

Suigun no Sato

### Kaiseki (Traditional Course Meals)



Gyou (8 course meal) \$6,000 [appetizer, live sashimi, grilled food, fried food, simmered food, food prepared with vinegar, rice item, soup, dessert]

Sou (8 course meal) \$8,000

Price including all-you-can-drink.

Course +¥1,500

# Deep-Fried

Suigun Assorted Tempura\$1,500Chicken Tenderloin Tempura\$4700Seasonal Vegetables Tempura\$4700Conger Eel Tempura\$4900Shrimp Tempura\$4900Live Prawn Tempura\$41,800

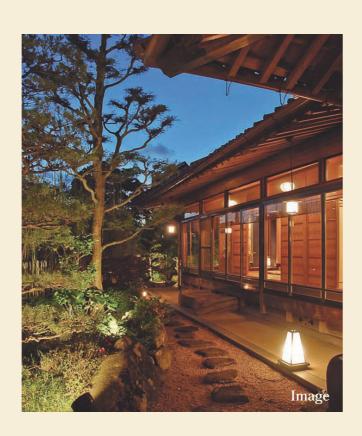
#### Meats

■Satsuma Brand Chicken-Jidori

Herb Grilled
Satsuma Brand Chicken ¥1,500
Charbroiled
Satsuma Brand Chicken ¥1,500

■Choice Japanese Black Wagyu

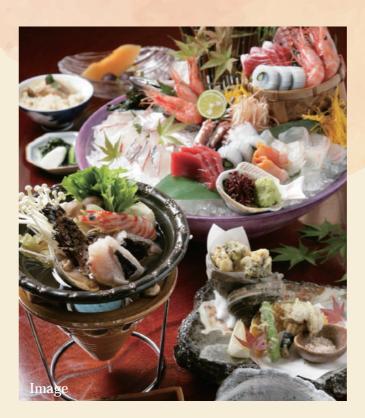
Charbroiled Sirloin  $$\pm 2,500$ Lightly Roasted Beef  $$\pm 1,500$ 



## Sashimi

Assorted Sashimi \$\\\ \text{(for 2 people)}\$

Suigun Assorted Sashimi \$\\\\ \text{(for 2~3 people)}\$



### Sushi

 Suigun Sushi (10 pieces)
 ¥ 2,0 0 0

 Deluxe Sushi (10 pieces)
 ¥ 1,5 0 0

#### Salads

Spinach and Bacon Salad ¥800



Raw Ham and Avocado Salad

¥1,000

Seafood Salad \$\$ 1,200\$

Dessert

**Fruits** 

¥600