



#uni
S e a f o o d

Grand Menu



SSID : uniseafood
PW : uniseafood

FOOD MENU

Seafood Platter

Seafood Platter

◎Regular (for 2p) 3800 ◎Premium (for 2p) 5800 ◎Large (for 3~4p) 6800

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

Uni(Sea Urchin)

Fresh Sea Urchin direct from Hokkaido (20g) 2000

Fresh Sea Urchin direct from Hokkaido (150g) 13000

Fresh Sea Urchin and Salmon Roe Rice Bowl 3500

Fresh Sea Urchin, Tuna and Salmon Roe Rice Bowl 4200

Fresh Sea urchin Rice Bowl 5500

Cold Appetizer

Fresh Fish Carpaccio of the Day ASK

Fresh Fish Sashimi of the Day ASK

Appetizer of the Day 580

Homemade Sea Urchin Cream Pudding 650

Italian Olives 750

Korean Style Fresh Tuna and Avocado Tartar
Served w/ Toasted Seaweed 950

Soft-boiled Egg w/ Drizzled Sea Urchin 1200

Escabeche of Today's Fish w/ Italian Fish Sauce 1200

Octopus Caprese 1200

Shrimp Cocktail 1450

Assortment of Homemade Sea Urchin Cream Cheese
and Various Cheeses 1580

Homemade Salmon ham w/ Burrata Cheese 1780

Wagyu Beef Carpaccio w/ Fresh Sea urchin,
Parmigiano Reggiano and Salted Fresh Pepper 2480

Fresh Oysters

Fresh Oyster (1pc) 550

Fresh Oyster w/ Salmon Roe (1pc) 850

Fresh Oyster w/ Fresh Scallop and Salmon Roe (1pc) 950

Fresh Oyster w/ Crab (1pc) 1200

Fresh Oyster w/ Fresh Sea Urchin (1pc) 1550

Fresh Oyster w/ Fresh Sea Urchin and Salmon Roe (1pc) 1750

Oyster Platter (5pcs) 2600

Premium Oyster Platter (6pcs) 5800

FOOD MENU

Salad

- Green Salad w/ Anchovy Dressing 800
- Seafood Salad w/ Yogurt Dressing 1200

Hot Appetizer, Soup

- Wine Steamed Shellfish ASK
- Clam Chowder 700
- French Fries w/ Sea Urchin Butter 780
- Fried Chicken w/ Sea urchin Tartar 850
- Sauteed Seasonal Vegetables
w/ Shrimp Salt and Sea Urchin Mustard 980
- Sea Urchin Cream Gratin 1180
- Fresh Seaweed and Oyster Gratin (2pcs) 1200
- Octopus and Black Olive Ajillo w/ Basil Flavor 1280
- Sea Urchin Cream Croquette 1300
- Shrimp and Garlic Ajillo Japanese w/ Pepper Flavor 1350
- Fish & Chips 1380
- Sea Urchin Buttered Toast 1580
- Garlic Shrimp 1650
- Fresh Sea Urchin and Truffle Soufflé Omelet
w/ Sea Urchin Cream Sauce 2580

Pasta

- Spaghetti Vongole Bianco w/ Dried Mullet Roe 2080
- Sea Urchin Cream Spaghetti 2080
- Spaghetti Pescatore w/ UMAMI of Seafood 2880
- Fresh Sea Urchin Cream Spaghetti 3300
- Pasta of the Day ASK
- Fresh Sea Urchin (20g) for topping 2000
- Salmon Roe (40g) for topping 1700

Main Dish

- Acqua Pazza of the Day ASK
- Grilled Tuna "Kama" (tuna meat around the gill) 1980
- Sauteed Swordfish Sicilian Style 2400
- Surf & Turf (Half Lobster & Wagyu) 4200
- Roasted Whole Lobster w/ Lemon Butter Sauce 4800
- Sauteed Wagyu w/ Sea Urchin Cream Sauce 4980

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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