



#uni
S e a f o o d

Grand Menu



SSID : uniseafood
PW : uniseafood

FOOD MENU

Platter

Seafood Platter

• Regular (for 2p) 3500 • Premium (for 2p) 5500 • Large (for 3~4p) 6500

※The contents of the seafood platter will vary depending on the day's availability.

Oyster Platter (5pcs) 2400

Oyster (1pc) 500

Cold Appetizer

Appetizer of the Day 450

Homemade Sea Urchin Cream Pudding 550

Potato Salad w/ Clams 580

Italian Olives 600

Fresh Fish Ham of the Day 750

Soft-boiled Egg w/ Drizzled Sea Urchin 850

Tuna and Salmon Poke 850

Homemade Sea Urchin Cream Cheese 980

Shrimp Cocktail (6pcs) 1100

Fresh Fish Carpaccio 1200

Assorted Cheese 1200

Caprese Style w/ Ricotta Cheese,
tomatoes and Scallops 1250

Sea Urchin Cream Mont Blanc Style 1350

Salad

Green Salad w/ Anchovy Dressing 780

Seafood Salad w/ Yogurt Dressing 1100

Hot Appetizer, Soup

Clam Chowder 600

French Fries w/ Anchovy Sauce 650

Deep-fried Mackerel w/ Dill Flavor 750

Sea Urchin Croque Monsieur 980

Octopus and Black Olive Ajillo
w/ Basil Flavor 980Shrimp and Garlic Ajillo Japanese
w/ Pepper Flavor 980

Garlic Shrimp 1200

Fish & Chips 1200 (half 650)

Sea Urchin Cream Croquette 1200

Sea Urchin Cream Gratin 1200

Wine Steamed Shellfish ASK

FOOD MENU

Uni Cream

Homemade Sea Urchin Cream Pudding 550

Soft-boiled Egg w/ Drizzled Sea Urchin 850

Homemade Sea Urchin Cream Cheese 980

Sea Urchin Croque Monsieur 980

Sea Urchin Cream Mont Blanc Style 1350

Sea Urchin Cream Croquette 1200

Sea Urchin Cream Gratin 1200

Sea Urchin Cream Spaghetti 1680

Fresh Sea Urchin Cream Spaghetti 2880

Main Dish

Sauteed Swordfish w/ herbs and Seeds 1800

Grilled Tuna "Kama"
(tuna meat around the gill) 1980

Acqua Pazza of the Day ASK

Sauteed Meat of the Day
w/ Sea Urchin Cream Sauce ASK

Pasta, Rice

Steamed Rice
w/ Sea Urchin & Salmon Roe 1200

Sea Urchin Cream Spaghetti 1680

Fresh Sea Urchin Cream Spaghetti 2880

Pasta of the Day ASK

Others

Fresh Sea Urchin (20g) 1800

Salmon Roe (40g) 1300

Dessert

Gelato of the Day 550

Course Meal

Casual Course Meal 3500

Assorted Appetizers of the day, Homemade Sea Urchin Cream Pudding,
Seafood Salad w/ Yogurt Dressing, Fish of the Day, Gelato of the Day

Standard Course Meal 4800

Seafood Platter (Regular), Homemade Sea Urchin Cream Pudding,
Seafood Salad w/ Yogurt Dressing, Sea Urchin Cream Spaghetti,
Fish of the Day, Gelato of the Day

Premium Course Meal 8800

Seafood Platter (Premium), Homemade Sea Urchin Cream Pudding,
Seafood Salad w/ Yogurt Dressing, Fresh Sea Urchin Cream Spaghetti,
Sauteed Swordfish w/ Herb and Seeds, Sauteed Meat of the Day
w/ Seafood Sauce, Gelato of the Day

• Contents may vary depending on availability, etc.

• All-you-can-drink option(2H) is available for an additional ¥2,000 per person
for each course meals.SSID : uniseafood
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DRINK MENU

Whisky

Dewar's Highball 650

Suntory Kaku Highball 700

Chuhai, Sour

Shochu w/ Lemon and Soda 550

Shochu w/ Oolong Tea 500

Shochu w/ Green Tea 500

Beer

Sapporo Black Label 700

Sapporo Premium (Non-alcohol) 600

Shochu

Kitchomu (Oita / Mugi) 650

Kurokirishima (Miyazaki / Imo) 500

Torikai (Kumamoto / Kome) 650

Cocktail

Gin and Soda 700

Vodka and Tonic 700

Bloody Caesar 950

Rum and Coke 700

Tequila Buck 700

Cassis and Orange 700

Campari and Soda 700

House Wine by the glass

LUNARIA MALVASIA (White) 650

LUNARIA MONTEPLUCIANO (Red) 650

LUNARIA PINOT GRIGIO (Orange) 650

We have a list of available bottle wine.

Champagne

Veuve Clicquot Yellow Label (Glass) 2200

Veuve Clicquot Yellow Label 13000

Veuve Clicquot Rich Rose 18000

Veuve Clicquot La Grande Dame 40000

Soft Drink

Coca Cola 500

Ginger Ale 500

Orange Juice 500

Clamato Tomato Juice 700

Oolong Tea 450

Green Tea 450

Acqua Panna (750ml) 1350

Perrier (300ml) 700

S.Pellegrino (750ml) 1350



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