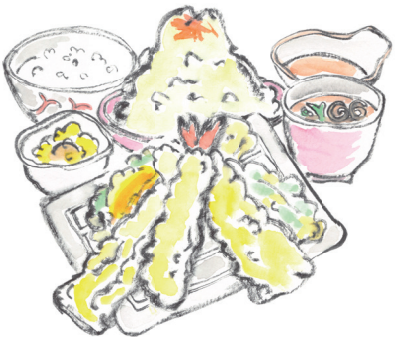


Tempura Specialty Shop using Rice Bran Oil

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 ¥12000 Yen

(Including tax, 1749 Yen)

Includes Egg Tempura

¥9000 Yen

Seasonal Local Fish, Shrimp, Squid, 3 Vegetables

Seasonal Local Fish Tempura Platter ¥16000 Yen

(Including tax, 1749 Yen)

Includes Egg Tempura

¥9000 Yen

Half Cut Hairtail, Shrimp, Squid, 3 Vegetables

Yoshihei Seafood Tempura Platter ¥17000 Yen

(Including tax, 1969 Yen)

Includes Egg Tempura

¥8000 Yen

Whole Hairtail Tempura, 3 Vegetables

Whole Hairtail Tempura Platter ¥17000 Yen

(Including tax, 1969 Yen)

Includes Egg Tempura

¥8000 Yen

(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 Koshirikari Rice
Monthly Seasoned Mixed Rice
Miso Soup
with Natural Broth Hitotame Wakame • Japanese Nameko
Cabbage House-made Fresh Vegetable Dressing
Pickles Kishu Mini Ume • Yuzu Daikon

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

6 Vegetables

All-Vegetable Tempura Platter ¥11000 Yen

(Including tax, 1309 Yen)

Includes Egg Tempura

¥2000 Yen

3 Marinated Domestic Chicken, 3 Vegetables

Marinated Chicken Tempura Platter ¥13000 Yen

(Including tax, 1529 Yen)

Includes Egg Tempura

¥4000 Yen

1 Shrimp, 2 Marinated Domestic Chicken, 3 Vegetables

1 Shrimp, 2 Chicken Tempura Platter ¥14000 Yen

(Including tax, 1639 Yen)

Includes Egg Tempura

¥1000 Yen

2 Shrimp, 1 Marinated Domestic Chicken, 3 Vegetables

2 Shrimp, 1 Chicken Tempura Platter ¥16000 Yen

(Including tax, 1749 Yen)

Includes Egg Tempura

¥9000 Yen

3 Shrimp, 3 Vegetables

All-Shrimp Tempura Platter ¥19000 Yen

(Including tax, 1859 Yen)

Includes Egg Tempura

¥7000 Yen

(Including tax, 1969 Yen)

Includes Dessert†

Shrimp, Marinated Domestic Chicken, 2 Vegetables, Seasonal sorbet
Ladies' Tempura Platter ¥16000 Yen

(Including tax, 1749 Yen)

Includes Egg Tempura

¥9000 Yen

(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



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 Sashimi Platter

Feast

まぐろ刺身膳

Using fresh tuna directly shipped from Nanki Katsura Port.

Shrimp, Marinated Domestic Chicken, 2 Vegetables

Fresh Tempura and

Katsura Tuna Sashimi Platter

21,600 Yen

(Including tax, 2409 Yen)

Whole Tempura of Beltfish

and Katsura Tuna Sashimi Platter

29,000 Yen

(Including tax, 2959 Yen)

Katsura Tuna Fisherman's Meal Platter

19,000 Yen

(Including tax, 1859 Yen)

Includes Soft-Boiled Egg

17,600 Yen

(Including tax, 1969 Yen)

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

20,000 Yen

(Including tax, 2299 Yen)

Includes Soft-Boiled Egg

21,600 Yen

(Including tax, 2409 Yen)

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

21,000 Yen

(Including tax, 2849 Yen)

Includes Soft-Boiled Egg

29,000 Yen

(Including tax, 2959 Yen)



Fresh Tempura and Katsura Tuna Sashimi Platter



Whole Tempura of Beltfish and Katsura Tuna Sashimi Platter

Contents of the Set Menu Platter

• Large Kamado Rice



Please choose your preferred rice

Japan's Best

Niigata Koshikari 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

Hitothane 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 Yen
(Including tax, 1199 Yen)

(3 Shrimp, 3 Vegetables)
Assorted Shrimp Tempura 1200 Yen
(Including tax, 1419 Yen)

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

Moray Eel Tempura 800 Yen
(Including tax, 352 Yen)

Shrimp Tempura 600 Yen
(Including tax, 385 Yen)

Today's Local Fish Tempura 200 Yen
(Including tax, 308 Yen)

Marinated Domestic Chicken Tempura 800 Yen
(Including tax, 330 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 100 Yen
(Including tax, 165 Yen)

Lotus Root Tempura 100 Yen
(Including tax, 132 Yen)

Sweet Potato Tempura 100 Yen
(Including tax, 132 Yen)

Eggplant Tempura 100 Yen
(Including tax, 132 Yen)

Onion Tempura 100 Yen
(Including tax, 132 Yen)

Green Pepper Tempura 100 Yen
(Including tax, 132 Yen)

Pumpkin Tempura 100 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 1000 Yen
(Including tax, 869 Yen)

Includes Juice and Toy

Kids' Tempura Bowl 800 Yen
(Including tax, 759 Yen)



Kids' Tempura Set

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

※Juice can be substituted with miso soup.

Rice and a Side Dish

Rice (Koshikari)

200 Yen
(Including tax, 319 Yen)

Miso Soup (Wakame or Nameko)

100 Yen
(Including tax, 132 Yen)

Cabbage Salad

200 Yen
(Including tax, 220 Yen)

Onsen Tamago (Hot Spring Egg)

100 Yen
(Including tax, 110 Yen)

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

800 Yen
(Including tax, 330 Yen)

Design

Seasonal sorbet

800 Yen
(Including tax, 330 Yen)

Drink

~ Alcohol ~

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

Japanese Sake (180ml)

400 Yen
(Including tax, 539 Yen)

Barley Shochu

400 Yen
(Including tax, 495 Yen)

Sweet Potato Shochu

400 Yen
(Including tax, 495 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

400 Yen
(Including tax, 440 Yen)

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 Japanese 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

2,590yen (tax included 2,849yen)