

## Bargain Lunch Set



<Lunch Time>  
11:00 AM - 2:30 PM  
(Excluding Saturdays,  
Sundays, and holidays.)

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

## Thick Cut Tonkatsu Lunch

厚切り熟成

**180g**  
Thick Cut Aged Loin Cutlet Lunch  
ロースかつランチ

**1,690 Yen**  
(Including tax, 1859 Yen)

厚切り熟成

**150g**  
Thick Cut Aged Loin Cutlet Lunch  
ロースかつランチ

**1,490 Yen**  
(Including tax, 1639 Yen)

厚切り熟成

**210g**  
Thick Cut Aged Loin Cutlet Lunch  
ロースかつランチ

**1,890 Yen**  
(Including tax, 2079 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, 2079 Yen)

## Aged 180g Loin Cutlet Lunch



Thick Cut  
Aged Loin  
180g



## Bargain Lunch

**Lunch Exclusive, Value Menu!**

Aged Pork Fillet Cutlet Lunch (3 pieces)

熟成ひれかつランチ (三個)

**1,490 Yen**  
(Including tax, 1639 Yen)

(Shrimp Fry, Thick Cut Loin)

まんぷくランチ Satisfying Lunch

Extra Meat Loin

**1,390 Yen**  
(Including tax, 1529 Yen)

Regular Loin

**1,290 Yen**  
(Including tax, 1419 Yen)

small Loin

**1,190 Yen**  
(Including tax, 1309 Yen)



## Lunch with Dessert

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

レディースランチ **1,490 Yen**  
(Including tax, 1639 Yen)

Ladies' Lunch

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

よし平ランチ **1,690 Yen**  
(Including tax, 1859 Yen)

Yoshihei Lunch

彩りランチ **1,590 Yen**  
(Including tax, 1749 Yen)

Colorful Lunch

With Special Sauce for Fish Cutlet

Yoshihei Extravaganza Lunch

**1,790 Yen**  
(Including tax, 1939 Yen)

Choose Your Own  
Dessert



**Dessert** Please Choose Your Dessert  
Pudding, Vanilla Ice Cream, Kishu Plum Sherbet

## Additional Cutlet

Katsura Tuna Rare Cutlet

**1,000 Yen**  
(Including tax, 550 Yen)

Seafood Gratin Croquette

**1,000 Yen**  
(Including tax, 550 Yen)

All Refills  
are Free

Large Kamado Rice  
Miso Soup  
with Natural Broth  
Cabbage  
Pickles  
Nigara Kofu Rice • Miso Gratin Rice  
Monthly Seasoned Mixed Rice  
Hirohane Wakame • Kishu Namako  
House-made Fresh Vegetable Dressing  
Kishu Mini Ume • Yuzu Daikon  
Green Cucumber

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



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, 1969 Yen)

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

Aged **150g** Loin Cutlet Platter **¥1,500** Yen  
(Including tax, 1749 Yen)

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

Aged **210g** Loin Cutlet Platter **¥1,600** Yen  
(Including tax, 2189 Yen)  
※Please note that it will take a little time

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

Aged **240g** Loin Cutlet Platter **¥1,700** Yen  
(Including tax, 2409 Yen)  
※Please note that it will take a little time

Ultra Thick Cut Mega Tonkatsu. It's perfect for those who want a hearty meal.

Aged **300g** Loin Cutlet Platter **¥2,400** Yen  
(Including tax, 2739 Yen)  
※It will take some time

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 **180g**

**¥1,600** Yen  
(Including tax, 2189 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)

**¥1,500** Yen  
(Including tax, 1749 Yen)

Aged Fillet Cutlet Platter (4 pieces)

**¥1,800** Yen  
(Including tax, 2079 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

**¥1,600** Yen  
(Including tax, 1859 Yen)

Green Onion Miso Fillet Cutlet Platter

**¥1,600** Yen  
(Including tax, 1859 Yen)

Aged Miso Loin Cutlet Platter **¥1,600** Yen  
(Including tax, 1859 Yen)

Aged Miso Fillet Cutlet Platter **¥1,600** Yen  
(Including tax, 1859 Yen)

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

## All Refills are Free

**Large Kamado Rice**  
Ningyata Koshuikari Rice • Multi-Grain Rice  
Monthly Seasoned Mixed Rice

**Miso Soup with Natural Broth**  
Hitothane 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  
¥1,000 (Including tax, 1859 Yen)

Plum and Shiso leaves with Grated Radish Fillet Cutlet Platter  
¥1,000 (Including tax, 1859 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  
¥1,000 (Including tax, 1859 Yen)

Green Onion and Grated Radish Fillet Cutlet Platter  
¥1,000 (Including tax, 1859 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  
¥1,000 (Including tax, 1859 Yen)

Japanese-style Grated Radish Fillet Cutlet Platter  
¥1,000 (Including tax, 1859 Yen)

Value Set  
Savoring the rich flavors of shrimp, fillet, and loin

Shrimp and Fillet Cutlet Platter (2 Juicy Shrimp Fry, 2 Tender Aged Filets)  
¥1,700 (Including tax, 1969 Yen)

Shrimp and Loin Cutlet Platter (2 Juicy Shrimp Fry, Thick Cut90g Loin)  
¥1,700 (Including tax, 1969 Yen)

Juicy Shrimp Delight Platter (5 Juicy Shrimp Fry)  
¥2,000 (Including tax, 2299 Yen)

**Grand**  
A luxurious menu packed with everything from shrimp, fillet, loin, to dessert; truly a feast of abundance.  
Yoshihei's Delight Platter (2 Juicy Shrimp Fry, Aged Fillet, Thick Cut90g Loin, Choose Your Dessert)  
¥2,700 (Including tax, 2409 Yen)

Authentic Taste  
Slightly smaller portion

Aged Pork Fillet Cutlet Platter (2 pieces)  
¥2,000 (Including tax, 1419 Yen)

Three Juicy Shrimp Fry Platter  
¥1,000 (Including tax, 1749 Yen)

With a delightful choice of dessert included. Suitable for men too!  
Ladies' Platter (Shrimp Fry, 2 Aged Filets, Choose Your Dessert)  
¥1,000 (Including tax, 1749 Yen)

Signature Dish  
Natural Large Prawn Fry

Natural Large Prawn & Loin Value Platter (Natural Large Prawn Fry, Thick Cut90g Loin)  
¥2,000 (Including tax, 3289 Yen)

Natural Large Prawn & Fillet Value Platter (Natural Large Prawn Fry, 2 Tender Aged Filets)  
¥2,000 (Including tax, 3289 Yen)

Natural Large Prawn Fry Single Platter  
¥2,000 (Including tax, 2629 Yen)

"Katsuura Tuna Mabushi" is made with premium tuna directly delivered from Nanki Katsuura Fishing Port, the top landing site for fresh tuna in Japan.

This special dish allows you to enjoy our

"Katsuura Tuna Rare Cutlet," featuring vibrantly red rare tuna, in two different ways.

It's a unique delicacy only available at our restaurant.

**Yoshihei Special Dashi**

**Large Kishu Nanko Ume**



**Twice as Delicious,  
Enjoy Directly Delivered Tuna!**

**First  
Bowl**

### **Tuna Cutlet Rice Bowl with Sesame Sauce**

Place rice and tuna cutlet in a bowl, drizzle with special sesame sauce, and enjoy as a Tuna Cutlet Rice Bowl with Sesame Sauce.

Savor the crunchy texture, rich tuna flavor, and fragrant sesame sauce.

**Second  
Bowl**

### **Tuna Cutlet Chazuke with Morning Fresh Homemade Dashi**

Place rice and tuna cutlet in a bowl, top with Kishu Nanko Ume, seaweed, and wasabi, then pour homemade dashi. Enjoy as Tuna Cutlet Chazuke. The gentle dashi aroma and rich tuna flavor create a heartwarming dish.

# Katsuura Tuna Mabushi

**2,480 Yen**  
(Including tax, 2728 Yen)



Prepared Rare

# Fish Cutlet

Enjoy the luxurious flavor of fresh fish, carefully prepared rare. Experience the new allure of our unique Fish Cutlet.



Served with Special Sauce for Fish Cutlet

## Tuna

Number One in Japan for Fresh Tuna Landings  
Direct from Nanki Katsuura Port!



### Katsuura Tuna, Shrimp, and Fillet Cutlet Platter

(Katsuura Tuna Rare Cutlet, Juicy Shrimp Fry, Tender Aged Fillet)

¥19000  
(Including tax, 1859 Yen)

### Katsuura Tuna Cutlet Platter (2pieces)

¥19000  
(Including tax, 1859 Yen)

### Katsuura Tuna Cutlet Platter (3pieces)

¥21000  
(Including tax, 2409 Yen)

### Katsuura Tuna Loin Cutlet Platter

(Katsuura Tuna Rare Cutlet, Thick Cut90g Loin)

¥19000  
(Including tax, 1859 Yen)

### Katsuura Tuna Fillet Cutlet Platter

¥19000  
(Including tax, 1859 Yen)

**Additional**  
Katsuura Tuna Cutlet 1piece 1000¥  
(Including tax, 550 Yen)  
Tartar Sauce 1000¥  
(Including tax, 110 Yen)

Delightful! Comes with a choice of dessert.

### Yoshihei Extravaganza Platter

¥10000  
(Including tax, 2079 Yen)

(Katsuura Tuna Rare Cutlet, Shrimp Fry, Thick Cut70g Loin, Choose Your Dessert)

Melty

Seafood

# Gratin Croquette

### Seafood Gratin Croquette and Shrimp Fillet Platter

¥10000  
(Including tax, 1859 Yen)

(Seafood Gratin Croquette, Juicy Shrimp Fry, Tender Aged Fillet)

### Seafood Gratin Croquette and Shrimp Fry Platter

¥10000  
(Including tax, 1859 Yen)

(Seafood Gratin Croquette, 2 Juicy Shrimp Fries)

### Seafood Gratin Croquette and Fillet Cutlet Platter

¥10000  
(Including tax, 1859 Yen)

(Seafood Gratin Croquette, 2 Tender Aged Fillets)



**Additional**  
Seafood Gratin Croquette 1piece 1000¥  
(Including tax, 550 Yen)  
Tartar Sauce 1000¥  
(Including tax, 110 Yen)

Limited Time

September to March

## Oyster Fry

### large-sized Oyster Fry Platter

¥10000  
(Including tax, 1859 Yen)

(3 Large-sized Oyster Fries)

### large-sized Oyster Fry and Shrimp Fillet Platter

¥10000  
(Including tax, 2079 Yen)

(2 Large-sized Oyster Fries, Shrimp Fry, Aged Fillets)

### large-sized Oyster Fry and Loin Cutlet Platter

¥10000  
(Including tax, 2079 Yen)

(2 Large-sized Oyster Fries, Thick Cut90g Loin)

### large-sized Oyster Fry and Fillet Cutlet Platter

¥10000  
(Including tax, 2079 Yen)

(2 Large-sized Oyster Fries, 2 Tender Aged Fillets)



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!

Monthly Seasoned Mixed Rice

This is a rice dish that you can enjoy with different flavors every month.

• Miso Soup with Natural Broth



Please choose your preferred toppings

Hitohame 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)

8000 Yen

(Including tax, 979 Yen)

Kids' Cutlet Curry

Comes with juice

9000 Yen

(Including tax, 739 Yen)

Comes with juice

Kids' Kids' Shrimp Fry Curry

9000 Yen

(Including tax, 739 Yen)

À la carte dish

Fried Potatoes

3000 Yen

(Including tax, 429 Yen)

Cheese Potato Mochi

3000 Yen

(Including tax, 429 Yen)

Fried Crunchy Chicken Cartilage

3000 Yen

(Including tax, 429 Yen)

I want it all!! Additional Cutlet

Aged Loin 150g

10000 Yen

(Including tax, 1100 Yen)

Aged Loin 180g

12000 Yen

(Including tax, 1320 Yen)

Aged Loin 210g

14000 Yen

(Including tax, 1540 Yen)

Aged Loin 240g

16000 Yen

(Including tax, 1760 Yen)

Premium Melting Loin

14000 Yen

(Including tax, 1540 Yen)

Tender Aged Fillet

3000 Yen

(Including tax, 385 Yen)

Juicy Shrimp Fry

3000 Yen

(Including tax, 385 Yen)

Seafood Gratin Croquette

1000 Yen

(Including tax, 350 Yen)

Natural Large Prawn Fry

18000 Yen

(Including tax, 1980 Yen)

Dessert

Vanilla Ice Cream

2000 Yen

(Including tax, 220 Yen)

Kishu Plum Sherbet

3000 Yen

(Including tax, 330 Yen)

Old Fashined Pudding

3000 Yen

(Including tax, 330 Yen)

Drink

Alcohol

Sapporo Draft Beer (M)

15000 Yen

(Including tax, 649 Yen)

Sapporo Lager Beer (Medium Bottle)

9000 Yen

(Including tax, 759 Yen)

Sapporo Draft Beer (S)

4000 Yen

(Including tax, 495 Yen)

Japanese Sake (180ml)

4000 Yen

(Including tax, 539 Yen)

Decanted Barley Shochu

4000 Yen

(Including tax, 495 Yen)

Decanted

Sweet Potato Shochu

4000 Yen

(Including tax, 495 Yen)

Cold Sake (Pacific) 300ml

9000 Yen

(Including tax, 715 Yen)

Soft Drink

Oolong Tea

2000 Yen

(Including tax, 319 Yen)

Coca-Cola

2000 Yen

(Including tax, 319 Yen)

Orange Juice

2000 Yen

(Including tax, 319 Yen)

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

4000 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.

The type of citrus used varies day by day.

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

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

Premium Soy Sauce from Yuasa,  
the Birthplace of Soy Sauce



Can also be substituted with fillet cutlet

Seasonal Citrus from  
Wakayama Prefecture

(Including tax, 2079 Yen)

## 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

1,0060 Yen