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Special Lunch on Monday-Sunday 飛翔ランチ メニュー (月曜日~日曜日) from 11:30-14:30 hrs

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\boldsymbol{A}	LA	Carte

Starter	
Shime Saba Aburi しめ鯖のあぶり Torched lightly marinated vinegared mackerel	280
Mentaiko Aburi 明太子あぶり Torched lightly boiled spicy cod roe	250
Umaki 鰻巻き Japanese omelet rolls eel filling	250
Rocked Shrimps with Spicy Mayo ロックシュリンプ天ぷらスパイシーマヨで Marinated prawns tempura with spring onion and spicy mayonnaise	180
Tako Wasabi たこわさび Marinated raw octopus with wasabi sauce	150
Hiyayakko 冷奴 Soft tofu with spring onion, ginger, and dry bonito	150
Edamame Garlic Butter 枝豆 ガーリックバター Boiled edamame with garlic and butter	140
Edamame Spicy 枝豆 スパイシー Boiled edamame with Japanese seven spices	140
Edamame Salt 枝豆 塩 Boiled edamame with salt	120

Salad

Cyuka Wakame 中華わかめ

Marinated sesame oil seaweed

Wagyu Shabu Salad Sesame Dressing 牛しゃぶサラダ Japanes salad topped with wagyu beef sliced served with shabu shabu dressing	570
Kaisen Salad Wasabi Shoyu Dressing 海鮮サラダ Japanese salad topped with mixed sashimi served with Japanese dressing	500
Pork Shabu Salad Sesame Dressing 豚しゃぶサラダ Japanese salad topped with kurobuta pork sliced served with shabu shabu dressing	280
Caesar Salad シーサーサラダ Romaine lettuce, croutons, crispy bacon & parmesan cheese served with caesar dressing	230

80



A La Carte

Sashimi Moriawase 5 お刺身盛り合わせ	1480

Sashimi Moriawase 3 お刺身盛り合わせ 980

Assortment of 3 kinds of sashimi

Chutoro Sashimi 本マグロ 中トロ 880
Fresh sliced medium fatty tuna

Maguro Sashimi 本マグロ 赤身 640

Hokkaido Hotate Sashimi 北海道ホタテ貝柱 420

Fresh sliced Japanese scallops

Fresh sliced blue fin tuna

Assortment of 5 kinds of sashimi

Madai Sashimi 真鯛 420

Fresh sliced Japanese red sea bream

Hamachi Sashimi はまち 410

Fresh sliced yellowtail fish

Salmon Sashimi サーモン 350

Fresh sliced salmon

Sashimi



A La Carte

Sushi

Nigiri Moriawase にぎり 盛り合わせ	720
Assortment of 8 kinds of Japanese sushi and maki	
Akami 本マグロ 赤身 Japanese sushi rice topped with blue fin tuna akami	360
Chutoro 本マグロ 中トロ Japanese sushi rice topped with blue fin tuna chutaro	350
Supuriese sustil free topped with side in turia chataro	
Hamachi はまち	200
Japanese sushi rice topped with yellowtail fish	
Unagi うなぎ Japanese sushi rice topped with grilled Japanese eel	200
Hotate 北海道ホタテ貝柱	190
Japanese sushi rice topped with Hokkaido scallop	
Salmon サーモン Japanese sushi rice topped with salmon	150
Tamago たまご Japanese sushi rice topped with sweet Japanese omelet	80



Maki

Sushi rice, akami wrapped with seaweed

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A La Carte

Ikura Gunkan イクラ軍艦	370
Sushi rice, marinated soy, sake, mirin, salmon roe wrapped with seaweed	
Tekka 鉄火巻き	220

Futomaki ふとまき		220
Sushi rice, shrimp, Japanese e	gg roll, Japanese dried vegetable,	
cucumber wrapped with seaw	eed	

Oshinko おしんこ巻き	90
Sushi rice, pickled radish wrapped with seaweed	

Kappa かっぱ巻き	80
Sushi rice cucumber wrapped with seaweed	

ROLL (Japanese Fusion roll by Chef MASA)

Spicy Hon Maguro Roll スパイシー本マグロロール Sushi rice, blue fin tuna, pickled radish, cucumber, spring onion,	670
spicy mayonnaise wrapped with seaweed	

California カリフォルニアロール	270
Sushi rice, crab meat, avocado, ginger, wasabi, cucumber,	
crab stick wrapped with tobiko	

Salmon Avocado サーモンアボカドロール Sushi rice, salmon, avocado, cucumber,	220
wasabi mayonnaise wrapped with seaweed	

Tempura Roll 天婦羅ロール	160
Sushi rice, shrimp tempura, cucumber, tempura crunch,	
spicy mayonnaise wrapped with seaweed	



A La Carte

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Japanese Beef Striploin A5 佐賀牛サーロイン	2400

Thai Wagyu Striploin タイ和牛サーロイン 1200

River Prawns 川海老 850

Grilled river prawn seasonning with salt & black pepper

Grilled Thai wagyu beef seasonning with salt & black pepper

Grilled Japanes wagyu beef A5 seasonning with salt & black pepper

Pork Chop ポークチョップ 骨付き豚肉 410

Grilled pork chop seasonning with salt & black pepper

Chicken Thigh 鶏モモ 250

Grilled chicken thigh seasonning with salt & black pepper

Grill

Tennan Yaki

Gindara Saikyo Yaki 銀鱈西京焼き 950 Grilled silver cod fish seasonning with marinated miso

Gindara Shioyaki 銀鱈塩焼き 850

Grilled silver cod fish seasonning with salt

Salmon Teriyaki サーモン照り焼き 380

Grilled salmon glazed with japanes soy sauce

Salmon Shioyaki サーモン塩焼き 380

Grilled salmon seasonning with salt

Seabass Shioyaki シーバス塩焼き 280

Grilled seabass seasonning with salt



A La Carte

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Ebi Tempura 海老の天婦羅 Fried tiger prawns, oba leaves served with ginger & radish in dashi soup	420
Tempura Moriawase 天婦羅盛り合わせ Fried tiger prawns, white fish, and assorted vegetables served with ginger & radish in dashi soup	400
Kurobuta Tonkatsu 黒豚とんかつ Deep-fried breaded pork cutlet	320
Agedashi Tofu 揚げ出し豆腐 Fried tofu with ginger, radish, and spring onion in dashi soup	150
RICE DISHES	
Wagyu Steak Jyu 和牛ステーキ重 Rice topped with grilled wagyu beef steak served in Japanese box	1200
Unagi Jyu 鰻重 Rice topped with grilled Japanese eel served in Japanese box	850
Kaisen Jyu 海鮮重 Rice topped with assorted seafood sashimi served in Japanese box	850
Salmon Ikura Jyu サーモンとイクラの親子重 Rice topped with salmon sashimi & salmon roe served in Japanese box	650
Tempura Jyu 天ぷら重 Rice topped with assorted seafood & vegetables tempura served in Japanese box	400
Steamed Japanese Rice 白ごはん	50



A La Carte

Noodle and soup

Inaniwa Udon(Hot/Cold) with Tempura いなにわうどん(温/冷)てんぷら付	480
Japanese noodles soup with thick rice noodles topped with crunchy tempura	
supuriese riodales soup with their rice riodales topped with eraneng tempara	
Inaniwa Soba (Hot/Cold) with Tempura 天婦羅そば (温/冷)	410
·	710
Japanese noodles soup with thick wheat noodles topped with crunchy tempura	
Mice Cours Is 71.7	F0
Miso Soup おみそしる	50
Traditional Japanese soup of miso paste, dashi, seaweed and tofu	
Dessert	
Dessert	
Moshio Soft Serve Ice Cream	150
Japanese sea salt mixed with milk	150
Japanese sea sait mixed with mik	
Vice Coulock (Late)	120
Yuzu Sorbet ゆずシャーベット	120
Japanese Yuzu Sorbet	
Japanese Fluffy Cheese cake ふわふわジャパニーズチーズケーキ	120
Japanese style fluffy cheese cake top with apricot jam	