

# Joetsu Yasuda

## GINZA

### Seasonal Course Menu

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



#### HAMANASU

Serve 11 kinds of items including Blackthroat seaperch, Japanese Kuroge Wagyu and Abalone

¥13,200



#### YUKITSUBAKI

Serve 10 kinds of items including Blackthroat seaperch Japanese Kuroge Wagyu

¥11,000



#### YUKIWARISOU

Serve 9 kinds of items including Blackthroat seaperch

¥9,680



#### SHIRANEAOI

Chef's exclusive menu

Serve 11 kinds of items including Blackthroat seaperch, Japanese Kuroge Wagyu, Abalone and crab meat

Reservation is required in advance for this menu.

¥16,500

※ 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

¥2,580 per guest



## Lightly broiled tiger pufferfish sashimi

¥2,980

# Appetizers

• Steamed Abalone with liver sauce

¥2,800

• Firefly spuid and new seaweed with yolk vinegar

¥1,000



## Prosciutto and kale caesar salad with Sado island cheese dressing

¥1,200

• Matcha trout konbushime  
(sliced raw fish served with kelp)

¥1,200

• Mozuku Vineger from Sado island

¥900

# Side dishes



## Assorted Joetsu Yasuda appetizer

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

¥1,800



## Ikura no shoyu zuke

Marinated salmon roe in soy sauce

¥1,200



## Boiled scallops with Sansho Japanese pepper

¥1,000



## Hari-hari zuke

Dried daikon radish marinated in vinegar.

¥800



## Salted Sado island squid

¥800

### • Tamatoro Salami from Sado

¥1,480

Fresh salami with a soft texture.

### • Kikurage Iatawasa

¥980

Fish cake with wood ear mushroom.

### • Dried Cod pickled in Iwanohara wine

¥880

# Grilled dishes



**Grilled Nodoguro (Blackthroat seaperch)**

**Half cut**

**Full**

**Current price**



**Roasted Japanese Kuroge Wagyu Beef**

¥2,800

- **Grilled Abalone and thick asparagus liver with butter sauce**

¥2,900



**Roasted Nagomi Pork bacon**

¥1,350



**Dashi maki Japanese style egg roll**

¥1,000



**Grilled miso, glazed "Namafu " Dengaku style**

"Namafu": highly refined wheat gluten with rice cake.

¥900

# Steamed & Simmered dishes



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

**Half cut**

**Full**

**Current price**



**Noppei**

Seasonal vegetables simmered in dashi soup stock

¥1,000



**Aigamo duck loin simmered in japanese pepper**

¥1,600

- **Homemade tofu with sea bream and clam starch sauce**

¥950 per guest

# Fried dishes

• Fried bamboo shoots and wild vegetables ¥1,480

• Red crab Tempura ¥1800



**Deep-fried Japanese white shrimp**

¥1,280



**"Shio-surume" Tempura**

Japanese style calamari

¥1,000



**Tochio Aburage**

Deep fried soybean curd

¥900

# Clay Pot & Soba

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



## Clay pot cooked "Koshihikari" Niigata rice

(For 2~3people)

¥1,600

### Add your favorite side

#### • 3 kinds of toppings

【Ikura(salmon roe), Cod roe marinated in rice malt, Shiitake mushrooms cooked in soy sauce】

¥1,100 per guest

#### • Taichazuke

Tea stock, seabreams, sesame dressing

¥800 per guest



## Clay pot cooked rice, Nodoguro

(Blackthroat seaperch)

(For 2~3people)

¥4,500



## Clay-pot cooked rice, crab meat

(For 2~3people)

¥3,980



## Sanpou Clay-pot cooked rice

(Blackthroat seaperch, salmon roe, crab meat)

(For 2~3people)

¥4,800

### ※ Chef's choice Clay pot rice

Please ask our staff for details

(For 2~3people)

Current price



## Hegi-soba noodles

made with funori-seaweed

(For 1 person)

¥1,100



## Assorted Tsukemono

Japanese vegetable pickles

¥800



## Miso soup

¥400

## Dessert



## Seasonal Ice cream

※Please ask our staff for details

¥600



## Japanese sake cake, vanilla ice cream

¥800



## Matcha terrine, vanilla ice cream

¥800

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