

# **RYU Course -琉 会席-**

¥ 8,000

## **Cold Ninjinn Shiri-Shiri**

Grated Carrot stir-fried with Egg and Spring onion topped with Caviare

## **Combination of Tororo**

Grated Yamato Yam and Local Okura with Chinese Wolfberry Fruits

## **Clear Soup**

Composed of clear fish broth with Local Tiger Prawn

## **Tuna Yukhoe (Sashimi tarte)**

Local fresh tuna sashimi dressed with sesame oil and homemade wasabi soysauce

## **"Me-By" Kobujime**

Fresh Grouper flavoured with Kelp served with Irizake sauce (sake, soy, plum flavor)  
garnished with Sea Grape

## **TEMPURA**

Deep-Fried local Vegetables and Young Sweet Fish in Aosa flavour batter

## **CHAMPURU**

Stir-Fried "GOYA" Bitter Gourd

## **Simmered Dish**

Beef Cheek simmered in Miso with Poteto

## **Plate Cleanser**

Aloe vera compote with Shekwasha (Citrus depressa) source

## **Grilled Main Dish**

Salted rise molt AGU Pork grilled with seasonal vegetables

## **Rice and Soup**

Okinawa traditional mixed rice and white Miso Soup

## **Assorted Dessert**

# **GUSUKU Course -城 会席-**

¥ 10,000

## **"NABERA"**

Seamaered local Sponge Groud served with rich taste Japanese broth jelly

## **"YAMBARU-WAKADORI"**

Grilled Chicken with Teriyaki Sauce

## **Clear Soup**

Clear Soup served with tasty Porcupine Fish meat and liver

## **Tuna Yukhoe (Sashimi tarte)**

Local fresh tuna sashimi dressed with sesame oil and homemade wasabi soysauce

## **"Me-By" Kobujime**

Fresh Grouper flavoured with Kelp served with Irizake sauce (sake, soy, plum flavor)

## **"SHIMA-DAKO"**

Island Octopus Sashimi servrd with Sea Grape

## **"CHAMPURU"**

Stir-Fried "GOYA" Bitter Gourd

## **"RAFUTEA"**

Broil Stewed Cubes of Pork

## **"YUSHI-DOFU"**

Unsolidofied Okinawa Tofu with Aosa Sea Lettuce flavoured Ankake thick sauce

## **"GURUKUN"**

Deep Fried Banana Fish and Okinawa Soba noodle

## **"MOZUKU"**

Seaweed and Okinawa Citrus Fruit Vinegar

## **Grilled Main Dish**

Ishigaki Wagyu Beef Sirloin Steak served with homemade Miso sauce

## **Cold "ALOE" Udon Noodle**

Tasty Udon Noodles with Aloe vera

## **Assorted Dessert**

# SHO Course -尚 会席-

¥ 12,000

## **Cold Ninjinn Shiri-Shiri**

Grated Carrot stir-fried with Egg and Spring onion topped with Caviare

## **Combination of Tororo**

Grated Yamato Yam and Local Okura with Chinese Wolfberry Fruits

## **Clear Soup**

Clear Soup served with tasty Porcupine Fish meat and liver

## **Tuna Yukhoe (Sashimi tarte)**

Local fresh tuna sashimi dressed with sesame oil and homemade wasabi soysauce

## **"Me-By" Kobujime**

Fresh Grouper flavoured with Kelp served with Irizake sauce (sake, soy, plum flavor)

## **"SHIMA-DAKO"**

Island Octopus Sashimi served with Sea Grape

## **"CHAMPURU"**

Stir-Fried "GOYA" Bitter Gourd

## **"YAKIMONO-HASSUN"**

Assorted 10 kinds of Okinawan special dishes

## **Simmered Dish**

Ise Robster simmered in seasoned broth served with homegrown vegetables

## **Steamed Dish**

AGU Pork and vegetables steamed with Shell Ginger leaves and served with Ponsu soysauce

## **Plate Cleanser**

Aloe vera compote with Shekwasha (Citrus depressa) source

## **Grilled Main Dish**

Ishigaki Wagyu Beef Sirloin Steak served with homemade Miso sauce

## **"SUSHI"**

3 pieces of SUSHI

## **Assorted Dessert**