

# PLATTERS

## Seafood Platters Oyster Platters



Seafood Platter (Regular) 2400/p

Two orders minimum

Soft-boiled Egg w/ Sea Urchin, Sea Urchin Cream Pudding, Fresh Fish Sashimi of the Day  
Appetizer of the Day, Escabeche of Today's Fish, Shrimp Cocktail



Seafood Platter (Premium) 3800/p

Two orders minimum

Soft-boiled Egg w/ Sea Urchin, Sea Urchin Cream Pudding, Fresh Fish Sashimi of the Day  
Appetizer of the Day, Escabeche of Today's Fish, Shrimp Cocktail, Fresh Sea urchin, Fresh Oysters



Oyster Platter (5pcs) 2680



Premium Oyster Platter (6pcs) 6800

Fresh Oyster w/ Salmon Roe, Fresh Oyster w/ Fresh Scallop and Salmon Roe, Fresh Oyster w/ Crab  
Fresh Oyster w/ Fresh Sea Urchin, Fresh Oyster w/ Fresh Sea Urchin and Salmon Roe, Fresh Oyster of the Day

ご意見・ご感想をお聞かせください。We would appreciate any comments or suggestions.  
어떤 의견이나 제안이라도 감사하겠습니다。/ 我們將不勝感激任何意見或建議。/ 我们将不胜感激任何意见或建议。

Google



tripadvisor



This restaurant requires every customer to pay a cover charge of 500 yen.



## UNI (SEA URCHIN)

- Fresh Sea Urchin direct from Hokkaido (20g) 2000
- Fresh Sea Urchin direct from Hokkaido (150g) 14000
- Fresh Sea Urchin and Salmon Roe Rice Bowl 4200
- Fresh Sea Urchin, Tuna and Salmon Roe Rice Bowl 5500
- Fresh Sea urchin Rice Bowl 6500

## FRESH OYSTERS

- Fresh Oyster (1pc) 550
- Fresh Oyster w/ Salmon Roe (1pc) 980
- Fresh Oyster w/ Fresh Scallop and Salmon Roe (1pc) 980
- Fresh Oyster w/ Crab (1pc) 1250
- Fresh Oyster w/ Fresh Sea Urchin (1pc) 1600
- Fresh Oyster w/ Fresh Sea Urchin and Salmon Roe (1pc) 1800
- Oyster Platter (5pcs) 2680
- Premium Oyster Platter (6pcs) 6800



## 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 700
- Korean Style Fresh Tuna and Avocado Tartar Served w/ Toasted Seaweed 980
- Soft-boiled Egg w/ Drizzled Sea Urchin 1200
- Escabeche of Today's Fish w/ Italian Fish Sauce 1200
- Octopus Caprese 1200
- Shrimp Cocktail 1550
- Assortment of Homemade Sea Urchin Cream Cheese and Various Cheeses 1600

## SALAD

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



SSID : uniseafood  
PW : uniseafood



# FOOD MENU

## HOT APPETIZER, SOUP

Wine Steamed Shellfish (ASK)  
Clam Chowder 780  
French Fries w/ Sea Urchin Butter 780  
Fried Chicken w/ Sea urchin Tartar 880  
Sauteed Seasonal Vegetables  
w/ Shrimp Salt and Sea Urchin Mustard 980  
Sea Urchin Cream Gratin 1250  
Sea Urchin Cream Croquette 1400  
Sea Urchin Buttered Toast 1600  
Garlic Shrimp 1680

## PASTA

Spaghetti Vongole Bianco w/ Dried Mullet Roe 2080  
Sea Urchin Cream Spaghetti 2300  
Spaghetti Pescatore w/ UMAMI of Seafood 2880  
Fresh Sea Urchin Cream Spaghetti 3680  
Pasta of the Day (ASK)  
Sea Urchin (20g) 2000  
Salmon Roe (40g) 1700

## RICE

Special Rice Bowl w/ Fresh Sea Urchin, Salmon Roe,  
Fresh Oysters, Soft Roe and Monkfish Liver 4200  
Fresh Sea Urchin and Salmon Roe Rice Bowl 4200  
Fresh Sea Urchin, Tuna and Salmon Roe Rice Bowl 5500  
Fresh Sea urchin Rice Bowl 6500



Wine Steamed Shellfish



Sea Urchin Cream Croquette

## MAIN DISH

Acqua Pazza of the Day (ASK)  
Surf & Turf (Half Lobster & Wagyu) 4200  
Roasted Whole Lobster w/ Lemon Butter Sauce 480  
Sauteed Wagyu w/ Sea Urchin Cream Sauce 5280

## DESSERT

Gelato of the Day 600

## COURSE MEAL

Two orders minimum

Casual Course Meal 3700  
Standard Course Meal 4880  
Premium Course Meal 8880

©Contents may vary depending on availability, etc.

©All-you-can-drink option(2H) is available for an additional ¥2,100 per person for each course meals.



Surf & Turf  
(Half Lobster & Wagyu)



Fresh Sea Urchin  
Cream Spaghetti



SSID : uniseafood  
PW : uniseafood



# DRINK MENU



## WHISKY & SODA

Dewar's Highball 700  
Suntory Kaku Highball 750  
Singleton Highball 980

## CHUHAI, SOUR

Shochu w/ Lemon and Soda 680  
Shochu w/ Fresh Lemon and Soda 750  
Shochu w/ Grapefruits and Soda 680  
Shochu w/ Oolong Tea 650  
Shochu w/ Green Tea 580

## SHOCHU, UMESHU

Kitchomu (Oita / Mugi) 680  
Kurokirishima (Miyazaki / Imo) 580  
Torikai (Kumamoto / Kome) 750  
Umeshu 600

## COCKTAIL

Gin and Soda 750  
Vodka and Tonic 750  
Rum and Coke 750  
Tequila Buck 750  
Cassis and Orange 750  
Campari and Soda 750

## HOUSE WINE BY THE GLASS

Jean-Marie Rimbart Blanc Bino (Chardonnay) 750  
Jean-Marie Rimbart Cousin Oscar (Pinot Noir/Cinsault) 750

©We have a list of available bottle wine.

## BEER

Sapporo Black Label 800  
Sapporo Premium (Non-alcohol) 650

## CHAMPAGNE

Sparkling Wine (Glass) 900  
Veuve Clicquot Yellow Label 16500  
Veuve Clicquot Rich Rose 18000  
Veuve Clicquot La Grande Dame 40000

## SOFT DRINK

Coca Cola 550  
Ginger Ale 550  
Orange Juice 550  
Oolong Tea 500  
Green Tea 500  
Perrier 850



SSID : uniseafood  
PW : uniseafood

This restaurant requires every customer to pay a cover charge of 500 yen.