

Musashino Japanese Restaurant

DINNER MENU

Seasonal Recommendations - Kaiseki Course



OMOMUKI ¥7,500

Sakizuke: Greens vegetable, Mushrooms, and Chrysanthemum Petals (Ohitashi)

Sashimi: Two kinds of Sashimi Assortment

Appetizer: Twelve kinds of seasonal vegetables Assortment

Fried Dishes: Assorted Tempura

Main: Bara Chirashi Sushi, Miso Soup

Dessert: Sweets and Fruit



FUKUROU ¥15,000

Appetizer: Five kinds assortment

Soup: Mushroom Dobin Mushi

Sashimi: Three kinds of Sashimi Assortment

Grilled Dishes: Hoba-yaki, Salmon, Sweet Simmered Sweet Potato, King Oyster Mushroom, Eggplant, Green Vegetables

Hot Pot: Yonezawa Beef Sukiyaki-Style

Fried Dishes: Assorted Tempura

Main: Jindaiji Soba Noodles, Three Pieces of Nigiri 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: Greens vegetable, Mushrooms, and Chrysanthemum Petals (Ohitashi)

Jubako (Stacked Box):

- First Tier - Pumpkin Terrine with Chicken Miso Soboro, Chicken Meatballs, Salmon Nanbanzuke, Tamagoyaki, Today's Grilled Fish, Sweet Simmered Sweet Potato, Fukushizuke, Skewered Shrimp and Asparagus, Arare-Crusted Fried Shrimp, Deep-Fried Burdock Root, Japanese Beef Steak
- Second Tier - Nigiri Sushi(4 pieces), Pickled Ginger in Sweet Vinegar, Miso Soup

Side Dish: Assorted Tempura

Dessert: Sweets

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.