

Thick Cut Tonkatsu (Including tax,

(Including tax, 1639 Yen)

Desser

(Including tax, 1639 Yen)

Yoshihei

Seafood Gratin Croquette, Choose Your Dessert)



Kishu Mini Ume∙Yuzu Daikon Green Cucumber House-made Fresh Vegetable Dress Hitohame Wakame • Kishu Nameko

All Refills

Cabbage

Miso Soup with Natural Broth

Large Kamado Rice

Pickles





Vanilla Ice Cream, Kishu Plum Sherbet, Smooth Almond Tofu

(Including tax, 1639 Yen)

Satisfying Lunch

Regular

11:00 AM - 2:30 PM (Excluding Saturdays, Sundays, and holidays.

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



thick outs Aged Loin Cutlet

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

he more the meat juice oozes out satisfyingly thick size. The more you chew.



Aged 180g Loin Cutlet Platter 17905

Uncluding tax, 1969 Yen

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

Aged 150g Loin Cutlet Platter 15995

(Including tax, 1749 Yen)

A blissful taste that fills your mouth. A significantly thick and satisfying size.

1990 en it will take a little time

Aged 210g Loin Cutlet Platter (Including tax, 2189 Yen)

Thoroughly thick luxury size gives a satisfying 'crunch' when you eat.

※Please note that it will take a little time

Aged 240g Loin Cutlet Platter 2 1 9 Ver (Including tax, 2409 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 24905 (Including tax, 2739 Yen)

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

Supreme Lender Loin Cutlet Platter 180g

It will take some time

1,99 90 Yen (Including tax, 2189 Yen)

Pickles

Green Cucumber

Tender Aged Fillet Cutlet

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

Aged Fillet Cutlet Platter (3 pieces)

Aged Fillet Cutlet Platter (4 pieces)

(Including tax, 2079 Yer 1,890 Yen

Miss Katsu where the sauce is primarily made of red miso, a specialty of Nagoya.

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

Creen Union Miso Loin Cutlet Platter 7,69 90 Yen

Green Onion Miso Fillet Cutlet Platter 1,690 Yen

(Including tax, 1859 Yen

(Including tax, 1859 Yen

Aged Miso Loin Cutlet Platter - 6000 (Including tax, 1859 Yen

Aged Miso Fillet Cutlet Platter - 6000

(Extra) Miso Sauce 100 (Including tax, 110 Yen

Miso Soup with Natural Broth Large Kamado Rice Niigata Koshihikari Rice • Multi-Grain Rice Monthly Seasoned Mixed Rice Cabbage Hitohame Wakame• Kishu Nameko House-made Fresh Vegetable Dressing

Kishu Mini Ume Yuzu Daikon

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



Kishu Nanko Plum

with Grated Radish and finely chopped shiso leaves, a generous amount of a generous amount of grated radish offer a refreshing and clear taste Quality Kishu Nanko plums, meticulously

Radish Loin Cutlet Platter Plum and Shiso leaves with Crated Including tax, 1859 Yen.

1,690 (en

Radish Fillet Cutlet Platter Plum and Shiso leaves with Grated Including tax, 1859 Yen.

1,690 Yen

and Grated Radish with Green Onion Yuasa Soy Sauce

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

Green Union and Grated Radish Loin Cutlet Platter

1,69 0

Including tax, 1859 Yen)

1,690 Yen

Including tax, 1859 Yen)

Fillet Cutlet Platter Green Onion and Grated Radish

Ryujin Village Yuzu with our handmade rich Yuzu Citrus Sauce, Ryujin Village that was featured on TV, paired generously with grated radish. uxuriously made from natural Yuzu from

Loin Cutlet Platter Japanese-style Crated Radish

with Grated Radish

Citrus Sauce

Fillet Cutlet Platter Japanese-style Grated Radish

1,69 90 Yen Including tax, 1859 Yen.

1,69 9 Yen

Including tax, 1859 Yen)

Value Set of shrimp, fillet, and loin

Shrimp and Fillet Cutlet Platter (2 Juicy Shrimp Fry, 2 Tender Aged Fillets)

1,79 9 Yen

(Including tax, 1969 Yen)

1,790 Yen

(Including tax, 1969 Yen)

2090 Yen

Uncluding tax, 2299 Yen

Shrimp and Loin Cutlet Platter

Juicy Shrimp Delight Platter (2 Juicy Shrimp Fry, Thick Cut90g Loin)

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

(5 Juicy Shrimp Fry)

Yoshihei's Delight Platter

(2 Juicy Shrimp Fry, Aged Fillet, Thick Cut90g Loin, Choose Your Dessert)

> Including tax, 2409 Yen 2,190 Yen

Authentic Slightly Amaller pertion

Aged Pork Fillet Cutlet Platter (2 pieces) 1290

Three Juicy Shrimp Fry Platter

1,590 Yen

(Including tax, 1419Yen)

Including tax, 1749 Yen.

1,590 Yen

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

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

Signature Dish Natural Large Frawn Fry (Including tax, 1749 Yen

Natural Large Prawn & Loin Value Platter (Natural Large Prawn Fry, Thick Cut90g Loin) 2,9 9 Ven

(Including tax, 3289 Yen

Natural Large Prawn & Fillet Value Platter (Natural Large Prawn Fry, 2 Tender Aged Fillets) 2,9 9 9 Yen

Natural Large Prawn Fry Single Platter

Contents of the Set Menu Platter

 Large Kamado Rice Please choose your preferred rice

Niigata Koshihikari rice Glossy, sweet, aromatic; it's the 'Number One

Delicious' rice in Japan. Multi-Crain Rice
Rich in dietary fiber and minerals

hat are often lacking. t beautifies you from the inside out!

different flavors every month. This is a rice dish that you can enjoy with Seasoned Mixed Rice donthly

 Miso Soup with Natural Broth

Please choose your preferred toppings litohame Wakame

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

Kishu Nameko Nameko from Shirahama, Nanki

traditionally cultivated and rich in flavor.

 Cabbage (Fresh Vegetable Dressing) vegetables, including carrots and onions. A thick homemade dressing packed with five types of

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

%Limited to children in elementary school or younger

Suitable for young children

Little Rascal Set 8 9 0 Yen

Kids' Cutlet Curry (Shrimp Fry, Aged Fillet, Potato Fries, Rice, Juice) (Including tax, 979 Yen)

69 9 Yen

Including tax, 759 Yen)

Kids Kids Shrimp Fry Curry 600 F

ncluding tax, 759 Yen

A la carte dish

Fried Potatoes

Cheese Potato Mochi 99 Yen) Including tax, 429 Yen

Fried Crunchy Chicken Cartilage 9005

I want it all!! Additional Cutlet Including tax, 429 Yen

Aged Loin 180g Aged Loin 150g

Including tax, 1100 Yen

1200

1,000

Aged Loin 210g

Aged Loin 240g

(Including tax, 1540 Yen Including tax, 1760 Yen Including tax, 1320 Yen. 1, 60 Yen 1,400

Premium Melting Loin - 400 5 Tender Aged Fillet (Including tax, 1540 Yen 350 Yen

Juicy Shrimp Fry

(Including tax, 385 Yen 350 Yen

Including tax, 385 Yen

Cheese Soy Milk Croquette 400 Fen (Including tax, 440 Yen)

Natural Large Prawn Fry

Vanilla Ice Cream Dessert

Kishu Plum Sherbet (Including tax, 330 Yen) (Including tax, 220 Yen)

Smooth Almond Tofu നoop

Drink ~ Alcohol ~

Draft Beer (M)

590

Lager Beer (Medium Bottle) 690 yer (Including tax, 759 Yen, Including tax, 649 Yen 450 Yen

Draft Beer (S) Including tax, 495 Yen 4 9 0 Yen

lapanese Sake (180ml (Including tax, 539 Yen)

Decanted Barley Shochu

Including tax, 495 Yen

Decanted Sweet Potato Shochu Uncluding tax, 495 Yen 45 0 Yen

Cold Sake (Pacific) 300ml 6100 (Including tax, 715 Yen)

→ Soft Drink →

Coca-Cola Oolong Tea

Orange Juice

(Including tax, 319 Yen)

290 Yen

(Including tax, 319 Yen)
290 Yen

2 9 0

Non-Alcoholic • Beer-taste Drin

Premium Alcohol-Free Including tax, 319 Yen

(Including tax, 440 Yen)

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

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.







