



OSECHI MENU

(Traditional Japanese New Year's Dish)

Please order at the customer service desk.

CA

A Ajihyakka 3 boxes

Reg: \$425.00

Early Bird Price **\$400.00**

BOX 1

NAMAHOTATE SHOGAEE	(COOKED SCALLOP)	YAKIME IRI KANITSUME	(BOILED FISH MEAT)	MATSUMAEZUKE	(SEASONED WHELK)
KODAI SAIKYOYAKI	(COOKED SEA BREAM)	BOILED LOBSTER	(COOKED LOBSTER)	AJITSUKE KAZUNOKO	(SEASONED HERRING ROE)
KOMOCHI IKA	(COOKED SQUID)	SAWARA KOBUJIME	(SEASONED SPANISH MACKEREL)	TAKO BASIL SAUCE	(COOKED OCTOPUS)
TARA NO UMANI	(BOILED ALASKA POLLOCK)	YAKI HOTATE	(BAKED SCALLOP)	AYU SASAKINCHAKU	(COOKED SWEETFISH)
TAZUKURI	(COOKED JAPANESE ANCHOVY)	MADARANOKO UMANI	(COOKED COD ROE)		

BOX 2

AKA KAMABOKO	(RED STEAMED FISH CAKE)	WAKAMOMO KANRONI	(COOKED PEACH)	AJITSUKE KOMOCHIKONBU	(COOKED KELP W/ HERRING ROE)
SHIRO KAMABOKO	(WHITE STEAMED FISH CAKE)	EBI NO UMANI	(COOKED SHRIMP)	KINTON	(SEASONED BEAN)
BURI SAIKYOYAKI	(COOKED YELLOWTAIL)	KOHAKU NAMASU	(SEASONED RADISH)	SHIBUKAWA KURI KANRONI	(COOKED CHESTNUT)
RYOUTEI DATEMAKI	(BAKED FISH CAKE)	MASU SHOYU IKURA	(SEASONED TROUT ROE)		
MADARA NANBANZUKE	(COOKED ALASKA POLLOCK)	KUROMAME	(SEASONED BLACK BEAN)		

BOX 3

TATAKI GOBOU	(SEASONED BURDOCK)	HOTSUKI TAKENOKO	(SEASONED BAMBOO SHOOTS)	SHIROEBI OLIVE OIL ZUKE	(SEASONED JAPANESE GLASS SHRIMP)
YOMOGI-FU	(SEASONED WHEAT GLUTEN CAKE)	SHIITAKE YUZUNI	(SEASONED SHIITAKE MUSHROOM)	ICHIDAGAKI	(COOKED DRIED PERSIMMON)
AWA-FU	(SEASONED WHEAT GLUTEN CAKE)	KINGOMA KAKUNI	(SEASONED TUNA)	MAPLE KURUMI	(SEASONED WALNUTS)
YAKI YUBAMAKI	(SEASONED SOYBEAN CURD SKIN)	KUKIWAKAME SHOGA FUUMI	(COOKED SEAWEED)	SHIO TOMATO AMANATTO	(SEASONED TOMATO)
NARUTOKINTOKI LEMON NI	(SEASONED SWEET POTATO)	AWABI FUKURANI	(COOKED ABALONE)	KINKAN	(COOKED KUMQUAT)
KOMATSUNA TO AGENIMONO	(SEASONED KOMATSUNA)	TSUBUGAI YUZU MATSUMAEZUKE	(COOKED WHELK)		
UME-FU	(SEASONED WHEAT GLUTEN CAKE)	EBI SALAD	(SEASONED SHRIMP)		
HITOKUCHI KOBUMAKI	(SEASONED KELP)	SMOKE ROSE SALMON	(SEASONED SALMON)		

CONTAINS: MILK, EGG, FISH, CRUSTACEANS, NUTS, PEANUTS, WHEAT, SOY, SHRIMP, JAPANESE GLASS SHRIMP, BONITO, SEA BREAM, SNOW CRAB, LOBSTER, GOLDEN THREADFIN BREAM, WHITE CROAKER, PIKE CONGER, ALASKA POLLOCK, TUNA, SARDINE, MACKEREL, FRIGATE MACKEREL, SPANISH MACKEREL, SALMON TROUT, AYU SWEETFISH, YELLOWTAIL, CHESTNUTS, WALNUTS.

B Yusen 3 boxes

Reg: \$390.00

Early Bird Price **\$370.00**

BOX 1

AKA KAMABOKO	(RED STEAMED FISH CAKE)	KOHAKU NAMASU	(SEASONED RADISH)	KINTON	(SEASONED BEAN)
SHIRO KAMABOKO	(WHITE STEAMED FISH CAKE)	MASU SHOYU IKURA	(SEASONED TROUT ROE)	SHIBUKAWA KURI KANRONI	(BOILED CHESTNUTS)
SASAFU	(GLUTEN CAKE)	IWAI EBI	(BOILED SHRIMP)	TAZUKURI	(COOKED JAPANESE ANCHOVY)
RYOUTEI DATEMAKI	(BAKED FISH CAKE)	BUDOUAME	(SEASONED BLACK BEAN W/ GOLD FOIL)	KAZUNOKO MATSUMAE ZUKE	(SEASONED HERRING ROE AND WHELK)
KINKAN	(COOKED KUMQUAT)			KAZUNOKO WASABI	(SEASONED HERRING ROE WITH WASABI)

BOX 2

NARUTOKINTOKI LEMON NI	(SEASONED SWEET POTATO)	KAISEN MIX MARINADE	(MARINATED SEAFOOD)	KOMOCHI IKA	(COOKED SQUID WITH HERRING ROE)
MAPLE KURUMI	(SEASONED WALNUTS)	SPICY MARINADE	(MARINATED ONION)	HYUGANATSU JELLY	(CITRUS JELLY)
GREEN OLIVE	(SEASONED OLIVE)	SMOKE SHRIMP	(SMOKED SHRIMP)	RENKON AMAKARA AE	(SEASONED LOTUS ROOT)
BLACK OLIVE	(SEASONED OLIVE)	WAKAMOMO KANRONI	(COOKED PEACH)		
BAIGAI AMANIKUSHI	(SEASONED IVORY SHELL)	ANZU SAWAYAKANI	(SEASONED DRIED APRICOT)		

BOX 3

MANGANJI TOGARASHI NO AKARANI	(COOKED BONITO CHILI PEPPER)	ASHIRAI SORAMAME	(BOILED BROAD BEANS)	NOMAKI EBI	(FISH CAKE - SHRIMP)
KOHADA AWAZUKE	(COOKED GIZZARD SHAD)	TATAKI GOBOU	(SEASONED BURDOCK)	HITOKUCHI KONBU MAKI	(SEASONED KELP)
KINGOMA KAKUNI	(SEASONED TUNA)	SHIITAKE UMANI	(COOKED SHIITAKE MUSHROOM)	NINJIN NEJIRI UME FUKUMENI	(COOKED CARROT)
YAKI YUBAMAKI	(SEASONED SOYBEAN CURD SKIN)	HIROUSU	(SEASONED SOYBEAN CURD)		
KODAI HISHIOYAKI	(GRILLED SMALL SEA BREAM)	YAKITAKENOKO	(SEASONED BAMBOO SHOOT)		
SAKE SAIKYOYAKI	(COOKED SALMON)	NANO HANA SHINODAMAKI	(FISH CAKE - RAPESEED FLOWER)		
		NOMAKI HOURENSOU	(FISH CAKE - SPINACH)		

CONTAINS: MILK, EGG, FISH, CRUSTACEANS, NUTS, PEANUTS, WHEAT, SOY, SHRIMP, WALNUTS, SALMON, BONITO, GOLDEN THREADFIN BREAM, CROCKER, CONGER PIKE, ALASKA POLLOCK, CHESTNUTS, JAPANESE ANCHOVY, GIZZARD SHAD, TUNA, SEA BREAM, SALMON TROUT, GOLDEN THREADFIN BREAM, CONGER PIKE.

Based on availability of seasonal ingredients, menu items are subject to change without notice. The product delivery may be delayed due to the weather condition.



Ajihiyakka 1 box

Reg: \$330.00

**Early Bird
Price**

\$315.00

YAKI TAKENOKO	(SEASONED BAMBOO SHOOTS)	WAKAMOMO KANRONI	(COOKED PEACH)	YAKI HOTATE	(BAKED SCALLOP)
SHIITAKE YUZUNI	(SEASONED SHIITAKE MUSHROOM)	AURORA CREAM TSUTSUMI	(BAKED CAKE)	KINTON	(SEASONED BEAN)
NOMAKI (HORENSO)	(BAKED FISH CAKE - SPINACH)	KAI TERIYAKI MATSUBAGUSHI	(SEASONED CHOWDER CLAM)	SHIBUKAWA KURI KANRONI	(COOKED CHESTNUT)
NOMAKI (EBI)	(BAKED FISH CAKE - SHRIMP)	AKA KAMABOKO	(RED STEAMED FISH CAKE)	SMOKE ROSE SALMON	(SEASONED SALMON)
TSUBUGAI MATSUMAEZUKE	(COOKED WHELK)	SHIRO KAMABOKO	(WHITE STEAMED FISH CAKE)	ONION MARINADE	(SEASONED ONION)
YOMOGI-FU	(SEASONED WHEAT GLUTEN CAKE)	KOMOCHI IKA	(COOKED SQUID)	AYU SASAKINCHAKU	(COOKED SWEETFISH)
AWA-FU	(SEASONED WHEAT GLUTEN CAKE)	KOMATSUNA TO AGENIMONO	(SEASONED JAPANESE MUSTARD SPINACH)	BURI TERIYAKI	(COOKED YELLOWTAIL)
YAKI YUBAMAKI	(SEASONED SOYBEAN CURD SKIN)	AWABI FUKURANI	(COOKED ABALONE)	AJITSUKE KAZUNOKO	(SEASONED HERRING ROE)
NARUTOKINTOKI LEMON NI	(SEASONED SWEET POTATO)	SAWARA KOBUJIME	(SEASONED SPANISH MACKEREL)	SHIROEBI OLIVE OIL ZUKE	(SEASONED JAPANESE GLASS SHRIMP)
HITOKUCHI KOBUMAKI	(SEASONED KELP)	EBI NO UMANI	(COOKED SHRIMP)	RYOUTEI DATEMAKI	(BAKED FISH CAKE)
KINGOMA KAKUNI	(SEASONED TUNA)	MADARA NANBANZUKE	(COOKED ALASKA POLLOCK)	ICHIDAGAKI	(COOKED DRIED PERSIMMON)
GANMOTOINGEN NITSUKE	(SEASONED FRIED BEAN CURD)	KOHAKU NAMASU	(SEASONED RADISH)	KUROMAME	(SEASONED BLACK BEAN)
BAGAI AMANIKUSHI	(SEASONED IVORY SHELL)	MASU SHOYU IKURA	(SEASONED TROUT ROE)	TAKO BASIL SAUCE	(COOKED OCTOPUS)
EBI SALAD	(SEASONED SHRIMP)	HANAMOCHI KOUBAI	(JAPANESE CONFECTION)	KURUMI KANRONI	(SEASONED WALNUTS)
ANZU KANRONI	(SEASONED DRIED APRICOT)	MADARANOKO UMANI	(COOKED COD ROE)	SHIO TOMATO AMANATTO	(SEASONED TOMATO)

CONTAINS: MILK, EGG, FISH, CRUSTACEANS, NUTS, PEANUTS, WHEAT, SOY, SHRIMP, JAPANESE GLASS SHRIMP, BONITO, GOLDEN THREADFIN BREAM, WHITE CROAKER, PIKE CONGER, ALASKA POLLOCK, TUNA, SARDINE, MACKEREL, FRIGATE MACKEREL, SPANISH MACKEREL, SALMON TROUT, AYU SWEETFISH, YELLOWTAIL, CHESTNUTS, WALNUTS.



Senjukaku Kinugasa 3 boxes

Reg: \$295.00

**Early Bird
Price**

\$280.00

BOX 1

KURUMI KANRONI	(SEASONED WALNUTS)	RYOUTEI DATEMAKI	(BAKED FISH CAKE)	KAZUNOKO MATSUMAEZUKE	(SEASONED HERRING ROE AND WHELK)
BROCCOLI TO MAME NO SALAD	(VEGETABLE SALAD)	IWAIEBI	(COOKED SHRIMP)	KUROMAME (KINPAKU)	(SEASONED BLACK SOYBEAN WITH GOLD FOIL)
KINKAN	(COOKED KUMQUAT)	KODAI HISHIOYAKI	(GRILED CRIMSON SEA BREAM)		
TAZUKURINI	(COOKED SARDINE)	KAZUNOKO WASABI FUMI	(SEASONED HERRING ROE)		

BOX 2

TSUBUGAI UNI MENTAI AE	(PREPARED WHELK)	NARUTO KINTOKIIMO LEMON NI	(COOKED SWEET POTATO)	KINTON	(SEASONED BEAN)
KINTOKI NINJIN	(SEASONED CARROT)	KOHAKU NAMASU	(SEASONED RADISH)	SHIBUKAWA KURI KANRONI	(BOILED CHESTNUTS)
KOMOCHI IKA	(COOKED SQUID WITH HERRING ROE)	MASU SHOYU IKURA	(SEASONED COOKED SALMON ROE)	MANGANJI NO AMAKARANI	(COOKED BONITO CHILI PEPPER)
ANZU SAWAYAKANI	(SEASONED APRICOT)	KOHADA AWADUKE	(PREPARED GIZZARD SHAD)		
WAKAMOMO KANRONI	(COOKED PEACH)	KOHAKUICHIMATSUKAMABOKO	(FISH CAKE)		

BOX 3

MAGURO KAKUNI	(SEASONED COOKED TUNA)	KOMATSUNATO AGENO NIMONO	(SEASONED VEGETABLES)	HITOKUCHI KONBUMAKI	(SEASONED KELP)
RENKON AMAKARA AE	(SEASONED LOTUS ROOT)	TATAKI GOBOU	(COOKED BURDOCK)	HOTSUKI TAKENOKO	(COOKED BAMBOO SHOOT)
UMEFU	(GLUTEN CAKE)	SHIITAKE UMANI	(COOKED SHIITAKE MUSHROOM)	TEMARIYUBA	(SEASONED SOYBEAN CURD)
NOMAKI HORENSOU	(FISH CAKE - SPINACH)	YOMOGIFU	(GLUTEN CAKE)		
NOMAKI EBI	(FISH CAKE - SHRIMP)	AWAFU	(GLUTEN CAKE)		

CONTAINS: MILK, EGG, FISH, CRUSTACEANS, NUTS, PEANUTS, WHEAT, SOY, SHRIMP, WALNUTS, BONITO, TUNA, SARDINE, CUTTLEFISH, GIZZARD SHAD, CHESTNUTS, ALASKA POLLOCK, CRIMSON SEA BREAM, GOLDEN THREADFIN BREAM, WHITE CROAKER, PIKE CONGER.



Mini Osechi 2 boxes

Reg: **\$75.00**

BOX 1

DONKO SHIITAKE YUZUNI	(SEASONED SHIITAKE MUSHROOM)	KINTOKI-NINJIN UMEGATA	(SEASONED CARROT)	KINTON	(SEASONED BEAN)
YUBA SANSHOKU	(SEASONED SOYBEAN CURD SKIN)	RYOUTEI DATEMAKI	(BAKED FISH CAKE)	SHIBUKAWA KURI KANRONI	(COOKED CHESTNUT)
KOUHAKU ICHIMATSU KAMABOKO	(STEAMED FISH CAKE)	WAKAMOMO KANRO	(COOKED PEACH)	BUDOUMAME	(SEASONED BLACK BEAN)
HITOKUCHI KOBUMAKI	(SEASONED KELP)	HANAMOCHI KOUBAI BOKASHI	(JAPANESE CONFECTION)		

BOX 2

TARABA FUMI KAMA	(STEAMED FISH CAKE)	MASU SHOYU IKURA	(SEASONED TROUT ROE)	SALMON TROUT SAIKYOYAKI	(COOKED SALMON TROUT)
PUCHIPURI EBI SALAD	(SEASONED SHRIMP)	TATAKI GOBOU	(SEASONED BURDOCK)	TAZUKURI NI	(COOKED JAPANESE ANCHOVY)
KOUHAKU NAMASU HYUGANATSU FUMI	(SEASONED RADISH)	NAGOMIMAKI EBI	(STEAMED FISH CAKE - SHRIMP)		
		NAGOMIMAKI HORENSOU	(STEAMED FISH CAKE - SPINACH)		

CONTAINS: MILK, EGG, FISH, CRUSTACEANS, NUTS, PEANUTS, WHEAT, SOY, SHRIMP, CRAB, BONITO, GOLDEN THREADFIN BREAM, WHITE CROAKER, PIKE CONGER, ALASKA POLLOCK, SALMON TROUT, JAPANESE ANCHOVY, MACKEREL, THREADFIN PORGY, CHESTNUTS.

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