanese Kuroge Wagyu.

¥13,200



YUKITSUBAKI

Serve 9 kinds of items including seasonal fish, Japanese Kuroge Wagyu.

¥11,000



SHIRANEAOI

Serve 10 kinds of items including Blackthroat seaperch, Japanese Kuroge Wagyu, Abalone.

¥16,500



SEASONAL

Chef's exclusive menu

Serve 10 kinds of items including Blackthroat seaperch, Japanese Kuroge Wagyu, Hair crab, Abalone.

Reservation is required in advance for this menu.

¥19,800

※ All prices include 10% consumption tax.

※ 12% of the service charge & 550 yen of cover charge apply at the dinner service only.

※ Please inform the staff if you have any allergies and/or dietary restrictions.

Sashimi



Assorted Sashimi plate

5 kinds of fresh cut raw fish

We accept orders for two people or more

¥1,950 per guest

Appetizers



Assorted Appetizers plate

6 kinds of seasonal appetizers

¥1,570 per guest



Potato Salad

Potato salad served with soft boiled egg and Nagobe bacon

¥890



Fried Burdock Root, roasted beef green salad with onion dressing

¥1,580



Seasonal green salad

¥1,250

Side dishes



Assorted Joetsu Yasuda appetizer

Serve 3 kinds: Blowfish roe pickled in sake-lees, whale meat and dried salmon)

¥1,480



Mackerel and Scallops Iatawasa

¥1,430



Iburigakko with cream cheese

smoked radish pickles mixed with cream cheese and served with cracker.

¥680

• Extra cracker

¥150



Marinated Firefly Squid

¥780



Salted Sado island squid

Little spicy homemade pirikko sauce on the top

• pirikko sauce:Produced in Joetsu City, Niigata
Not only is it spicy, also the yuzu flavor is a nice accent.

¥680

Grilled dishes



Grilled Nodoguro (Blackthroat seaperch)

Full

Current price



Roasted Japanese Kuroge Wagyu Beef

¥3,880



Grilled red snow crab with shell

¥1,980



Roasted IWACHU pork shoulder roast

¥1,980



Dashi maki Japanese style egg roll

¥1,000

Steamed & Simmered dishes



**Simmered Nodoguro (Blackthroat seaperch)
in soy sauce**

Full

Current price



Noppei

Seasonal vegetables simmered in dashi soup stock

¥800

Japanese hot pot



Dashi syabu-syabu

Seasonal vegetables and IMARI beef

※We accept orders for two people or more

¥2,740 per guest

Fried dishes



Seasonal Tempura

¥1,800



Deep-fried Japanese white shrimp

¥1,200



Joetsu Specialty Tempura

Japanese style calamari

¥880



Tochio Aburage

Deep fried tofu with dried young sardines
and green onion

¥900



Niigata fried minced meat cutlet

¥1,200

Clay Pot

※ Clay pot rice may takes up to 30-40 minutes to be served



Sanpou Clay-pot cooked rice (Blackthroat seaperch, salmon roe, crab meat)

(For 2~3people)

¥4,800



Clay pot cooked "Koshihikari" Niigata rice

(For 2~3people)

¥1,740

※ Chef's choice Clay pot rice (For 2~3people)

Please ask our staff for details

Current price

Add your favorite side



Taichazuke

Dashi, seabreams, seaweed, wasabi

※Koshihikari Niigata rice only

¥660 per guest



Assorted Tsukemono

Japanese vegetable pickles

¥660

• Miso soup

¥360

Soba



Hegi-soba noodles made with funori-seaweed

(For 1 person)

¥1,100

Dessert



Midorigawa cake with seasonal ice cream

Cake made with sake "MIDORIGAWA"

¥770



Sake lees gelato 【Katafune】

Gelato made with sake "Katafune"

¥680

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