

# 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



■ Akutoki – ¥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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