

Bargain Lunch Set



<Lunch Time>
11:00 AM - 2:30 PM
(Excluding Sundays and Holidays)

The thicker, the tastier! Juicy Tonkatsu brimming with meat juices.

Thick Cut Tonkatsu Lunch

厚切り熟成

Thick Cut Aged Loin Cutlet Lunch

180g
ロースかつランチ

1,690 Yen
(Including tax, 1,749 Yen)

厚切り熟成

Thick Cut Aged Loin Cutlet Lunch

150g
ロースかつランチ

1,390 Yen
(Including tax, 1,529 Yen)

厚切り熟成

Thick Cut Aged Loin Cutlet Lunch

240g
ロースかつランチ

1,890 Yen
(Including tax, 2,079 Yen)

A rare delicacy, with only a few servings obtainable from each pig.
Premium Melting Loin Cutlet Lunch

極上とろろースかつランチ

180g
1,890 Yen
(Including tax, 2,079 Yen)

Aged 180g Loin Cutlet Lunch



Thick Cut
Aged Loin
180g



Bargain Lunch

Lunch Exclusive, Value Menu!

熟成ひれかつランチ (三個)
Aged Pork Fillet Cutlet Lunch (3 pieces)

1,390 Yen
(Including tax, 1,529 Yen)

(Shrimp Fry, Thick Cut Loin)
まんぷくランチ Satisfying Lunch

Extra Meat Loin

120g
1,290 Yen
(Including tax, 1,419 Yen)

Regular Loin

90g
1,190 Yen
(Including tax, 1,309 Yen)

small Loin

70g
1,090 Yen
(Including tax, 1,199 Yen)



Lunch with Dessert

(Shrimp Fry, 2 Aged Fillets, Choose Your Dessert)

レディースランチ **1,390 Yen**
(Including tax, 1,529 Yen)

(Shrimp Fry, Aged Fillet, 90g Loin, Choose Your Dessert)

よし平ランチ **1,290 Yen**
(Including tax, 1,419 Yen)

(Shrimp Fry, Aged Fillet, Soy Milk Croquette, Choose Your Dessert)

彩りランチ **1,490 Yen**
(Including tax, 1,639 Yen)

Colorful Lunch



Tender Fillet Cutlet

Melty Cheese, Shrimp and Soy Milk Croquette

(Including tax, 1,639 Yen)

Colorful Lunch (with Dessert) **1,490 Yen**

Dessert Please Choose Your Dessert

Vanilla Ice Cream, Kishu Plum Sherbet, Smooth Almond Tofu

Additional Cutlet



Juicy Shrimp Fry **300 Yen**
(Including tax, 330 Yen)



Tender Fillet Cutlet **300 Yen**
(Including tax, 330 Yen)



Melty Cheese with Shrimp Soy Milk Croquette **400 Yen**
(Including tax, 440 Yen)

All Refills are Free

Large Kamado Rice	Nigata Koshihikari Rice • Multi-Grain Rice
Miso Soup with Natural Broth	Seasoned Mixed Rice
Cabbage	Hirohama Wakame • Kishu Nanako
Pickles	House-made Fresh Vegetable Dressing
	Kishu Minu • Yuzu Daikon

We strictly do not allow sharing with guests who have not ordered

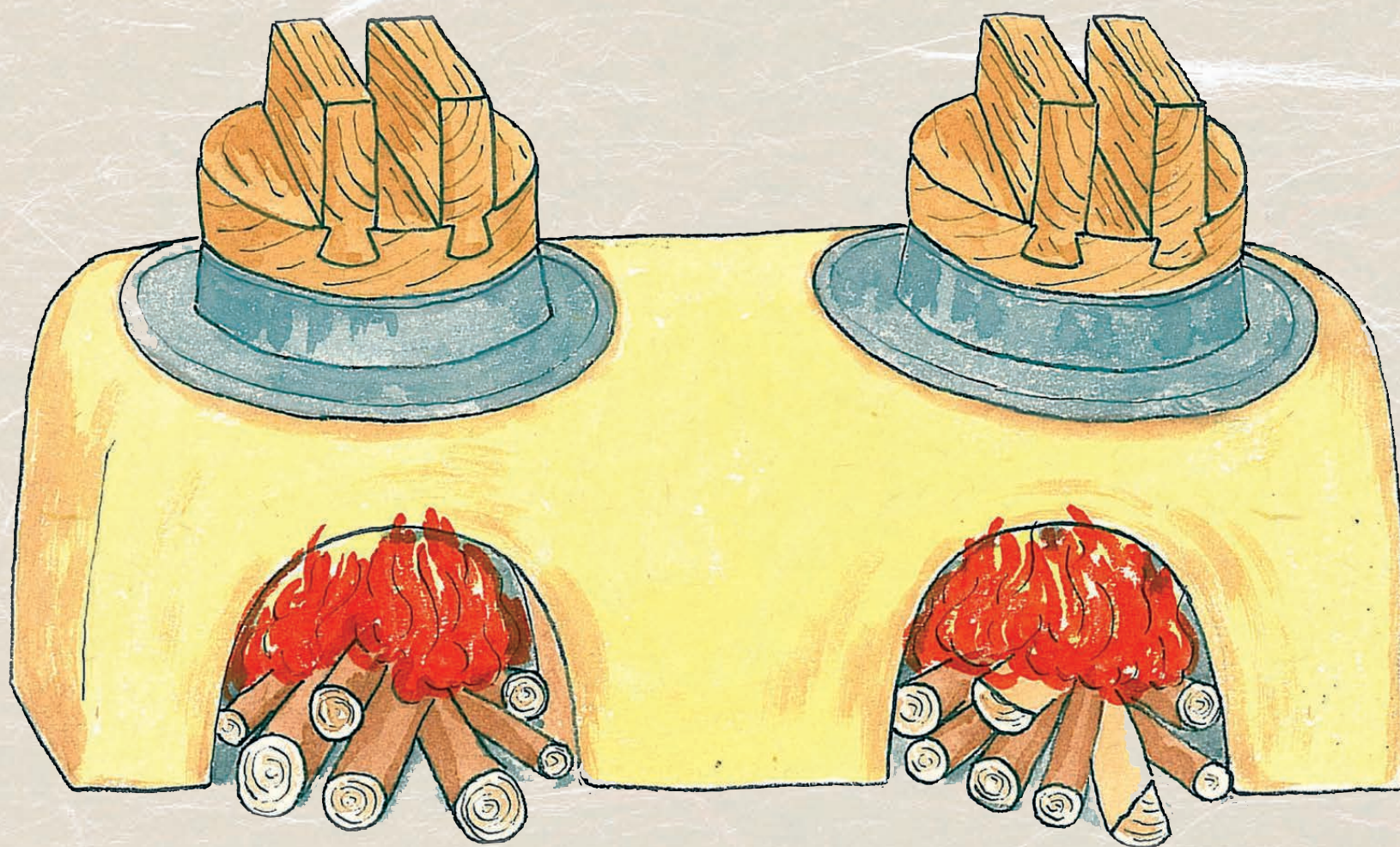
厚切り

とんから

大かまどごはん

昔ながらのおくどさんで炊いた「かまど炊き」。
先人訓に、「はじめちょろちょろ中パッパ、
赤子泣いても蓋とるな!」の所以。

English Menu



厚切り

とんから

よし平

創業昭和八年

We are committed to thick cuts because we want to convey the deliciousness of Tonkatsu.

thick cuts
Aged Loin Cutlet

We use 'Corn-fed Pork' that is raised in a safe and secure environment



A satisfyingly thick size. The more you chew,
the more the meat juice 'oozes' out.

 **Aged 180g Loin Cutlet Platter 1,900 Yen**
(Including tax, 1859 Yen)

Our standard size for thick cuts.
Please fully enjoy the flavor of our thick cut meat.

Aged 150g Loin Cutlet Platter 1,400 Yen
(Including tax, 1639 Yen)

Thoroughly thick luxury size.
It gives a satisfying 'crunch' when you eat.
※Please note that it will take a little time

Aged 240g Loin Cutlet Platter 1,600 Yen
(Including tax, 2178 Yen)

Ultra Thick Cut Mega Tonkatsu.
It's perfect for those who want a hearty meal.
※It will take some time

 **Aged 300g Loin Cutlet Platter 2,200 Yen**
(Including tax, 2519 Yen)

This thickness is possible because we are a
specialty store for thick cuts.
Why not indulge in the meat juices?
※It will take some time

Aged 350g Loin Cutlet Platter 2,400 Yen
(Including tax, 2739 Yen)

A rare delicacy that can only be obtained a few times
from one pig. It's irresistible for loin lovers.

Supreme Tender Loin Cutlet Platter 1,600 Yen
(Including tax, 2178 Yen)
※It will take some time

Tender
Aged Fillet Cutlet

~Tender Fillet Cutlet from 'Corn-fed Pork~
Recommended for ladies who prefer leaner cuts
and for the elderly

Aged Fillet Cutlet Platter (3 pieces) 1,400 Yen
(Including tax, 1639 Yen)

Aged Fillet Cutlet Platter (4 pieces) 1,700 Yen
(Including tax, 1969 Yen)

Miso Katzu
A variant of Tonkatsu where the sauce
is primarily made of red miso,
a specialty of Nagoya.

It's a special miso sauce, blended with our homemade
seasonings, sourced directly from Nagoya.
Please pour the amount you prefer and enjoy.

Green Onion Miso Loin Cutlet Platter 1,200 Yen
(Including tax, 1749 Yen)

Green Onion Miso Fillet Cutlet Platter 1,200 Yen
(Including tax, 1749 Yen)

Aged Miso Loin Cutlet Platter 1,000 Yen
(Including tax, 1749 Yen)

Aged Miso Fillet Cutlet Platter 1,000 Yen
(Including tax, 1749 Yen)
(Extra) Miso Sauce 100円 (Including tax, 110 Yen)

**All Refills
are Free**

Large Kamado Rice Niiigata Koshihikari Rice • Multi-Grain Rice
Seasoned Mixed Rice
Miso Soup with Natural Broth Hitoharume Wakame • Kishu Nameko
Cabbage House-made Fresh Vegetable Dressing
Pickles Kishu Mini Ume • Yuzu Daikon
Green Cucumber

We strictly do not allow
sharing with guests
who have not ordered

Enjoy a variety of selections made with premium ingredients from Wakayama.

refreshing

Grated Radish Cutlet

Kishu Nanko Plum
with Grated Radish

Quality Kishu Nanko plums, meticulously made into plum pulp, combined with a generous amount of grated radish and finely chopped shiso leaves, offer a refreshing and clear taste.

Plum and Shiso leaves with Grated Radish Loin Cutlet Platter
¥1000 (Including tax, 1749 Yen)

Plum and Shiso leaves with Grated Radish Fillet Cutlet Platter
¥1000 (Including tax, 1749 Yen)

Yuasa Soy Sauce
with Green Onion
and Grated Radish

Enjoy a refreshing taste by drizzling premium soy sauce from Yuasa, Wakayama - the birthplace of soy sauce, over crisp green onions and a generous amount of grated radish.

Green Onion and Grated Radish Loin Cutlet Platter
¥1000 (Including tax, 1749 Yen)

Green Onion and Grated Radish Fillet Cutlet Platter
¥1000 (Including tax, 1749 Yen)

Ryujin Village Yuzu
Citrus Sauce
with Grated Radish

Enjoy a refreshing and invigorating taste with our handmade rich Yuzu Citrus Sauce, luxuriously made from natural Yuzu from Ryujin Village that was featured on TV, paired generously with grated radish.

Japanese-style Grated Radish Loin Cutlet Platter
¥1000 (Including tax, 1749 Yen)

Japanese-style Grated Radish Fillet Cutlet Platter
¥1000 (Including tax, 1749 Yen)

Value Set

Savoring the rich flavors of shrimp, fillet, and loin

Shrimp and Fillet Cutlet Platter
(2 Juicy Shrimp Fry, 2 Aged Filets)
¥1000 (Including tax, 1859 Yen)

Shrimp and Loin Cutlet Platter
(2 Juicy Shrimp Fry, 90g Loin)
¥1000 (Including tax, 1859 Yen)

Juicy Shrimp Delight Platter
(5 Juicy Shrimp Fry)
¥1000 (Including tax, 2178 Yen)

A luxurious menu packed with everything from shrimp, fillet, loin, to dessert; truly a feast of abundance.

Grand
Yoshihei's Delight Platter
(2 Juicy Shrimp Fry, Aged Fillet, 90g Loin, Choose Your Dessert)
¥1000 (Including tax, 2178 Yen)

Dessert Please Choose Your Dessert
Vanilla Ice Cream, Kishu Plum Sherbet, Smooth Almond Tofu

Authentic Taste

Slightly smaller portion

Aged Pork Fillet Cutlet Platter (2 pieces)

¥1000 (Including tax, 1309 Yen)

Three Juicy Shrimp Fry Platter
¥1400 (Including tax, 1639 Yen)

With a delightful choice of dessert included. Suitable for men too!

Colorful Ladies' Platter
(Shrimp Fry, 2 Aged Filets, Choose Your Dessert)
¥1400 (Including tax, 1639 Yen)

Dessert Please Choose Your Dessert
Vanilla Ice Cream, Kishu Plum Sherbet, Smooth Almond Tofu

Contents of the Set Menu Platter

Large Kamado Rice

Please choose your preferred rice



Japan's Best

Niigata Koshihikari rice

Glossy, sweet, aromatic; it's the Number One Delicious' rice in Japan.

Multi-Grain Rice

Rich in dietary fiber and minerals that are often lacking.

It beautifies you from the inside out!

Miso Soup with Natural Broth



Please choose your preferred toppings

Hitothane Wakame

Made with Wakame, a specialty of Tanabe City, it's characterized by its crisp texture.

Kishu Nameko

Nameko from Shirahama, Nanki: traditionally cultivated and rich in flavor.

Cabbage (Fresh Vegetable Dressing)

A thick homemade dressing packed with five types of vegetables, including carrots and onions.

Pickles

Kishu Mini Ume • Yuzu Daikon Green Cucumber

All-you-can-eat

All refills are free

※We strictly do not allow sharing with guests who have not ordered

Toy Gift

Kids

※Limited to children in elementary school or younger

Suitable for young children

Little Rascal Set

(Shrimp Fry, Aged Fillet, Potato Fries, Rice, Juice) (Including tax, 888 Yen)

Kids' Cutlet Curry

Comes with juice (Including tax, 748 Yen)

Kids' Kids' Shrimp Fry Curry

Comes with juice (Including tax, 748 Yen)

À la carte dish

Edamame

300 Yen (Including tax, 330 Yen)

Fried Potatoes

300 Yen (Including tax, 330 Yen)

Cheese Potato Mochi

300 Yen (Including tax, 429 Yen)

Fried Crunchy Chicken Cartilage

300 Yen (Including tax, 429 Yen)

I want it all!! Additional Cutlet

Aged Loin 150g

600 Yen (Including tax, 990 Yen)

Aged Loin 180g

710 Yen (Including tax, 1210 Yen)

Aged Loin 240g

940 Yen (Including tax, 1540 Yen)

Premium Melting Loin

940 Yen (Including tax, 1540 Yen)

Tender Aged Fillet

300 Yen (Including tax, 330 Yen)

Juicy Shrimp Fry

300 Yen (Including tax, 330 Yen)

Cheese Soy Milk Croquette

400 Yen (Including tax, 440 Yen)

Large Prawn Fry

1300 Yen (Including tax, 1430 Yen)

Super Deluxe Prawn Fry

1700 Yen (Including tax, 1870 Yen)

Dessert

Vanilla Ice Cream

200 Yen (Including tax, 220 Yen)

Kishu Plum Sherbet

300 Yen (Including tax, 330 Yen)

Smooth Almond Tofu

300 Yen (Including tax, 330 Yen)

Drink

Alcohol

Sapporo Draft Beer (M)

1010 Yen (Including tax, 605 Yen)

Sapporo Lager Beer (Medium Bottle)

1000 Yen (Including tax, 649 Yen)

Sapporo Draft Beer (S)

400 Yen (Including tax, 440 Yen)

Japanese Sake (180ml)

400 Yen (Including tax, 539 Yen)

Kame (Jar) Decanted Barley Shochu

400 Yen (Including tax, 440 Yen)

Kame (Jar) Decanted Sweet Potato Shochu

400 Yen (Including tax, 440 Yen)

Cold Sake (Pacific) 300ml

910 Yen (Including tax, 715 Yen)

Soft Drink

Black Oolong Tea

300 Yen (Including tax, 429 Yen)

Oolong Tea

200 Yen (Including tax, 319 Yen)

Coca-Cola

200 Yen (Including tax, 319 Yen)

Orange Juice

200 Yen (Including tax, 319 Yen)

Non-Alcoholic • Beer-taste Drink Premium Alcohol-Free

400 Yen (Including tax, 440 Yen)

※We don't serve alcohol to minors or drivers. Thank you for understanding.

Signature Dish

Length 20—25cm, truly satisfying to eat!

Natural Large Prawn Fry

©Deluxe Natural Prawns: Please be aware that sizes may vary, as we only use natural prawns.

Rice, Miso Soup, Cabbage, Pickles
All-You-Can-Eat



Natural Large Prawn & Fillet Value Platter

(Including tax, 2739 Yen)

2,460 Yen

Tender Aged Fillet x2

Rice, Miso Soup, Cabbage, Pickles
All-You-Can-Eat



Natural Large Prawn & Loin Value Platter

(Including tax, 2739 Yen)

2,460 Yen

Thick Cut 90g Loin

Length 30cm

Awe-inspiring size! This is impressive!

©Please forgive us if we run out, as our supply is limited.

Super Deluxe Prawn Fry Platter

Rice, Miso Soup, Cabbage, Pickles
All-You-Can-Eat



Natural Super Large Prawn Fry and Fillet Cutlet Value Platter

(Including tax, 2959 Yen)

2,960 Yen

Tender Aged Fillet x2

Rice, Miso Soup, Cabbage, Pickles
All-You-Can-Eat



Natural Super Large Prawn Fry Platter

(Including tax, 2629 Yen)

2,630 Yen

Rice, Miso Soup, Cabbage, Pickles
All-You-Can-Eat



Natural Super Large Prawn Fry and Loin Cutlet Value Platter

(Including tax, 3278 Yen)

2,680 Yen

Thick Cut 90g Loin

Tender Aged Fillet

Rice, Miso Soup, Cabbage, Pickles
All-You-Can-Eat



Natural Super Large Prawn Fry and Loin Cutlet Value Platter

(Including tax, 2959 Yen)

2,960 Yen

Thick Cut 90g Loin

Using Seasonal Citrus Fruits from Wakayama Prefecture

Wakayama Prefecture, where the Kuroshio Current crosses the Kii Peninsula, enjoys a warm, humid and calm climate throughout the year.

Particularly, the regions facing the coast, where warm sunlight pours down, are suitable for cultivating citrus fruits.

In addition to the 'Valencia oranges' - Japan's highest yield citrus fruit, a wide variety of species including Amanatsu, Yuzu, and Hyuganatsu are cultivated, allowing for the harvest of various types of citrus almost all year round.

The type of citrus used varies day by day.

Freshly Milled Every Day!
Large Kamado Rice
(Koshihikari Rice from
Niigata Prefecture)
(Multi-Grain Rice)
(Seasoned Mixed Rice)

Freshly Made!
Natural Dashi Miso Soup
(Locally Loved Wakame or Kishu Nameko)

Premium Soy Sauce from Yuasa,
the Birthplace of Soy Sauce



Can also be substituted with fillet cutlet

Seasonal Citrus from
Wakayama Prefecture

Guide to Eating

Option One, squeeze Plenty of Seasonal Citrus from Wakayama

Option Two, apply a couple of rounds of soy sauce from Yuasa, the birthplace of soy sauce.

Option Three, enjoy our proud thick cut Tonkatsu with onion, grated radish, and crispy cabbage all together.

Freshly Squeezed Citrus, Onion and Grated Radish
Loin Cutlet Platter

1,990
Yen

(Including tax, 1859 Yen)

We've introduced a handmade croquette filled with rich, creamy cheese and soy milk, and plump shrimp!

Creamy

Melty

Soy Milk Cheese Croquette and Shrimp Fillet Platter

1,590 Yen

(Including tax, 1,749 Yen)

Tender Aged Fillet

Juicy Shrimp Fry

Melty Cheese Shrimp-filled Soy Milk Croquette

Cheese Soy Milk Croquette Sold individually!

Order from just one piece!

Available for add-ons, combinations, and takeout!

One piece **400 Yen**
(Including tax, 440 Yen)

Cheese Soy Milk Croquette and Shrimp Fry Platter

1,100 Yen

(Including tax, 1,179 Yen)

(2 Juicy Shrimp Fry, 1 Cheese Soy Milk Croquette)

Cheese Soy Milk Croquette and Fillet Cutlet Platter

1,100 Yen

(Including tax, 1,179 Yen)

(2 Aged Fillets, 1 Cheese Soy Milk Croquette)