



#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

Fresh Fish Carpaccio ASK

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

Assorted Cheese 1200

Sea Urchin and Potato Cream Dip 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

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 Cream Croquette 1200

Sea Urchin Cream Gratin 1200

Sea Urchin and Potato Cream Dip 1350

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

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.

Pasta, Rice

3 kinds of Small Rice Bowl
w/ Sea Urchin, Oyster & Salmon Roe 1350

Sea Urchin Cream Spaghetti 1680

Spaghetti Vongole Bianco
w/ Dried Mullet Roe 1880Spaghetti Pescatore
w/ UMAMI of Seafood 2400

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

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DRINK MENU

Whisky&Soda

- Dewar's Highball 680
Suntory Kaku Highball 700
Singleton Highball 980

Chuhai,Sour

- Shochu w/ Lemon and Soda 550
Shochu w/ Fresh Lemon and Soda 650
Shochu w/ Grapefruits 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
Umeshu 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

- Jean-Marie Rimbert Blanc Bino (Chardonnay) 650
Jean-Marie Rimbert Cousin Oscar (Pinot Noir/Cinsault) 650

We have a list of available bottle wine.

Champagne

- Sparkling Wine (Glass) 850
Veuve Clicquot Yellow Label 13000
Veuve Clicquot Rich Rose 18000
Veuve Clicquot La Grande Dame 40000

SoftDrink

- 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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