

# Tempura



## Set Meal

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| 1. <b>Tempura Set</b><br>天麩羅定食                             | <i>Appetizer, assorted tempura, soup, rice &amp; pickles</i>   | ¥2,300                             |
| 2. <b>Prime Tempura Set</b><br>上天麩羅定食                      | <i>Appetizer, assorted tempura of premium ingredients, soup, rice &amp; pickles</i>  | ¥3,400                             |
| 3. <b>Kaiseki Bento</b> 会席弁当<br>(Lunch Box)                | <i>appetizers, soup, sashimi (raw fish), grilled fish, stewed dish, tempura, rice</i>  | ¥3,000                             |
| 4. <b>Kinryu* Kakiage Set</b><br>(*Golden Dragon) 金龍かき揚げ定食 | <i>Appetizer, diced squid &amp; prawn tempura, soup, rice &amp; pickles</i>  | ¥2,600                             |
| 5. <b>Sushi &amp; Tempura Set</b><br>寿司と天麩羅定食              | <i>Appetizer, sushi, tempura &amp; soup</i>  | (Regular) ¥2,600<br>(Prime) ¥2,800 |
| 6. <b>Children's Tendon*</b><br>(Tempura on Rice) お子様天丼    | <i>Tendon (prawn, sillago fish &amp; potato tempura on rice), Chawan-mushi (steamed egg) &amp; baked custard (recommended for children under 12)</i> | ¥980                               |

## Tempura Course

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| 7. <b>Ume Course</b><br>天麩羅梅コース  | <i>Appetizer, assorted tempura, small diced prawn tempura, soup, rice &amp; dessert</i>                           | ¥4,200 |
| 8. <b>Matsu Course</b><br>天麩羅松コース  | <i>Appetizer, soup, sashimi (raw fish), assorted tempura, small diced prawn tempura, soup, rice &amp; dessert</i> | ¥5,250 |
| 9. <b>Kaiseki* "Aoi"</b><br>(*Traditional Full - Course Meal)<br>会席「あおい」 | <i>Two kinds of appetizers, soup, sashimi (raw fish), grilled fish, stewed dish, tempura, rice &amp; dessert</i>  | ¥5,250 |

## Sushi

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| 10. <b>Sushi Set</b><br>にぎり寿司  | <i>Nigiri-Sushi</i>                         | (Regular) ¥1,500<br>(Prime) ¥1,800 |
| 11. <b>Sushi &amp; Tempura Set</b><br>寿司と天麩羅定食   | <i>Appetizer, sushi, tempura &amp; soup</i> | (Regular) ¥2,600<br>(Prime) ¥2,800 |
| 12. <b>Rolled Sushi</b> 巻もの<br>[Cucumber Roll ¥400 かつば巻<br>Raw Tuna Roll ¥680 鉄火巻<br>Shrimp Roll ¥500 海老巻] |   |                                    |

### ■ Origin of Tempura

It is said that tempura came to Japan with Christian missionaries who fried fish & vegetables when they had to abstain from meat. The word "tempura" is said to be derived from "temples" (temple) or "tempero"

taxes included 5%

### ● How to Make Tempura



1 To make the batter, put flour, egg and cold water in a bowl and mix them until they are about 70% mixed.

2 Pour oil in a pan to 3 cm from the bottom and heat it to 180-190 degrees Celsius. When batter is dropped into the oil, it should spread like a flower.

3 Dip each ingredient in the batter, then quickly dip it in the oil. Make sure the ingredients do not touch each other.

4 When brown, drain the oil well and arrange them nicely on a plate.

## Tendon

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| 13. <b>Tendon</b><br>天丼  | <i>Tempura (prawn, sillago fish, other fish &amp; vegetables in season) on rice &amp; pickles</i> | ¥1,680 |
| 14. <b>Big Prawn Tendon</b><br>大海老天丼                           | <i>Tempura (Big size prawn and vegetables) on rice &amp; pickles</i>                              | ¥1,880 |
| 15. <b>Prime Tendon</b><br>特上天丼                                | <i>Tempura (saimaki prawn, sea eel, other fish &amp; vegetables in season) &amp; pickles</i>      | ¥2,680 |
| 16. <b>Kuruma Prawn Tendon</b><br>車海老天丼                        | <i>Tempura (saimaki kuruma prawn &amp; vegetables) on rice &amp; pickles</i>                      | ¥2,600 |
| 17. <b>Kinryu* Kakiage Tendon</b><br>(*Golden Dragon) 金龍かき揚げ天丼 | <i>Diced squid &amp; prawn tempura on rice &amp; pickles</i>                                      | ¥2,580 |

### \* Tendon - Tempura on Rice

taxes included 5%

## Assorted Tempura/Kakiage

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|---|---|--------|
| 18. <b>Assorted Tempura</b><br>天麩羅盛り合わせ               | <i>Prawn, two kinds of fish &amp; vegetables in season</i>                  | ¥1,800 |
| 19. <b>Prime Assorted Tempura</b><br>上天麩羅盛り合わせ        | <i>Saimaki prawn, sea eel, two kinds of fish &amp; vegetables in season</i> | ¥2,800 |
| 20. <b>Kinryu* Kakiage</b><br>(*Golden Dragon) 金龍かき揚げ | <i>Special tempura of diced squid &amp; prawn</i>                           | ¥2,300 |

### \* Kakiage - Diced Ingredients Tempura ※Does not come with rice or soup

## A La Carte

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| 21. <b>Assorted Sashimi (Raw Fish)</b><br>刺身盛り合わせ        | ¥2,380 | 25. <b>Japanese Pickles</b> 上新香  | ¥680 |
| 22. <b>Assorted Vegetable Tempura</b><br>野菜天麩羅盛り合わせ      | ¥980   | 26. <b>Rice</b> ご飯               | ¥200 |
| 23. <b>Seafood and Shredded Radish Salad</b><br>海の幸大根サラダ | ¥800   | 27. <b>Blended Miso Soup</b> 赤だし | ¥200 |
| 24. <b>Chawan-mushi (steamed egg)</b> 茶碗蒸し               | ¥650   | 28. <b>Fruit</b> フルーツ            | ¥400 |

Tempura Matsu Course 天麩羅松コース



Prime Tendon 特上天丼

