



Common Menu for Group Lunch & Dinner

Restaurant "YUZURU"
(inside the Sado History and Legend Museum)

Update Date: March 15, 2026

An Exquisite Indulgence: The Kiwami-zen (Ultimate Meal) featuring the Rare "Phantom" Sado Japanese Black Wagyu Beef

Sado Beef: A Rare Delicacy

Sado Beef is a "phantom" Japanese Black Wagyu, nurtured by Sado's rich natural environment and with a history of breeding and raising that spans over 1,200 years.

While most of its lineage is distributed nationwide as various famous brand-name beef, the genuine Sado Beef, born and raised entirely on the island, is a rare delicacy. Only a few dozen heads are shipped to market each year. By steam-roasting this premium Sado Beef on a ceramic plate (tōban), you can enjoy the delicate texture of the meat and the melting sweetness of the fat, which will spread throughout your mouth.

Please enjoy this with Sado-grown Koshihikari rice, cooked to perfection in a traditional iron pot (hagama), along with a clear soup and pickles finished with deep-sea salt from Sado.



2,500 yen

- Sado Beef Grilled on a Ceramic Plate (Tōban-yaki) (Sado Beef 50g)
- Sado Koshihikari Rice, Cooked in a Traditional Iron Pot (Hagama)
- Sado Specialty: Seaweed (Wakame) Simmered in a Country Style (Inaka-ni)
- Japanese Pickles (Kō-no-mono) with Sado Deep-Sea Salt
- Clear Soup (Osuimono) with Sado Deep-Sea Salt
- Sado "Le Lectier" Pear Jelly

【Exclusive Booking Privilege: Optional Add-ons】

The following optional items can be added to any menu and are available exclusively to customers with a reservation.

- Sado beef: Selected extra portions 400 yen (25g increments)
- Five-piece tempura platter 600 yen
- Three-piece sashimi platter 600 yen
- Sado salmon sashimi 400 yen
- Sado-produced nagamo soba (small) 400 yen
- Natural yellowtail cutlet 300 yen
- Hand-prepared authentic salted squid 300 yen
- Chopped mekabu 200 yen



Sado hosts the National High School Printmaking Championship (Hanga Koshien) every year, and has many printmaking enthusiasts. Printmaking has taken root as part of Sado's artistic culture.

In the banquet hall on the second floor, you can enjoy delicious food while viewing beautiful prints that give a sense of Sado's history and culture.

The restaurant on the first floor is located above a pond surrounded by a Japanese garden, and the pond has a small island modeled after Sado Island. Guests can enjoy a meal while admiring the seasonal flowers and plants of Sado, the chirping of small birds, and the carp in the pond, and feel a sense of healing as they become one with nature.



All prices include tax.



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Premium Ikejime Sado Salmon Platter

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Exquisite "Sado Salmon" — The Ultimate Harvest

The Origin: Pure Mountain Waters

The journey of Sado Salmon begins in the pristine, subterranean "Dokkon-sui" meltwater, filtered by the Echigo-Asahi-Iide mountain range. This crystal-clear spring water nurtures the young salmon with the very essence of nature.

The Stage: The Wild Sea of Sado

Raised in the rough, deep waters of the Sea of Japan, these salmon thrive in a high-energy environment. The fast-moving currents and stable, year-round low temperatures allow them to grow healthy and vibrant, free from stress.

The Craft: The Soul of the Artisan

Each fish is handled with the utmost respect through "Ikejime" (traditional live-harvesting) and precise bloodletting. This artisan technique locks in a firm texture and a clean, high-quality fat, eliminating any fishy odor and ensuring a level of freshness that truly earns the title of "Exquisite."

The Peak: Nature's Greatest Moment

We harvest our salmon at their absolute pinnacle of vitality—just before they reach their spawning period. At this precise moment, all the energy, delicate fats, and deep umami that would have been passed to the next generation are instead concentrated within the meat. We never miss this "peak of the season."

Sustainability: Respect for the Ocean

Our commitment extends to the future. Our salmon are raised in an environmentally conscious manner, proudly earning the international ASC certification for sustainable aquaculture.

Two Ways to Savor the Perfection

Experience the harmony of mountain streams, the pulse of the sea, and the skill of the artisan in two distinct styles:

- Premium Sashimi (Otsukuri) The centerpiece of our seafood selection. Enjoy a startlingly clean, translucent fat that melts effortlessly on the palette with no hint of odor.
- Hagama-daki Kamameshi (Pot-Cooked Rice) Cooked in a traditional iron Hagama pot, this dish allows the rich umami and premium oils of the Sado Salmon to seep into every single grain of rice.

Enjoy the fleeting brilliance of the season, captured in every bite.



2,500 yen

- Assorted Seafood (Sado Salmon, Red Snow Crab, Nanban Shrimp, Salmon Roe)
- Sado Salmon Kamameshi (Japanese Pot-cooked Rice)
- ※Rice (Sado Koshikari)
- Sado Specialty: Seaweed (Wakame) Simmered in a Country Style (Inaka-ni)
- Clear Soup (Osuimono) with Sado Deep-Sea Salt
- Sado "Le Lectier" Pear Jelly

【Exclusive Booking Privilege: Optional Add-ons】

The following optional items can be added to any menu and are available exclusively to customers with a reservation.

- Five-piece tempura platter 600 yen
- Three-piece sashimi platter 600 yen
- Sado salmon sashimi 400 yen
- Sado-produced nagamo soba (small) 400 yen
- Natural yellowtail cutlet 300 yen
- Hand-prepared authentic salted squid 300 yen
- Chopped mekabu 200 yen





Group Lunch-Only Sado Beef Menu

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"Phantom" Japanese Black Wagyu Beef (Sado Beef) on a Ceramic Plate Set Meal

Sado Beef: The "Phantom" Japanese Black Wagyu

Sado Beef is an extremely rare type of Japanese Black Wagyu beef, raised amid the abundant nature of Sado, the "Island of Gold."

Sado Island has a long history with cattle, dating back over 1,200 years to the Heian period—truly an "Island of Cattle." In the tough island life, with its crashing waves, cattle were constantly vital for farming, gold mine excavation, and transportation. The delicious flavor of Sado Beef has been known for ages; in the Meiji era, Sado Beef Gyūnabe (beef hot pot) became immensely popular at Western restaurants in the international city of Niigata.

Born and raised exclusively on the island, Sado Beef is an exceptionally rare product, with only a few dozen head shipped annually due to its limited production conditions. The cattle are pastured naturally from spring to summer, feeding on local grasses and Koshihikari rice straw. They are lovingly raised for a leisurely period of about 30 months.

The meat quality is distinguished by its tender, sweet lean meat and fat with a low melting point that dissolves almost at human body temperature. The fat melts the moment it enters your mouth, spreading an indescribably mellow flavor. It is often praised as being "unforgettable" and "never tiring to eat." Please enjoy this supreme Sado Beef, grilled oVn a ceramic plate (tōban-yaki) to retain the natural sweetness and juiciness of the meat to your heart's content.



ゆたかな自然育ち、こだわりの黒毛和牛



2,100 yen

- Sado Beef Grilled on a Ceramic Plate (Tōban-yaki) [Sado Beef 50g]
- Rice "Sado Koshihikari"
- Sado Specialty: Seaweed (Wakame) Simmered in a Country Style (Inaka-ni)
- Japanese Pickles (Kō-no-mono) with Sado Deep-Sea Salt
- Clear Soup (Osuimono) with Sado Deep-Sea Salt
- Sado "Le Lectier" Pear Jelly

【Exclusive Booking Privilege: Optional Add-ons】

The following optional items can be added to any menu and are available exclusively to customers with a reservation.

- Rice (Sado-grown Koshihikari) with free refills 300 yen
- Sado beef: Selected extra portions (25g increments) 400 yen
- Five-piece tempura platter 600 yen
- Three-piece sashimi platter 600 yen
- Sado salmon sashimi 400 yen
- Sado-produced nagamo soba (small) 400 yen
- Natural yellowtail cutlet 300 yen
- Hand-prepared authentic salted squid 300 yen
- Chopped mekabu 200 yen



All prices include tax.



Group Lunch-Only Seafood Menu

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All the rice is "Sado Koshihikari."

Sado Koshihikari is one of the three major varieties of koshihikari rice in Niigata Prefecture (Sado, Uonuma, and Iwafune). Grown in a rich, harmonious environment, it is characterized by its mellow sweetness and fluffy texture.

Premium Live-Killed "Sado Salmon"

Raised in the rough waves and low-temperature currents of the Sea of Japan, this salmon is "Ikejime" (live-killed) by craftsmen to ensure ultimate freshness and high-quality fat without any fishiness. It has obtained international ASC certification for sustainable aquaculture.

Sado Salmon Two-Way Platter Set

- Live-Killed Sado Salmon Two-Way Platter
- ※Rice (Sado Koshihikari)
- Sado Specialty:
- Wakame Seaweed Simmered in a Country Style
- Clear Soup (Osuimono) with Sado Deep-Sea Salt
- Sado "Le Lectier" Pear Jelly



3,000 yen

Special Seafood Platter "Hana"

- Assorted Seafood (Sado Salmon, Red Snow Crab, Nanban Shrimp, Salmon Roe) ※Rice (Sado Koshihikari)
- Sado Specialty:
- Wakame Seaweed Simmered in a Country Style
- Clear Soup (Osuimono) with Sado Deep-Sea Salt
- Sado "Le Lectier" Pear Jelly



2,500 yen

Enjoy wild yellowtail with specially selected bonito stock and soy sauce

Special "Natural Yellowtail Cutlet Bowl"



1,800 yen

- Yuzuru special "Natural Yellowtail Cutlet Bowl"
- Natural yellowtail cutlet coated with sweet and soy sauce made from flying fish stock. We use Sado Koshihikari rice.
- Sado specialty: Wakame Seaweed Simmered in a Country Style
- Clear Soup (Osuimono) with Sado Deep-Sea Salt
- Pickles
- Sado "Le Lectier" Pear Jelly

Natural Yellowtail Cutlet Bowl and Mekabu Soba (Small) Set

Comes with a small bowl of mekabu soba noodles.



2,200 yen

All prices include tax.



Sado is said to be a "miniature of Japan" and is rich in diversity. It was the first place in Japan to be certified as a Globally Important Agricultural Heritage System (GIAHS) as "Sado's Satoyama where the Japanese crested ibis coexists."

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Group Lunch-Only Menu - Sado "Satoyama Gozen"

■ "The legendary Sado beef" served on a ceramic grill



Gold: 4,000 yen



Toki: 3,500 yen

■ "Niigata Echigo Mochi Pork" served on a ceramic grill



Pine: 2,800 yen



Take: 2,400 yen

■ Ceramic grill: None



Plum: 1,800 yen

- "The legendary Sado beef" ceramic grill (Golden and Toki only)
- "Niigata Echigo Mochi Pork" ceramic grill (Matsu and Take only)
- Five kinds of tempura (Golden and Matsu only)
- Three kinds of Sado seafood sashimi
- Steamed Crab Dumpling with Thickened Sauce
- Sado local gourmet "Natural yellowtail cutlet"
- Grilled fish
- Sado Specialty:
Wakame Seaweed Simmered in a Country Style
- Rice "Sado Koshihikari"
- Clear Soup (Osuimono) with Sado Deep-Sea Salt
- Sado "Le Lectier" Pear Jelly

All prices include tax.

Menu items and ingredients are subject to change depending on the season. Photos are for illustrative purposes only.

For reservations and inquiries, please contact the restaurant "YUZURU" (inside the Sado History and Legend Museum)

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