

RYU Course -琉 会席-

¥ 8,000

Papaya with island pepper Irichi

"Irichi" Stir-frying then boiling in liquid sauce

Beni-imo Surinagashi

"Surinagashi" Soup containing ingredients, which are mashed and dissolved in Dashi

Clear soup Sawani-wan

"Sawani-wan" Clear soup with thin strips of vegetables and fatty pork meat

Two kinds of sashimi

Tuna from Okinawa with homemade chili pepper and Miso sauce

Seared grouper with Pon-zu soy sauce.

Stir-fried Goya Champuru

"Champuru" Okinawan stir-fry containing vegetables, pork, Tofu.

Deep-fried big-eye scad fish and vegetables

Stewed Yambaru chicken and bigfin reef squid

"Yambaru" Mountain areas of Kunigami country in Northern Okinawa

Jasmine tea jelly

Salted rise molt Agu pork grilled with vegetables

"AGU pork" The Agu pork's meat is soft and the fat has the sweetness and taste.

Takikomi-Gohan Ju-shi and Miso soup

"Takikomi-gohan" boiled rice with meat and savory vegetables

Assorted Dessert

GUSUKU Course -城 会席-

¥ 10,000

Deep-fried Jimami Tofu

"Jimami Tofu"Okinawa peanut Tofu

Island shrimps and Shimeji mushrooms Ohitashi

"Ohitashi"Boiled and seasoned with soy sauce

Clear soup of fish Mizorewan

"Mizorewan"Soup containing grated daikon radish which resembles sleet

Three kinds of Sashimi

Tuna from Okinawa with homemade chili pepper and Miso sauce
Seared grouper with Pon-zu soy sauce
Tridacninae and seagrapes

Stir-fried Goya Champuru

"Champuru"Okinawan stir-fry containing vegetables,pork,Tofu.

Stewed japanese blue crab and fish of the day

Yambaru chicken Chawanmushi

"Chawanmushi"Savory steamed egg custard with chicken and vegetables.

Grilled Beni pork Rafute

"Rafute"Okinawan-style stewed pork cubes in Awamory, soy, Dashi,suger

Mozuku seaweed and Shekuwasa lime vinegar

Ishigaki beef sirloin steak with mango sauce

Grilled mixed rice ball Ochazuke

"Ochazuke" Boiled rice soaked with tea

Assorted Dessert

