

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 3pcs 1870 / 5pcs 2970



Premium Oyster Platter (6pcs) 7900

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 550 yen.

FOOD MENU

UNI (SEA URCHIN)

- Fresh Sea Urchin direct from Hokkaido (20g) 2200
- Fresh Sea Urchin direct from Hokkaido (150g) 16500
- Fresh Sea Urchin and Salmon Roe Rice Bowl 4200
- Fresh Sea urchin Rice Bowl 6500

FRESH OYSTERS

- Fresh Oyster (1pc) 660
- Fresh Oyster w/ Salmon Roe (1pc) 1100
- Fresh Oyster w/ Fresh Scallop and Salmon Roe (1pc) 1100
- Fresh Oyster w/ Crab (1pc) 1380
- Fresh Oyster w/ Fresh Sea Urchin (1pc) 1980
- Fresh Oyster w/ Fresh Sea Urchin and Salmon Roe (1pc) 1980
- Oyster Platter (3pcs) 1870
- Oyster Platter (5pcs) 2970
- Premium Oyster Platter (6pcs) 7900



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



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FOOD MENU

HOT APPETIZER, SOUP

Wine Steamed Shellfish (ASK)
Clam Chowder 780
French Fries w/ Sea Urchin Butter 780
Fried Chicken 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) 2200
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 Rice Bowl 6500

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.



Wine Steamed Shellfish



Sea Urchin Cream Croquette



Surf & Turf
(Half Lobster & Wagyu)



Fresh Sea Urchin
Cream Spaghetti



FREE

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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



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