

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)



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

① Freshly Fried Tempura and Katsuura Raw Tuna
Fisherman's Meal Set **2,090yen**

(tax included 2,299yen)

We also recommend this

② Katsuura Fresh Tuna Fisherman's Meal Set **1,690yen** (tax included 1,859yen)

③ Whole Tempura of Beltfish and Katsuura Tuna Fisherman's Meal Platter

2,490yen (tax included 2,739yen)

Tempura Specialty Shop using Rice Bran Oil

Our restaurant uses carefully selected 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 ¥15000 (Including tax, 1749 Yen)

Includes Egg Tempura

Seasonal Local Fish, Shrimp, Squid, 3 Vegetables

Seasonal Local Fish Tempura Platter ¥15000 (Including tax, 1749 Yen)

Includes Egg Tempura

Half Cut Hairtail, Shrimp, Squid, 3 Vegetables

Yoshihei Seafood Tempura Platter ¥15000 (Including tax, 1969 Yen)

Includes Egg Tempura

Whole Hairtail Tempura, 3 Vegetables

Whole Hairtail Tempura Platter ¥15000 (Including tax, 1969 Yen)

Includes Egg Tempura

(Including tax, 2079 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 Koshihikari Rice
Miso Soup with Natural Broth	Monthly Seasoned Mixed Rice
Cabbage	Hitojame Wakame•Japanese Nameko
Pickles	House-made Fresh Vegetable Dressing
	Kishu Mimi Ume•Yuzu Daikon

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

6 Vegetables

All-Vegetable Tempura Platter ¥15000 (Including tax, 1309 Yen)

Includes Egg Tempura

3 Marinated Domestic Chicken, 3 Vegetables

Marinated Chicken Tempura Platter ¥13000 (Including tax, 1529 Yen)

Includes Egg Tempura

1 Shrimp, 2 Marinated Domestic Chicken, 3 Vegetables

1 Shrimp, 2 Chicken Tempura Platter ¥14000 (Including tax, 1639 Yen)

Includes Egg Tempura

2 Shrimp, 1 Marinated Domestic Chicken, 3 Vegetables

2 Shrimp, 1 Chicken Tempura Platter ¥15000 (Including tax, 1749 Yen)

Includes Egg Tempura

3 Shrimp, 3 Vegetables

All-Shrimp Tempura Platter ¥15000 (Including tax, 1859 Yen)

Includes Egg Tempura

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

Ladies' Tempura Platter ¥15000 (Including tax, 1749 Yen)

Includes Egg Tempura

(Including tax, 1859 Yen)



Signature Dish

Delicious Three Times Over!

Hitsumabushi

Includes Egg Tempura

Shrimp Tempura Kakiage

Free Rice Refills
You can also choose seasoned rice!

Shrimp Tempura Hitsumabushi Platter
1,790yen (tax included 1,969yen)

Comes with Large Kishu Nanko Ume Plums




Includes Egg Tempura


Nanki raw tuna


Includes Fresh Katsuura Tuna Sashimi

Shrimp Tempura Hitsumabushi Platter 2,690yen (tax included 2,959yen)

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.



Free Rice Refills
You can also choose seasoned rice!

Includes Egg Tempura

Nanki raw tuna

Includes Fresh Katsuura Tuna Sashimi

Beltfish Tempura Hitsumabushi Platter

Beltfish

太刀魚

We use a generous amount of carefully selected hairtail fish.

Beltfish Tempura Hitsumabushi Platter 2,000 Yen (including tax 2,299 Yen)

Includes Fresh Katsuura Tuna Sashimi

Beltfish Tempura Hitsumabushi Platter 2,000 Yen (including tax 2,299 Yen)

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.

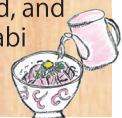
How to serve

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.



Katsuura Tuna Fisherman's Meal Platter

Includes Soft-Boiled Egg

1,900 Yen
(Including tax, 1859 Yen)
1,700 Yen
(Including tax, 1669 Yen)

Fresh Tempura and Katsuura Tuna Fisherman's Meal Platter

Includes Soft-Boiled Egg

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

Whole Tempura of Beltfish and Katsuura Tuna Fisherman's Meal Platter

Includes Soft-Boiled Egg

2,400 Yen
(Including tax, 2739 Yen)
2,600 Yen
(Including tax, 2849 Yen)

Feast

Tuna Sashimi Platter

Using fresh tuna directly shipped from Nanki Katsuura Port.

Shrimp, Marinated Domestic Chicken, 2 Vegetables

Fresh Tempura and Katsuura Tuna Sashimi Platter

2,100 Yen
(Including tax, 2059 Yen)

Whole Tempura of Beltfish and Katsuura Tuna Sashimi Platter

2,600 Yen
(Including tax, 2559 Yen)



Fresh Tempura and Katsuura Tuna Sashimi Platter



Whole Tempura of Beltfish and Katsuura Tuna Sashimi Platter

Contents of the Set Menu Platter

• Large Kamado Rice



Please choose your preferred rice

Japan's Best

Niigata Koshinikari rice

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

Weekly Seasoned Mixed Rice

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

• Miso Soup

with Natural Broth



Please choose your preferred toppings

Hitoame Wakame

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

Japanese Nameko

Carefully prepared Japanese-grown nameko mushrooms, full of flavor and nutrients.

• 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

(Shrimp, Marinated Domestic Chicken, Squid, 3 Vegetables)
Assorted Tempura ¥1000 (Including tax, 1199 Yen)

(3 Shrimp, 3 Vegetables)

Assorted Shrimp Tempura ¥2000 (Including tax, 1419 Yen)

Whole Fried Beltfish ¥800 (Including tax, 1078 Yen)

Moray Eel Tempura ¥900 (Including tax, 362 Yen)

Shrimp Tempura ¥1100 (Including tax, 385 Yen)

Today's Local Fish Tempura ¥2000 (Including tax, 308 Yen)

Marinated Domestic Chicken Tempura ¥900 (Including tax, 330 Yen)

Cheese Tempura ¥800 (Including tax, 220 Yen)

Squid Tempura ¥900 (Including tax, 220 Yen)

Sausage Tempura ¥1100 (Including tax, 165 Yen)

Chikuwa Tempura ¥1100 (Including tax, 165 Yen)

Soft-Boiled Egg Tempura ¥1100 (Including tax, 165 Yen)

Lotus Root Tempura ¥900 (Including tax, 132 Yen)

Sweet Potato Tempura ¥900 (Including tax, 132 Yen)

Eggplant Tempura ¥900 (Including tax, 132 Yen)

Onion Tempura ¥900 (Including tax, 132 Yen)

Green Pepper Tempura ¥900 (Including tax, 132 Yen)

Pumpkin Tempura ¥900 (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 ¥700 (Including tax, 889 Yen)

Includes Juice and Toy

Kids' Tempura Bowl ¥600 (Including tax, 789 Yen)



Toy Included

Includes Juice

Kids' Tempura Set

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 ¥900 (Including tax, 110 Yen)

Large Kishu Nanko Ume Plums ¥900 (Including tax, 330 Yen)

Rice and a Side Dish

Rice (Koshinikari) ¥900 (Including tax, 319 Yen)

Miso Soup (Wakame or Nameko) ¥900 (Including tax, 132 Yen)

Cabbage Salad ¥900 (Including tax, 220 Yen)

Onsen Tamago (Hot Spring Egg) ¥900 (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 (Including tax, 440 Yen)

Soft Serve Ice Cream ¥300 (Including tax, 330 Yen)

Owashi Milk Soft Serve Ice Cream ¥900 (Including tax, 330 Yen)

Drink

~ Alcohol ~

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

Draft Beer (M) ¥900 (Including tax, 649 Yen)

Bottled Beer (M) ¥900 (Including tax, 759 Yen)

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

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

Barley Shochu ¥4100 (Including tax, 495 Yen)

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

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

~ Soft Drink ~

Oolong Tea ¥900 (Including tax, 319 Yen)

Coca-Cola ¥900 (Including tax, 319 Yen)

Orange Juice ¥900 (Including tax, 319 Yen)

Non-Alcoholic Beer ¥400 (Including tax, 440 Yen)