

Dinner Menu

Welcome to Aoyagi Restaurant. Please relax and enjoy some of Kumamoto's finest cuisine.

- *The photos used in this menu are a guide. Actual dishes may differ.*
- *GST (consumption tax) is not included in the prices.*

Chef's Recommendations (お薦め)

Higo Aka Gyu Steak 肥後赤牛ステーキ – Kumamoto beef steak (200g)

¥4,950

Nimono 煮物 – Today's fish cooked in sweet soy flavored sauce. The most popular home cooking recipe in Japan.

¥1,000～

Grilled Chicken 天草大王塩焼き – Amakusa Daio, The biggest breed of chicken in Japan is grown in local Amakusa.

¥1,430

Konabe 一人小鍋 – *A hotpot, which is a popular cooking method in Japan, in which you cook vegetables and meat on your dining table in a simmering hot stock of a kind, as you eat.*

Please choose from Chicken (Amakusa Daio – locally grown, Japan's biggest breed of chicken), Beef or Horse meat

(these are a serve for One person).

Japanese Special Beef Shabu Shabu 和王しゃぶしゃぶ小鍋 ¥1,580

Japanese Special Beef Sukiyaki(photo) 和王すき焼小鍋 ¥1,580



Special Banquet “Kaiseki”会席

Kaiseki is the classic traditional Japanese course meal. We proudly use plentiful fresh Kumamoto ingredients from the mountains and the sea in Kaiseki. Our menu is based on the cuisine served in Kumamoto in the Edo Period.

The ingredients may change because we focus on seasonal themes.

Seasonal Kaiseki 季節会席 – using seasonal ingredients. ¥5,000～



Local Specialty Kaiseki 郷土会席 – using Kumamoto’s local cuisine such as horse meat and local fish.

¥5,000～

Fresh Seafood 鮮魚

As fresh as it gets! Just taken out of the fish tank, prepared into Sashimi.

Assorted Sashimi Platter 朝どれ刺身盛り - Freshly caught this morning in Amakusa

¥1,430～



Squid いか姿造 ¥3,000～



File Fish / Leatherjackets かわはぎ造 ¥3,000～

Special Kamameshi Banquet 釜めし

Kamameshi is flavored rice with ingredients from the mountains and sea cooked in an individual pot using local natural spring water.

The recipe for the stock of Kamameshi has never left the premises and been kept a secret since the establishment of the restaurant.

Each pot of rice is cooked to order.

This fine meal is the signature dish of the Aoyagi restaurant.

Kamameshi Aoyagi Set 釜飯青柳御膳 – served with Sashimi, Prawn and vegetable Tempura, Daikon salad, Chawan Mushi (savory steamed egg custard), soup and dessert.

¥2,650

Kamameshi and Tempura Set 釜飯と天ぷら御膳 – served with Prawn and vegetable Tempura, Daikon salad, Chawan Mushi (savory steamed egg custard), soup and pickles.

¥2,000

Kamameshi and Horse Meat Sukiyaki Set 釜飯と馬すき焼き御膳 – a small serve of Sukiyaki (fresh vegetables and meat are cooked on the table, in sweet soy flavor stock).

Accompanied with raw egg as a dip. Daikon salad, Chawan Mushi (savory steamed egg custard), soup and pickles.

¥2,000

Kamameshi a la carte 釜めしアラカルト
(comes with clear soup and pickles)

Original Kamameshi 元祖五目釜めし ¥1,300

Horse Kamameshi 馬の釜めし ¥1,300

Monthly special Kamameshi 今月の釜めし ¥1,300



Kumamoto Local Cuisine a la carte 郷土料理

アラカルト

Dago Jiru (Dumpling Soup) 団子汁小鍋 – dumplings in our original soy flavor stock from vegetables and chicken.

¥800



Garakabu (Scorpion Fish) がらかぶ – prepare to your liking either deep fried whole or boiled in soy flavored sauce.(photo→)

¥1,400



Karashi Renkon (Deep-Fried Lotus Root) 辛子れんこん – lotus root filled with a paste of miso and mustard, then deep fried in turmeric batter (spicy).

¥700



Guru Guru (Boiled Spring Onion) with Miso Vinaigrette ぐるぐる

– Once boiled, it is made into a knot. The name of the dish comes from the action of making it into a knot.

¥500



Horse Meat a la carte 馬アラカルト

Kumamoto is known for its consumption of horse meat. It is rich in glycogen, minerals, and vitamins and low in cholesterol and fat, which means horse meat is superior for health and beauty. It is a delicacy in Kumamoto as its breeding and rearing methods are outstanding.

Sakura Platter 桜うまか盛 – horse meat sashimi platter of the highest grade (marbled meat), standard grade (red meat), mane fat, and liver.

¥5,800



Basashi 馬刺 – Standard grade horse meat sashimi.

¥2,800

Horse Meat Sushi 馬にぎり – one piece of the highest grade (marbled meat) horse meat on top of sushi rice.

¥550



B B Q Grilled Horse Meat 馬の溶岩焼き

¥2,500

Stewed Horse Offal (intestines) 馬ホル煮込み – we prepare this dish, aiming for “the least gamy offal” in Japan.

¥1,000



Horse Meat Sukiyaki (for 1 person) 馬すき小鍋 - Fresh vegetables and meat are cooked on the table, in sweet soy flavor stock. Accompanied with raw egg as a dip.

¥1,450

Horse Meat Sukiyaki with Udon Noodles (for 3-4 people) 馬すき鍋 3,950

A la carte アラカルト

Daikon Salad 大根サラダ – White radish, lettuce, dried young sardines with home made garlic vinaigrette.

¥600



Tofu Salad 豆腐サラダ – Tofu sprinkled with fried burdock roots, soy beans, served with fresh mesclun greens and home made sesame dressing.

¥600

Tofu ざる豆腐 – homemade fresh tofu served cold with condiments and sauce.

¥600



Prawns 車えび – Two Japanese Tiger Prawns prepared to your liking (sashimi, grilled or tempura).

¥1,000

Assorted Tempura (Large) 天ぷら盛り合わせ – Tempura is a dish, in which seafood and vegetables are deep fried in light Tempura batter, giving the ingredients a crunchy texture, yet not overcooked. Served with a bowl of dipping sauce.

Includes three prawns, fish fillet and vegetables.

¥1,400



Assorted Tempura (small) ミニ天ぷら盛り合わせ

¥800

Grilled Beef on Hot Lava Stone 和牛溶岩焼き – Wagyu (Japanese Beef) and vegetables grilled on the table on the hot lava stone.

¥1,400



Karaage とり唐揚げ - Deep Fried Marinated Chicken.

¥600

Sushi Menu 寿司

The Aoyagi Sushi Bar offers the guests the opportunity to enjoy expertly crafted sushi created by the professional sushi chef in front of you.

At the Sushi Bar, the guests can enjoy sushi as a course with soup and Chawan Mushi or a la carte. Each sushi is dressed individually to enhance the ingredients. Please enjoy without dipping them into soy sauce, this is a special treat of dining at the bar.

The rice we use for sushi has been recognized as a delicacy since the Edo Period.

Nigiri Zushi Set – all sushi is served with wasabi (a hot horse radish). If you don't fancy wasabi, please let us know.

Special Sushi (9 pieces) 上にぎり

¥2,100



Premium Sushi (10 pieces) 特上にぎり

¥3,000

Sushi Chef Special (includes a whole fish sashimi with ingredients chosen by the Chef) おまかせにぎり

¥6,000～