

Yopparai Ronin 9th Anniversary Menu

\$90 per person (excludes tax & gratuity)

WELCOME SAKE

Niigata HAKKAISAN Tokubetsu Honjozo (heated)

STARTERS

Chawanmushi

Steamed egg custard with yuzu peel and mitsuba

Hassun

3 kinds of seasonal appetizers

SASHIMI

Chef's Daily Selection

MAIN DISHES

Ebi Shinjo

Fluffy dumpling of shrimp and cod with shiitake mushroom

Grilled Salmon and Beef

Salmon marinated with saikyo-miso

Washugyu chuck flap marinated with miso blend

Tempura

Japanese tiger prawn with seasonal vegetables

Ozoni Soup

Traditional Japanese New Year's soup of chicken and bonito broth, with mochi and seasonal vegetables

YOPPARAI STYLE SHABU SHABU

Hot pot with thinly-sliced meats, tofu, and vegetables

Choice of Washugyu beef, pork belly, or beef/pork combo

Additional hot pot set available for +\$19

NOODLES

Inaniwa Udon

Thin udon noodles from Akita, served hot with fish cake and mochi

DESSERT

Matcha with mochi ice cream and red beans