

Musashino Japanese Restaurant



LUNCH MENU

Weekdays only



Large Prawn Tempura Rice Bowl

¥ 2,400



Chirashi Sushi Rice Bowl

¥ 2,500



Breaded Pork Cutlet Rice Bowl*

¥ 2,800

Also on Weekends



Nabeyaki Udon with Assorted Tempura

¥ 2,800



Shogayaki*
(Ginger Pork Saute)

¥ 2,500



Tonkatsu*
(Breaded Pork Cutlet)

¥ 3,500

*Made of Super Golden Pork : Super Golden Pork is a premium Japanese brand pork, prized for its exceptional tenderness, delicate sweetness, and finely textured, melt-in-the-mouth fat.

- Jindaiji Soba with Large Prawn Tempura – ¥2,500
- Udon with Large Prawn Tempura – ¥2,500
- Musashino Udon with Rich Meat Dipping Broth – ¥2,800
- Jindaiji Soba with Large Prawn Tempura and Sushi – ¥3,500



Premium Bluefin Tuna Donburi
¥4,500

※All prices include consumption tax. A service charge (13%) will be added to the bill at the time of payment.

※Menu items are subject to change depending on reservation status and availability.

Seasonal Recommendations - Kaiseki Course



■ Omomuki – ¥7,500 (Also available for Dinner)

A course expressing the essence of the season

Appetizer:

Twelve kinds of seasonal delicacies

Sashimi:

Assorted two kinds, served with traditional garnishes

Main:

Warm meat udon, two pieces of nigiri sushi, sweet pickled ginger

Dessert:

Japanese sweets and fresh fruit



■ Hana – ¥10,000 (Also available for Dinner)

An elegant and refined seasonal course

Appetizer:

Three kinds assortment

Sashimi:

Assorted two kinds

Meat Dish:

Wagyu steak or simmered Kuroge Wagyu beef (The Wagyu steak is grilled to your preferred doneness on a Mount Fuji lava stone plate.

Fried Dish:

Assorted tempura

Main:

Three pieces of nigiri sushi, sweet pickled ginger, miso soup

Dessert:

Japanese sweets and fresh fruit



Dinner Menu

Regular menu

- Assorted Tempura – from ¥2,000
- Assorted Sashimi – from ¥2,000
- Colorful Seasonal Salad – from ¥1,000
- Wagyu Steak – ¥4,500
- Grilled Eel (Unagi Kabayaki) – ¥3,500
- Nigiri Sushi (Four Pieces) – ¥2,500
- Small Hot Pot of Yonezawa Beef (A5 Grade) Sukini – ¥4,500



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Seasonal Recommendations - Kaiseki Course



■ Omomuki - ¥7,500 (Also available for Lunch)

A course expressing the essence of the season

Appetizer: *Twelve kinds of seasonal delicacies*

Sashimi: *Assorted two kinds, served with traditional garnishes*

Main: *Warm meat udon, two pieces of nigiri sushi, sweet pickled ginger*

Dessert: *Japanese sweets and fresh fruit*



■ Hana - ¥10,000 (Also available for Lunch)

An elegant and refined seasonal course

Appetizer: *Three kinds assortment*

Sashimi: *Assorted two kinds*

Meat Dish: *Wagyu steak or simmered Kuroge Wagyu beef (The Wagyu steak is grilled to your preferred doneness on a Mount Fuji lava stone plate.)*

Fried Dish: *Assorted tempura*

Main: *Three pieces of nigiri sushi, sweet pickled ginger, miso soup*

Dessert: *Japanese sweets and fresh fruit*



■ Akatoki - ¥12,000

Appetizers: *Five kinds assortment*

Steamed Dish: *Chawanmushi with shark fin sauce*

Sashimi: *Two kinds assortment*

Grilled Dishes: *Yellowtail with yuzu, salt-koji grilled chicken thigh, seasonal vegetables*

Simmered Dishes: *Ebi-imo taro, daikon, tofu skin roll, vegetables*

Fried Dishes: *Spring roll, fried pufferfish, shishito pepper*

Main: *Steamed sushi, miso soup*

Dessert: *Japanese sweets and fresh fruit*



■ Fukurou - ¥15,000

Advance reservation required at least 3 days prior to the dining date.

Appetizers: *Five kinds assortment*

Soup: *Savory broth soup with pork and vegetables (Sawani-style)*

Sashimi: *Three kinds assortment with traditional garnishes*

Grilled Dishes: *Grilled yellowtail with yuzu, kumquat in syrup, Wagyu steak, seasonal vegetables, Japanese-style sauce*

Small Hot Pot: *Grated daikon broth with Super Golden Pork*

Fried Dishes: *Assorted tempura (kuruma prawn, seafood, two kinds of vegetables)*

Main: *Three pieces of nigiri sushi and Yonezawa beef nigiri, sweet pickled ginger, miso soup*

Dessert: *Japanese sweets and fresh fruit*

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