

Kaiseki (Traditional Course Meals)



Sou (8 course meal) ¥8,800 [appetizer, live sashimi, grilled food, fried food, simmered food, food prepared with vinegar, rice item, soup, dessert]

Gyou (8 course meal) \$6,600

Price including all-you-can-drink. Course + \$2,200

Deep-Fried



Suigun Assorted Tempura ¥1,760
Live Prawn Tempura ¥1,980∼
Conger Eel Tempura ¥1,320
Shrimp Tempura ¥1,320
Sardine Tempura ¥660

A La Carte

Slightly Grilled Conger Eel ¥1,320

Pot-Steamed Hotchpotch ¥550

Rolled Omelet ¥440

Home-Made Tofu ¥440

Sashimi



Suigun Assorted Sashimi ¥3,850 (for 2~3 people)

Assorted Sashimi ¥2,200 (for 2 people)

Sushi



Suigun Sushi (10 pieces) ¥2,750

Deluxe Sushi (10 pieces) ¥2,200

Meats

■Satsuma Brand Chicken-Jidori

Herb Grilled

Satsuma Brand Chicken ¥1,650

Charbroiled

Satsuma Brand Chicken ¥1,650

■Choice Japanese Black Wagyu

Charbroiled Sirloin ¥2,750 Lightly Roasted Beef ¥1,650

Salads



Raw Ham and Avocado Salad

¥1,100

Seafood Salad ¥1,320

Dessert

Fruits ¥660