



ASSORTED
SASHIMI

お造り お刺身盛合せ

SASHIMI A LA
CARTE
FOR 1PERSON

お刺身単品 ~1人前

ASSORTED NIGIRI
SUSHI

握り寿司 盛り合わせ

SUSHI
ROLL A LA
CARTE ・1PIECE

巻寿司 一本

沖縄県産刺身3点盛り
お刺身5点盛り

3 Kinds of Okinawan Fish
5 Kinds Sashimi

4,500
6,300

県産島たこ(煮蛸)
国産 サーモン造り
県産 鮪 赤身造り
県産 姫しゃこ 煮造り《限定》

Okinawan Boiled Octopus
Japanese Salmon
Okinawan Tuna
Okinawan Giant
Clam (Limited)

2,800
2,800
3,000
3,000

本鮪トロ造り
まぐろ食べ比べ盛り

Fatty Bluefin Tuna Belly
Assorted Tuna

5,000
5,000

県産握り5貫
おまかせ7貫
おまかせ10貫

Okinawan Nigiri 5 Pieces
Chef's Selection 7 Pieces
Chef's Selection 10 Pieces

4,200
6,000
10,000

かつば巻
お新香巻
梅しそ巻
納豆巻
かんぴょう巻(自家製)
ゴーヤー漬土佐巻き

Cucumber
Pickled Japanese Radish
Plum and Shiso Leaf
'Natto' Fermented Soybeans
House-made Dried Gourd Shavings
Pickled Bitter Melon with Bonito
Flakes

800
800
800
800
800
1,200

鉄火巻
穴子胡瓜中巻
国産うなぎと胡瓜 手巻き
~原了郭粉山椒とともに~

Tuna
Simmered Conger Eel and
Cucumber
Japanese Eel and Cucumber
(Hand-rolled)
[with Kyoto Gion Oldest
Sansho Pepper]

1,800
2,000
2,300

トロタケ巻

Tuna with Pickled Japanese Radish

2,500

※こだわりの有明産高級焼き海苔を使用しております。

*We use the finest Ariake Sea Nori Seaweed.



NIGIRI SUSHI
A LA CARTE
1 PIECE

にぎり寿司

一貫

厚焼玉子	House-made Thick Japanese Omelet	300
沖縄県産セーイカ	Okinawan Diamond Squid	400
沖縄県産まぐろ赤身	Okinawan Tuna	600
沖縄県産島たこ (煮蛸)	Okinawan Boiled Octopus	600
沖縄県産グルケン酢メ	Okinawan Vinegared 'Gurukun' Double-Lined Fusiliers	600
国産サーモン	Japanese Salmon	600
カンパチ	Greater Amberjack	600
メ鯖	Swordtip Squid	600
剣先いか	Squid	600
白身	White Fish of the Day	700
沖縄県産白身	Okinawan White Fish of the Day	700
沖縄県産ミーバイ	Okinawan 'Mibai' Grouper	800
自家製 煮穴子	House-made Simmered Conger Eel	800
小肌	Gizzard Shad	900
自家製 いくら醤油漬	House-made Soy-marinated Salmon Roe	1,200
本鮭トロ	Fatty Bluefin Tuna Belly	1,500
活赤曹	Ark Shell Clam	1,800
沖縄県産車海老	Okinawan Tiger Prawn	2,000
国産 うなぎ 《限定》	Japanese Eel (Limited)	2,000
雲丹 《限定》	Sea Urchin (Limited)	2,500
沖縄県産姫しゃこ貝 (1人前2貫)	Okinawan Giant Clam (2 pcs)	3,000



CHEF'S RECOMMENDATION SUSHI COURSE

～かりゆし～ Kariyushi

- 付** 舍利1貫と黒糖稲荷
1 Piece of Sushi Rice and brown sugar inari
- 造** 県産白身と旬の白身 食べ比べ ～シークワーサーポン酢～
Tasting comparison of local white fish and seasonal white fish - served with shikuwasa ponzu
- 鮭** 穴子の小袖寿司
Small pressed sushi (kosode-zushi) with conger eel
- 休** スクガラス豆腐と海ぶどう
Tofu with sukugurasu (salt-cured young fish) and sea grapes
- 造** 旬の初かつお 造り
Seasonal first bonito sashimi
- 巻** ホタルイカ七味細巻き1/2
Half portion of firefly squid thin roll with shichimi spice
- 造** 天然本鮪トロとイクラ醤油漬けの5色納豆
(トロ・いくら醤油漬け・いたや曹・たくあん・納豆)～青ネギ～
Five-color natto topped with wild bluefin tuna toro and Soy-marinated salmon roe
(Toro, soy-marinated salmon roe, Itayagai scallop, takuan pickles, and natto)- topped with green onions.
- 鮭** 県産魚含む本日のおすすめ5 貫
5 Pieces of Today's Chef's Selection Sushi with Local Fish of the Day
- 椀** 沖縄の味噌を使った味噌汁
Okinawan Miso Soup

～ 厚焼き玉子つまみ ～
Thick Japanese omelette
- 巻** 国産うなぎ握り ～京都原了郭粉山椒～
Domestic eel nigiri - sprinkled with Kyoto Hararyōkaku powdered sansho pepper

デザート
ジーマーミー豆腐
Dessert
Jīmāmi (Okinawan peanut) tofu

15,000



CHEF'S RECOMMENDATION SUSHI COURSE

～和～ YAWARAGI

- 付** 舍利1貫と黒糖稲荷
1 Piece of Sushi Rice and brown sugar inari
- 造** 春告げ魚サヨリ細作りと旬の初かつお ～生姜醤油～
Thinly sliced halfbeak, the fish that heralds spring, and seasonal first bonito – served with ginger soy sauce
- 井** 富山の宝石・白海老とイクラ醤油漬けの小井ぶり
A small rice bowl topped with Toyama's jewel, white shrimp, and soy-marinated salmon roe
- 休** スクガラス豆腐と海ぶどう
Tofu topped with sukugurasu (salt-cured young rabbitfish) and Okinawan sea grapes
- 造** 沖縄の島タコと北海蒸しタコ 食べ比べ ～沖縄の塩で～
Tasting comparison of Okinawan island octopus and Hokkaido steamed octopus – served with Okinawan salt
- 鮓** ホタルイカ七味細巻き1/2とスルルー(吉備奈仔)握り
Half portion of spicy firefly squid thin roll (shichimi) and a nigiri of Sururū (Kibinago sardine)
- 造** 天然本鮪トロと雲丹の7色納豆
(トロ・雲丹・いたや曹・いか・白身・たくあん・納豆)～青ネギ～
Seven-color natto topped with wild bluefin tuna toro and sea urchin (Toro, sea urchin, Itayagai scallop, squid, white fish, takuan pickles, and natto) – topped with green onions
- 鮓** 本日のおすすめ握り3貫
Chef's selection of three recommended nigiri for today
- 椀** 沖縄の味噌を使った味噌汁
Okinawan Miso Soup
- ～ 厚焼き玉子つまみ ～
Thick Japanese omelette
- 鮓** 大将自慢の煮穴子握り
Chef's specialty: simmered conger eel nigiri
- デザート
フルーツマトとジーマーミー豆腐
Dessert
Fruit tomatoes with Jīmāmi (Okinawan peanut) tofu

18,000



YAWARAGI

SUSHI RESTAURANT

Unkai Japanese Cuisine

OPERATING HOURS

Breakfast 06:30-11:00 (L.O. 10:30)

Open irregularly

A la carte

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Lunch :12:00 - 14:00 (L.O.)

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Dinner 17:30-22:00 (L.O. 21:30)

Closed on Tuesdays and Wednesdays

*July-September / Everyday

**Advance reservation is recommended*



BOOK A TABLE ● 席を予約する



Should you have any food allergies or special dietary requirements please inform your server.

All prices quoted are subject to 15% service charge.

食物アレルギーをお持ちのお客様はご注文の前ごスタッフまで必ずお申し付けください。表記料金は税込み。サービスチャージ15%を別途申し受けます。