

The first meal is a fisherman's rice bowl, topped with sesame soy sauce, tuna, and seaweed.

For the second meal, use the remaining tuna to make a chazuke with a special dashi stock.

How to serve

Place about half of the tuna and a soft-boiled egg on top of the rice, sprinkle about 3 spoonfuls of the sesame soy sauce, lightly sprinkle with scallions and seaweed, and enjoy as a fisherman's rice bowl.

Second serving of rice

※Please inform the person in charge

Top with the rest of the tuna and seaweed, and sprinkle with sesame soy sauce. Add wasabi and enjoy it as tuna chazuke with Yoshihei's special soup stock.



Tuna fisherman's meal



pickled rice bowl

dashi chazuke

Homemade Yuzu Radish

Homemade Vegetable Dressing

Small Umeboshi from Wakayama Prefecture

Rice Bran Oil! Freshly Fried Tempura (Shrimp, domestic pickled chicken, vegetables 2)

Freshly Milled Every Day! Large Kamado Rice (Koshihikari Rice from Niigata Prefecture)

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

Nanki
raw tuna

Comes with all-you-can-eat rice, miso soup, pickles, and cabbage

① Freshly Fried Tempura and Raw Premium Tuna Medium Fatty Fisherman's Meal Set

with soft boiled egg
2,690yen

(tax included 2,959yen)

We also recommend this

- ② Katsura Fresh Tuna Fisherman's Meal Set **1,590yen** (tax included 1,749yen)
- ③ Freshly Fried Tempura and Katsura Raw Tuna Fisherman's Meal Set **1,990yen** (tax included 2,189yen)
- ④ Raw Premium Tuna Medium Fatty Fisherman's Meal Set **2,090yen** (tax included 2,299yen)

Tempura Specialty Shop using Rice Bran Oil

Our restaurant uses carefully selected domestic rice bran oil, which is gentle on the body, to provide freshly fried, piping hot, and delicious tempura.



Shrimp, Marinated Chicken, Squid, 3 Vegetables

Colorful Tempura Platter ¥4000
(Including tax, 1639 Yen)

Includes Egg Tempura ¥1000
(Including tax, 1749 Yen)

Seasonal Local Fish, Shrimp, Squid, 3 Vegetables

Seasonal Local Fish Tempura Platter ¥4000
(Including tax, 1639 Yen)

Includes Egg Tempura ¥1000
(Including tax, 1749 Yen)

Kishu Half Cut Hairtail, Shrimp, Squid, 3 Vegetables

Yoshinei Seafood Tempura Platter ¥3000
(Including tax, 1859 Yen)

Includes Egg Tempura ¥700
(Including tax, 1969 Yen)

Whole Kishu Hairtail Tempura, 3 Vegetables

Whole Kishu Hairtail Tempura Platter ¥3000
(Including tax, 1859 Yen)

Includes Egg Tempura ¥700
(Including tax, 1969 Yen)

**Make Your Own!
Your Personal Favorite
Tempura Bowl!**



Place your favorite tempura on freshly cooked rice, drizzle with our table-side 'Aged Yoshihira Tempura Bowl Sauce', and enjoy your own tempura bowl!
Our recommendation: Half-Boiled Moon Viewing Tempura Bowl with Egg Tempura! Give it a try!

All Refills are Free

Large Kamado Rice Niigata Koshirikari Rice
Monthly Seasoned Mixed Rice
Miso Soup with Natural Broth Hitohame Wakame • Kishu Nameko
Cabbage House-made Fresh Vegetable Dressing
Pickles Kishu Mimi Ume • Yuzu Daikon

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

6 Vegetables

All-Vegetable Tempura Platter ¥1000
(Including tax, 1199 Yen)

Includes Egg Tempura ¥1000
(Including tax, 1309 Yen)

3 Marinated Domestic Chicken, 3 Vegetables

Marinated Chicken Tempura Platter ¥2000
(Including tax, 1419 Yen)

Includes Egg Tempura ¥300
(Including tax, 1529 Yen)

1 Shrimp, 2 Marinated Domestic Chicken, 3 Vegetables

1 Shrimp, 2 Chicken Tempura Platter ¥3000
(Including tax, 1529 Yen)

Includes Egg Tempura ¥400
(Including tax, 1639 Yen)

2 Shrimp, 1 Marinated Domestic Chicken, 3 Vegetables

2 Shrimp, 1 Chicken Tempura Platter ¥4000
(Including tax, 1639 Yen)

Includes Egg Tempura ¥1000
(Including tax, 1749 Yen)

3 Shrimp, 3 Vegetables

All-Shrimp Tempura Platter ¥1000
(Including tax, 1749 Yen)

Includes Egg Tempura ¥900
(Including tax, 1859 Yen)

Shrimp, Marinated Domestic Chicken, 2 Vegetables, Owashi Milk Soft Serve

Ladies' Tempura Platter ¥4000
(Including tax, 1639 Yen)

Includes Egg Tempura ¥1000
(Including tax, 1749 Yen)

How to Enjoy Hitsumabushi

First Serving



Break apart the Kakiage and enjoy it as a Tempura Bowl.

Second Serving



Mix the condiments with the egg tempura and enjoy.

Third Serving



Add Kishu Nanko Ume and wasabi, pour dashi over, and enjoy it as a tempura chazuke.

Delicious Three Times Over!

Signature Dish

Hitsumabushi

Includes Egg Tempura

Shrimp Tempura Kakiage

Free Rice Refills

You can also choose seasoned rice!

Shrimp Tempura Hitsumabushi Platter

1,690yen (tax included 1,859yen)

Comes with Large Kishu Nanko Ume Plums

Premium

Standard

Includes Fresh Bluefin Medium Fatty Tuna Sashimi

Shrimp Tempura Hitsumabushi Platter 3,090yen (tax included 3,399yen)

Includes Fresh Katsura Tuna Sashimi

Shrimp Tempura Hitsumabushi Platter 2,590yen (tax included 2,849yen)

Free Rice Refills

You can also choose seasoned rice!

Premium

Includes Fresh Bluefin Medium Fatty Tuna Sashimi

Hairtail Tempura Hitsumabushi Platter

Premium

Hairtail Tempura Hitsumabushi Platter 3,300 Yen (including tax: 3,729 Yen)

Standard

Hairtail Tempura Hitsumabushi Platter 2,800 Yen (including tax: 3,179 Yen)

Hairtail Tempura Hitsumabushi Platter 1,600 Yen (including tax: 2,189 Yen)

Hairtail

太尾魚

We are particular about our ingredients and generously use fresh locally caught hairtail.

pickled rice bowl • dashi chazuke

Tuna fisherman's meal



The first meal is a fisherman's rice bowl, topped with sesame soy sauce, tuna, and seaweed.
 For the second meal, use the remaining tuna to make a chazuke with a special dashi stock.

How to serve

Place about half of the tuna and a soft-boiled egg on top of the rice, sprinkle about 3 spoonfuls of the sesame soy sauce, lightly sprinkle with scallions and seaweed, and enjoy as a fisherman's rice bowl.
Second serving of rice
 ※Please inform the person in charge
 Top with the rest of the tuna and seaweed, and sprinkle with sesame soy sauce. Add wasabi and enjoy it as tuna chazuke with Yoshihei's special soup stock.



Shrimp, Marinated Domestic Chicken, 2 Vegetables
Fresh Tempura and Katsura Tuna Fisherman's Meal Platter

1,000 Yen
 (Including tax, 2189 Yen)
 2,000 Yen
 (Including tax, 2299 Yen)

Shrimp, Marinated Domestic Chicken, 2 Vegetables
Fresh Tempura and Medium Fatty Bluefin Tuna Fisherman's Meal Platter

2,100 Yen
 (Including tax, 2849 Yen)
 2,000 Yen
 (Including tax, 2959 Yen)

Katsura Tuna Fisherman's Meal Platter

1,900 Yen
 (Including tax, 1749 Yen)
 1,900 Yen
 (Including tax, 1859 Yen)

Medium Fatty Bluefin Tuna Fisherman's Meal Platter

2,000 Yen
 (Including tax, 2299 Yen)
 2,100 Yen
 (Including tax, 2409 Yen)

Tuna Sashimi Platter

Feast 刺身膳

Using fresh tuna directly shipped from Nanki Katsura Port and Kushimoto, Honshu's southernmost town.

Shrimp, Marinated Domestic Chicken, 2 Vegetables
Fresh Tempura and Katsura Tuna Sashimi Platter

1,000 Yen
 (Including tax, 2189 Yen)

Shrimp, Marinated Domestic Chicken, 2 Vegetables
Fresh Tempura and Medium Fatty Bluefin Tuna Sashimi Platter

2,100 Yen
 (Including tax, 2849 Yen)



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.

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

All-you-can-eat

All refills are free

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

Additional Tempura

Value (Shrimp, Marinated Domestic Chicken, Squid, 3 Vegetables)
Assorted Tempura 660 Yen
(Including tax, 1089 Yen)

Value (3 Shrimp, 3 Vegetables)
Assorted Shrimp Tempura 440 Yen
(Including tax, 1309 Yen)

Whole Fried Hairtail 660 Yen
(Including tax, 979 Yen)

Moray Eel Tempura 620 Yen
(Including tax, 382 Yen)

Shrimp Tempura 600 Yen
(Including tax, 390 Yen)

Today's Local Fish Tempura 6100 Yen
(Including tax, 275 Yen)

Marinated Domestic Chicken Tempura 200 Yen
(Including tax, 220 Yen)

Cheese Tempura 200 Yen
(Including tax, 220 Yen)

Squid Tempura 200 Yen
(Including tax, 220 Yen)

Sausage Tempura 150 Yen
(Including tax, 165 Yen)

Chikuwa Tempura 150 Yen
(Including tax, 165 Yen)

Soft-Boiled Egg Tempura 150 Yen
(Including tax, 165 Yen)

Lotus Root Tempura 120 Yen
(Including tax, 132 Yen)

Sweet Potato Tempura 120 Yen
(Including tax, 132 Yen)

Eggplant Tempura 120 Yen
(Including tax, 132 Yen)

Onion Tempura 120 Yen
(Including tax, 132 Yen)

Green Pepper Tempura 120 Yen
(Including tax, 132 Yen)

Pumpkin Tempura 120 Yen
(Including tax, 132 Yen)

Toy Gift

Kids

※Limited to children in elementary school or younger

Suitable for young children

Includes Juice and Toy

Kids' Tempura Set 660 Yen
(Including tax, 759 Yen)

Includes Juice and Toy

Kids' Tempura Bowl 660 Yen
(Including tax, 649 Yen)



Shrimp, Marinated Domestic Chicken, Sausage, 2 Vegetables, Rice, Salad, Juice

※Juice can be substituted with miso soup.

Dashi Chazuke

How about Tempura Chazuke with our special dashi?

Yoshihei's Special Natural Dashi 100 Yen
(Including tax, 110 Yen)

Large Kishu Nanko Ume Plums 600 Yen
(Including tax, 390 Yen)

Rice and a Side Dish

Rice (Koshihikari) 260 Yen
(Including tax, 319 Yen)

Miso Soup (Wakame or Nameko) 120 Yen
(Including tax, 132 Yen)

Cabbage Salad 200 Yen
(Including tax, 220 Yen)

Onsen Tamago (Hot Spring Egg) 100 Yen
(Including tax, 110 Yen)

Soft Serve Ice Cream



Made with premium milk from Owashi Farm in Kushimoto, Honshu's southernmost town, known for its superior flavor and nutritional value.

Use table salt or our Aged Yoshihei Tempura Sauce for a flavor twist!
Additively delicious sweet and salty flavor!

Owashi Milk
Sweet Potato Tempura Soft Serve Ice Cream 400 Yen
(Including tax, 440 Yen)



Owashi Milk Soft Serve Ice Cream 600 Yen
(Including tax, 390 Yen)

Drink

Alcohol

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

Sapporo Draft Beer (M) 1000 Yen
(Including tax, 649 Yen)

Sapporo Lager Beer (Medium Bottle) 1000 Yen
(Including tax, 759 Yen)

Sapporo Draft Beer (S) 4100 Yen
(Including tax, 495 Yen)

Japanese Sake (180ml) 400 Yen
(Including tax, 539 Yen)

Barley Shochu 4100 Yen
(Including tax, 495 Yen)

Sweet Potato Shochu 4100 Yen
(Including tax, 495 Yen)

Cold Sake (Pacific) 300ml 1000 Yen
(Including tax, 715 Yen)

Soft Drink

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)