

# Menu from March 6th Musashino Japanese Restaurant



## Lunch Menu (All Week)



Deep-Fried Clam and  
Bamboo Shoot Jindaiji Soba  
¥ 2,800



Shogayaki\*  
(Ginger Pork Saute)  
¥ 2,500



Tonkatsu\*  
(Breaded Pork Cutlet)  
¥ 3,500

## Lunch Menu (Weekdays only)



Large Prawn Tempura Rice Bowl  
¥ 2,400



Chirashi Sushi Rice Bowl  
¥ 2,500



Breaded Pork Cutlet Rice Bowl\*  
¥ 2,800

\*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 ■



## Seasonal Recommendations - Kaiseki Course



- Omomuki – ¥7,500 (Also available for Dinner)  
A course expressing the essence of the season

Appetizer: Twelve Kinds of Seasonal Appetizers

Sashimi: Assorted Two Kinds of Sashimi with Seasonal Garnishes

Main: Sakura Shrimp Fritter, Chirashi Sushi, Miso Soup

Dessert: Japanese Sweets and Fresh Fruit

※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.

※Images are for illustrative purposes only.

# Dinner Menu

## Seasonal Recommendations - Kaiseki Course



### ■ 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: *Assortment of Five Seasonal Appetizers*

Soup : *Clear Clam Soup (Hamaguri)*

Sashimi: *Assorted Two Kinds of Sashimi*

Grilled Dishes: *Grilled Spanish Mackerel with Butterbur Miso  
Pickled Myoga Ginger, Mugwort Gluten with Butter Sauce*

Simmered Dishes: *Simmered Daikon Radish, Chicken Meatballs,  
Bamboo Shoots, Mushrooms, and Seasonal Greens*

Fried Dishes: *Cherry Shrimp Kakiage, Shiso Leaf Roll, One Kind  
of Vegetable*

Main: *Chirashi Sushi, Miso sSoup*

Dessert: *Japanese Sweets and Fresh Fruit*



### ■ Fukurou – ¥15,000

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

Appetizers: *Assortment of Five Seasonal Appetizers*

Soup: *Clear Clam Soup (Hamaguri)*

Sashimi: *Assorted Three Kinds of Sashimi*

Grilled Dishes: *Grilled Spanish Mackerel with Butterbur Miso  
Japanese Wagyu Steak with Seasonal Vegetables  
Japanese-Style Sauce*

Small Hot Pot: *Seasonal Vegetables, Ponzu Sauce, Chopped  
Scallions, Grated Daikon*

Fried Dishes: *Assorted Tempura (Kuruma Prawn, Seafood,  
two kinds of Vegetables)*

Main: *Three Pieces of Nigiri Sushi and Salmon Roe Sushi  
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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