



## 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

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 姫しゃこ貝造り《限定》  
本鮪トロ造り  
まぐろ食べ比べ盛り

Okinawan Boiled Octopus  
Japanese Salmon  
Okinawan Tuna  
Okinawan Giant Clam  
(Limited)  
Fatty Bluefin Tuna Belly  
Assorted Tuna

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

かっぱ巻  
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  
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～

Cucumber  
Pickled Japanese Radish  
Plum and Shiso Leaf  
'Natto' Fermented Soybeans  
House-made Dried Gourd Shavings  
Pickled Bitter Melon with Bonito  
Flakes  
Tuna  
Simmered Conger Eel and Cucumber  
Japanese Eel and Cucumber (Hand-  
rolled)  
[with Kyoto Gion Oldest Sansho  
Pepper]  
Tuna with Pickled Japanese Radish

800  
800  
800  
800  
800  
1,200  
1,800  
2,000  
2,300  
2,500

トロタク巻

Tuna with Pickled Japanese Radish

2,500



NIGIRI SUSHI  
A LA CARTE  
1 PIECE

にぎり寿司  
一貫

厚焼玉子	House-made Thick Japanese Omelet	300
沖縄県産セイイカ	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
沖縄県産グルクン酢め	Okinawan Vinegared 'Gurukun' Double-Lined Fusiliers	600
国産サーモン	Japanese Salmon	600
カンパチ	Greater Amberjack	600
め鯖	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
本鮪トロ	Fatty Bluefin Tuna Belly	1,500
活赤貝	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 ～シークワサーポン酢～  
Tasting comparison of local white fish and seasonal white fish – served with shikuwasa ponzu
- 鮓** 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の5色納豆  
(トロ・いくら醤油漬・いたや貝・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.
- 鮓** 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たコ 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・いたや貝・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 13% service charge.

食物アレルギーをお持ちのお客様は、ご注文の前に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13%を別途申し受けます。