



Kumasotei MENU

LUNCH

TRADITIONAL SATSUMA COURSES



Kuma 熊

¥1,800

Kibinago sashimi, Satsuma-age fried fish cake, seasonal side dish, kurobuta tonkotsu braised pork, rice, Satsuma-jiru miso soup, pickled vegetables, dessert



Otanoshimi お楽しみ

¥2,300

Kibinago sashimi, Satsuma-age fried fish cake, seasonal side dish, kurobuta tonkotsu braised pork, Sakezushi local-style sushi, seasonal rice, Satsuma-jiru miso soup, pickled vegetables, dessert



Satsumagyū Beef Course

薩摩牛コース

¥3,500

Kibinago sashimi, Satsuma-age fried fish cake, seasonal side dish, Satsumagyū steak, rice, Satsuma-jiru miso soup, pickled vegetables, dessert

*Satsumagyū is a general term for Kuroge Wagyu beef, rated A4 rank or higher, that was selected and raised from prize-winning stock.

*prices do not include tax

LUNCH

KUROBUTA PORK SHABU SHABU HOT POT



Lunch Shabu

¥ 2,000

昼しゃぶ

Appetizer, kibinago sashimi, kurobuta pork and vegetables for hotpot, rice, pickled vegetables, dessert



Lunch Shabu Mikoto

¥ 3,000

昼しゃぶ 尊

Appetizer, kibinago sashimi, Satsuma-age fried fish cake, kurobuta pork and vegetables for hotpot, seasonal rice, Satsuma-jiru miso soup, pickled vegetables, dessert



Lunch Shabu Hayato

¥ 4,000

昼しゃぶ 隼人

Appetizer, kibinago sashimi, Satsuma-age fried fish cake, seared local free-range chicken sashimi, Kurobuta pork and vegetables for hotpot, seasonal rice, Satsuma-jiru miso soup, pickled vegetables, dessert

*prices do not include tax

LUNCH

SEASONAL WASHOKU LUNCH



**Washoku (Japanese cuisine) lunches
proudly made by the chef, with the finest seasonal ingredients.
¥1,500 · ¥2,000 · ¥3,000**

Appetizer, seasonal sashimi, clear soup, stewed dish, seasonal grilled dish,
vinegared dish, seasonal rice, pickled vegetables
Choice of dessert: Sweet potato yokan jelly, kokuto sherbet (contains
alcohol), pudding (limited quantity), Coffee: Hot or Iced

MISCELLANEOUS

Kurobuta Tonkatsu Pork Cutlet Set ¥2,000

Kibinago sashimi, vegetables, Kurobuta tonkatsu
(pork loin 150g), rice, Satsuma-jiru miso soup,
pickled vegetables, dessert

Keihan Chicken Rice Teishoku Set ¥1,800

Appetizer, kibinago sashimi, Satsuma-age fried
fish cake, keihan (Amami Island-style chicken rice
bowl), pickled vegetables, dessert

Child's Plate

¥850

Fried chicken or grilled
meat, rice, Satsuma-jiru
miso soup, juice

*prices do not include tax

DINNER

TRADITIONAL SATSUMA CUISINE



Taka (pictured) 貴

¥ 5,000

Appetizer, kibinago sashimi, Satsuma-age fried fish cake, seared local free-range chicken or skipjack tuna sashimi, seasonal side dish, kurobuta tonkotsu braised pork, kurobuta pork shabu hotpot or grilled dish, vinegared dish, Sakezushi local-style sushi or seasonal rice, Satsuma-jiru miso soup, pickled vegetables, dessert

Mikoto 尊

¥ 3,000

Appetizer, kibinago sashimi, Satsuma-age fried fish cake, seared skipjack tuna sashimi, seasonal side dish, kurobuta tonkotsu braised pork, seasonal rice, Satsuma-jiru miso soup, pickled vegetables, dessert

*add Sakezushi local-style sushi for 500 yen

Mikado 帝

¥ 4,000

Appetizer, kibinago sashimi, Satsuma-age fried fish cake, seared local free-range chicken or skipjack tuna sashimi, seasonal side dish, kurobuta tonkotsu braised pork, homemade kurobuta dry-cured ham, seasonal rice, Satsuma-jiru miso soup, pickled vegetables, dessert

*add Sakezushi local-style sushi for 500 yen

*substitute kurobuta dry-cured ham with kurobuta pork shabu hotpot for 500 yen

*prices do not include tax

DINNER

TRADITIONAL SATSUMA CUISINE



Yamato (pictured) 大和

¥7,000

Appetizer, kibinago and seasonal sashimi, Satsuma-age fried fish cake, seared local free-range chicken and skipjack tuna sashimi, seasonal side dish, kurobuta tonkotsu braised pork, Satsumagyū steak, vinegared dish, Sakezushi local-style sushi or keihan chicken rice bowl, Satsuma-jiru miso soup, pickled vegetables, dessert

Princess Atsuhime 篤姫

¥8,000

Assorted appetizers, kibinago and seasonal sashimi, Satsuma-age fried fish cake, seared local free-range chicken and skipjack tuna sashimi, kurobuta tonkotsu braised pork, kurobuta pork shabu hotpot, whole grilled slipper lobster, vinegared dish, Sakezushi local-style sushi or keihan chicken rice bowl, Satsuma-jiru miso soup, pickled vegetables, dessert

Lord Nariakira 斉彬

¥10,000

Assorted appetizers, kibinago and seasonal sashimi, Satsuma-age fried fish cake, seared local free-range chicken and skipjack tuna sashimi, kurobuta tonkotsu braised pork, whole grilled slipper lobster, steamed Yakushima crab, vinegared dish, Sakezushi local-style sushi or keihan chicken rice bowl, Satsuma-jiru miso soup, pickled vegetables, dessert

*prices do not include tax

DINNER

KUROBUTA PORK SHABU SHABU HOT POT

Shabu Mikoto

しゃぶ 尊

¥3,000

Appetizer, kibinago sashimi, Satsuma-age fried fish cake, Kurobuta pork and vegetables for hotpot, seasonal rice, pickled vegetables, dessert

*add Sakezushi local-style sushi for 500 yen



Shabu Hayato

しゃぶ 隼人

¥4,000

Appetizer, kibinago sashimi, Satsuma-age fried fish cake, seared local free-range chicken sashimi, Kurobuta pork and vegetables for hotpot, seasonal rice, Satsuma-jiru miso soup, pickled vegetables, dessert

*add Sakezushi local-style sushi for 500 yen



HOT POT EXTRA ORDERS

Additional meat:

Small (6 slices)

¥ 900

Large (15 slices)

¥ 2,000

Additional vegetables

¥ 900

*prices do not include tax



À la carte

(★ recommended menu items)

Kibinago silver-stripe herring キビナゴ

★ **Kibinago sashimi** served with homemade vinegar miso

¥ 650

Deep-fried kibinago

¥ 750

Grilled kibinago

¥ 750

Katsuo skipjack tuna カツオ

Kagoshima ranks 2nd in katsuo catch volume, 1st in production of katsuobushi fish flakes

Katsuo shiokara (salted, fermented entrails)

¥ 400

★ **Seared katsuo sashimi**

¥ 800

Satsuma Jidori free-range chicken さつま地鶏

One of Japan's 3 major jidori breeds

★ **Seared Satsuma Jidori chicken sashimi**

¥ 900

Grilled Satsuma Jidori chicken wings

¥ 600

Satsuma Akadori free-range chicken さつま赤鶏

Deep-fried Satsuma Akadori

¥ 800

Grilled Satsuma Akadori

¥ 900

Teppanyaki-grilled Satsuma Akadori

¥ 1,500

Handmade smoked Satsuma Akadori

¥ 700

Kurobuta Pork 黒豚

★ **Kumasotei's Famous Kurobuta tonkotsu braised pork** ¥ 850

Kurobuta braised pork belly ¥ 800

Kurobuta pork shabu-shabu hotpot ¥ 2,000

Additional meat: Small (6 slices) ¥ 900

Large (15 slices) ¥ 2,000

Additional vegetables ¥ 900

Kurobuta tonkatsu pork cutlet ¥ 1,500

Kurobuta pork sparerib ¥ 950

Homemade kurobuta dry-cured ham ¥ 700

Steamed kurobuta pork and organic vegetables ¥ 1,000

Homemade roast pork ¥ 500

*prices do not include tax

À la carte

(★ recommended menu items)

Satsumagyū Beef 薩摩牛 (鹿児島黒牛 Kagoshima Kuroushi)

Satsumagyū is a general term for Kuroge Wagyu beef, rated A4 rank or higher, that were selected and raised from prize-winning stock.

Satsumagyū beef steak, 100g ¥ 3,000

Satsumagyū beef shabu-shabu hotpot

¥ 3,000

Miscellaneous 諸々

Freshly fried Satsuma-age fish cakes (2 pieces) ¥ 600

Torisashi seared chicken sashimi ¥ 600

Charcoal-grilled chicken

¥ 950

Grilled bitter melon ¥ 500

Seasonal sashimi platter from ¥ 1,500~

Grilled slipper lobster ¥ 2,500

Steamed Yakushima crab from ¥ 3,000~

Sides ご飯もの

★ **Kumasotei's Famous Sakezushi local-style sushi** ¥ 1,500

Traditional, local style of celebratory sushi with 400+ years of history.

Made with local sake: do not eat if driving or sensitive to alcohol.

Keihan Amami Island-style chicken rice bowl ¥ 1,200

White rice ¥ 300

This month's rice ¥ 400

Satsuma-jiru miso soup ¥ 500

Rice set white rice and mini Satsuma-jiru miso soup ¥ 500

Homemade pickled vegetables

¥ 500

Dessert デザート

Sweet potato yokan jelly ¥ 200

Homemade pudding ¥ 350

Homestyle Shirokuma ¥ 800

Famous local shaved ice with fruits and condensed milk.
Enjoy Kumasotei's specialty syrup and toppings.

Coffee (hot or iced)

¥400

*prices do not include tax

ABOUT

KAGOSHIMA'S TRADITIONAL SATSUMA CUISINE

Kibinago Sashimi きびなご刺身

Enjoy locally-caught kibinago silver-stripe herring, dipped in Kumasotei's homemade mustard and vinegar miso. The freshness is indicated by the beautiful, jewel-like shine of the skin.

Jidori Tataki 地鶏たたき

Kagoshima's local free-range chicken, Satsuma-dori, is one of Japan's 3 major jidori breeds.

The slightly crunchy texture of the chicken "sashimi," seared but still mostly raw, is the reason it's a popular local delicacy.

Kurobuta Tonkotsu 黒豚とんこつ

A classic dish with over 300 years of history, the kurobuta pork ribs are braised for over 3 hours with local shochu (distilled spirit), kokuto (brown sugar), miso, and ginger. It'll melt in your mouth.

Satsuma-age さつま揚げ

Kumasotei's fish cakes, a special blend of white-fleshed fish including cod, flying fish, and threadfin bream, are served freshly fried to order. They should first be tasted as-is, before enjoying them dipped in wasabi soy sauce. This dish, called "tsuke-age" in the local dialect, is known throughout Japan by the feudal name of the region it came from, Satsuma.

Sakezushi 酒ずし

A traditional flavor that has been handed down over 400 years, this local style of pressed sushi is made with 9 toppings and local sake instead of vinegar, left to ferment overnight to become "Nare-zushi." Sushi made without vinegar is uncommon in Japan, and even in Kagoshima, Kumasotei is the only restaurant where it can be enjoyed without pre-ordering. Although the theories about the origin of this dish are varied, its flavor is undoubtedly superb.

Toppings: leopard plant, bamboo, shiitake mushroom, local steamed fish and egg cake, shrimp, vinegar-marinated sea bream, squid, Japanese parsley, and leaf buds