

Musashino Japanese Restaurant

DINNER MENU

Seasonal Recommendations - Kaiseki Course



OMOMUKI ¥7,500

Sakizuke: Chilled Potato Soup

Sashimi: Two kinds of Sashimi Assortment

Appetizer: Twelve kinds of seasonal vegetables Assortment

Main: Assorted Tempura, Soba Noodles

Dessert: Sweets and Fruit



FUKUROU ¥15,000

Appetizer: Five kinds assortment

Soup: Clear Soup

Sashimi: Three kinds of Sashimi Assortment

Grilled Dishes: Barracuda, Sweet Simmered

Sweet Potato, Tomato in Sweet Vinegar,

Ezo Abalone Butter Soy Sauce Grill

Simmered Dish: Yonezawa Beef Sukiyaki-Style

Fried Dishes: Assorted Tempura

Main: Three Pieces of Nigiri Sushi and

Eel Sushi, Pickled Ginger, Miso Soup

Dessert: Sweets and Fruit

*Please make your reservation at least 3 days in advance.

Seasonal Recommendations



IRODORI ¥ 6,000

Sakizuke: Yuba and Blanched Greens (Ohitashi)

Jubako (Stacked Box):

- First Tier - Edamame Tofu, Pike Conger Marinated in Sweet and Sour Sauce, Sake Lees Marinated Fried Chicken, Eggplant Dengaku,, Soft-Boiled Egg with Salmon Roe, Grilled Spanish Mackerel, Fukushizuke, Tomato in Sweet Vinegar, Okra and Chicken with Salt Koji, Japanese Beef Steak
- Second Tier - Nigiri Sushi(4 pieces), Pickled Ginger in Sweet Vinegar

Side Dish: Assorted Tempura, Soba Noodles

Dessert: Sweets



Domestic Grilled Eel Gozen ¥ 8,500

Appetizer: Three Appetizer Assortment

Grilled Dish: Grilled Domestic Eel (Kabayaki Style)

Main: Minami-Uonuma Koshihikari Rice, Pickles, Clear Soup, Condiments

Dessert: Sweets and Fruit

Kaiseki Course



HANA ¥ 10,000

Appetizer: Three Appetizer Assortment

Sashimi: Two kinds of Sashimi Assortment

Meat Dish: Wagyu Beefsteak or Wagyu Beef Sukiyaki

Fried Dish: Assorted tempura

Main: Nigiri Sushi(3 pieces), miso soup

Dessert: Sweets and Fruit



A5 Yonezawa Beef Shabu-Shabu ¥ 15,000

Sakizuke: Seasonal Vegetables

Appetizer: Three Appetizer Assortment

Sashimi: Two kinds of Sashimi Assortment

Meat Dish: Yonezawa Beef(A5 Grade)

Vegetables: Colorful Vegetables

Main: Dashi Chazuke with Shigure-ni or Udon Noodles

Dessert: Sweets and Fruit

*Add Yonezawa Beef: +¥9,000



A5 Yonezawa Beef Sukiyaki ¥ 6,000

Sakizuke: Small Bowl Dish

Sashimi: Two kinds of Sashimi Assortment

Meat Dish: Yonezawa Beef(A5 Grade), Grated Yam and Fresh Egg

Vegetables: Colorful Vegetables

Main: Minami-Uonuma Koshihikari Rice, Pickles, Miso Soup

Dessert: Sweets

A la carte menu



■ Assorted Tempura – from ¥2,000

■ Assorted Sashimi – from ¥2,000

■ Colorful Seasonal Salad – from ¥1,000

■ Today's Ohitashi

(Blanched Greens in Light Soy Dressing) – ¥600

■ Wagyu Beef Steak – ¥4,500

■ Small Hot Pot of A5-Rank Yonezawa Beef Sukini (Sukiyaki-Style Simmered Beef) – ¥4,500

■ Four Pieces of Nigiri Sushi – ¥2,500

Others

*Prices shown include consumption tax. A 13% service charge will be added to your bill.

*Menu items and ingredients are subject to change depending on availability.

*Photos are for illustrative purposes only.