

We're frying up
this month's
tastiest treats.

Free large serving of rice

Includes a bite-sized
sweet bun to finish

Jumbo shrimp

Pumpkin

Chicken

Shimeji Mushroom

Squid

White fish or oily fish

*Photos for illustration only

⚠ Caution: may contain fish bones.

Two monthly recommended ingredients

Check the menu on the right page for this month's featured ingredients.



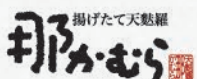
Mobile order
number

0001

All prices are tax included.

Set Meal of the Month

¥1,738



We also offer limited-time à la carte fried dishes.

Set Meals

A variety of freshly fried tempura, brought to your table in multiple servings.

All prices are tax included.



0002 The Nakamura Special ¥1,408

Jumbo shrimp, white fish, chicken, squid, and a selection of three seasonal vegetables.



0004 The Shrimp Tempura Special ¥1,738

Three jumbo shrimp, squid, and a selection of three seasonal vegetables.



0003 The Deluxe Special ¥1,848

Conger eel, jumbo shrimp, chicken, squid, and a selection of three seasonal vegetables.



0005 The Chicken & Shrimp Tempura Special ¥1,408

Three pieces of chicken, jumbo shrimp, and a selection of three seasonal vegetables.



Mobile order number

Please check here for allergy information. ▶



Free large serving of rice with combination meals and tempura rice bowls.

⚠ Caution: may contain fish bones.

Free large serving of rice with combination meals and tempura rice bowls.

Set Meals

A variety of freshly fried tempura, brought to your table in multiple servings.

All prices are tax included.



0006 The Pork & Shrimp Tempura Special ¥1,738

Four slices of pork loin, jumbo shrimp, and a selection of four seasonal vegetables.



0008 The Ladies' Special ¥1,738

Jumbo shrimp, chicken, squid, Camembert cheese, and a selection of three seasonal vegetables.



0007 The Assorted Vegetable Tempura Special ¥1,298

Shimeji mushrooms, sweet potato, eggplant, green pepper, onion, tomato, and pumpkin.

*Vegetable selection may vary with the season.

Mobile order number



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Free large serving of rice with combination meals and tempura rice bowls.

⚠ Caution: may contain fish bones.

Raise a glass with freshly fried tempura!



0601 Draft Beer (Medium) ¥748

● Underage drinking (under 20) is prohibited by law.
● We do not serve alcohol to drivers.

0616 Safe for drivers! 0.00% alcohol

Kirin Green's Free ¥528



- 0602 Draft Beer (Small) ¥462
- 0603 Riku Highball (whiskey highball brand) ¥572
- 0604 Lemon Sour (shochu with lemon soda) ¥528
- 0607 Kuro Kirishima (Sweet Potato / Glass) ¥462
On the Rocks / With Water / With Soda / With Hot Water / Neat
- 0611 Bandai Hakata no Mori ¥638
Extra Dry Junmai Sake (90 ml / Chilled)
- 0612 Kitaya Kanzansui Junmai Ginjo ¥638
(Rice Polishing Ratio 55%) (90 ml / Chilled)
- 0614 White Wine (Glass) ¥418
- 0615 Red Wine (Glass) ¥418

Try these together!



0401 Edamame ¥198



0402 Japanese Rolled Omelet (Tamagoyaki) ¥308

Tenju – Tempura over Rice

Crispy batter and special sauce — a perfect match with fluffy rice.



0101 Tenju ¥1,408

Jumbo shrimp, white fish, squid, and a selection of four seasonal vegetables.



0102 Premium Tenju ¥1,738

Conger eel, jumbo shrimp, and a selection of four seasonal vegetables.



Mobile order number

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Free large serving of rice with combination meals and tempura rice bowls.

⚠ Caution: may contain fish bones.

Tencha (Tempura with Tea Broth over Rice)

Seafood and vegetable kakiage (assorted tempura fritter) served over rice, enjoyed with dashi broth poured on top.

All prices are tax included.

How to Enjoy Tencha

1. First, enjoy it as a tempura rice bowl.
2. Then, pour in dashi broth to make ochazuke.
3. Add shredded nori and a touch of wasabi for extra flavor.



Shrimp

Onion

Scallops

Maitake mushrooms

Squid

Daikon radish

Mitsuba



0201 Tencha (Tempura with Tea Broth over Rice) ¥1,628

*The ingredients in the kakiage may change depending on availability.

A large serving of rice is available at no extra charge with tencha.

Omakase (Chef's Tasting Menu)

A meal featuring eight carefully selected tempura, paired beautifully with sake, and concluding with a mini tencha that leaves a warm, soothing finish.



0301 Omakase (Chef's Tasting Menu – Pine) ¥1,980

Recommended Omakase: Eight pieces of chef's choice tempura with mini tencha (tempura with tea broth over rice) and Japanese rolled omelet.
*Tempura items may vary daily.



0302 Omakase (Chef's Tasting Menu – Bamboo) ¥1,760

Recommended Omakase: Eight pieces of chef's choice tempura with mini tencha (tempura with tea broth over rice) and edamame.
*Tempura items may vary daily.

Raise a glass with freshly fried tempura!



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|--|---|
| 0601 Draft Beer (Medium) ¥748 | 0604 Lemon Sour (shochu with lemon soda) ¥528 |
| 0603 Riku Highball (whiskey highball brand) ¥572 | 0611 Bandai Hakata no Mori Extra Dry Junmai Sake (90 ml / Chilled) ¥638 |

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Side Dishes

All prices are tax included.



Edamame
¥198



Japanese Rolled Omelet (Tamagoyaki)
¥308



Assorted Agedashi (Lightly Fried Dishes in Broth)
¥528



Sweet Corn Fritter (Kakiage)
¥308



Chikuwa Tempura with Aonori (Fish Cake with Green Laver)
¥308



Chicken & Bell Pepper Tempura
¥418



Small Shrimp Fritter (Kakiage)
¥418



Baby Scallop Fritter (Kakiage)
¥528



Octopus Fritter (Kakiage)
¥528



Steamed Rice ¥220
Free large serving of rice



Miso Soup
¥165



Apple Sorbet
¥165

Enjoy a recommended dessert after your meal.

À la Carte Tempura

Seafood

0501	Squid	¥154
0502	White Fish	¥154
0503	Jumbo Shrimp	¥374
0504	Conger Eel	¥462

Meat

0505	Chicken	¥154
0506	Pork Loin (Two Slices)	¥308

Vegetables

0507	Shimeji Mushroom	¥110
0508	Green Beans (Three Pieces)	¥110
0509	Tomato	¥110
0510	Maitake Mushroom	¥132
0511	Eggplant	¥132
0512	Sweet Potato	¥132
0513	Pumpkin	¥132
0514	Onion	¥132
0515	Green Pepper	¥132
0516	Vegetable Kakiage (Fritter)	¥275

Others

0517	Chikuwa (Fish Cake)	¥110
0518	Tofu	¥110
0519	Rice Cake (Mochi)	¥110
0520	Mozzarella Cheese	¥242
0521	Camembert Cheese	¥308

Please check here for
allergy information.



Drinks

All prices are tax included.

Beer



0601	Draft Beer (Medium)	¥748
0602	Draft Beer (Small)	¥462

Whiskey / Shochu Highball



0603	Riku Highball (whiskey highball brand)	¥572
0604	Lemon Sour (shochu with lemon soda)	¥528
0605	Calpis Sour (shochu with Calpis, a yogurt-flavored soft drink)	¥528
0606	Oolong High (shochu with oolong tea)	¥528

Shochu



0607	Kuro Kirishima (Sweet Potato / Glass)	¥462
0608	Daiyame (Sweet Potato / Glass)	¥528
0609	iichiko (Barley / Glass)	¥462
0610	Hakutake Shiro (Rice / Glass)	¥462

On the Rocks / With Water / With Soda / With Hot Water / Neat

Sake



0611	Bandai Hakata no Mori Extra Dry Junmai Sake (90 ml / Chilled)	¥638
0612	Kitaya Kanzansui Junmai Ginjo (Rice Polishing Ratio 55%) (90 ml / Chilled)	¥638

Fruit Liqueur & Wine



0613	Makkoi Umeshu (Plum Wine) On the Rocks / With Water / With Soda / With Hot Water / Neat	¥528
0614	White Wine (Glass)	¥418
0615	Red Wine (Glass)	¥418

Alcohol-Free Beer



0616	Kirin Green's Free Safe for drivers! 0.00% alcohol	¥528
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Soft Drinks



0617	Oolong Tea	¥418
0618	Calpis	¥418
0619	Calpis Soda	¥418

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