



Menu designed for tour groups

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

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 (toiban), 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 (Toiban-yaki) (Sado Beef 50g)
- Sado-grown Koshihikari Rice, Cooked in a Traditional Iron Pot (Hagama)
- Sado Specialty: Seaweed (Wakame) Simmered in a Country Style (Inaka-ni)
- Japanese Pickles (Ko-no-mono) with Sado Deep-Sea Salt
- Clear Soup (Osuimono) with Sado Deep-Sea Salt
- Sado-grown 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 (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 |



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.



Tax included.



Lunch Menu designed for tour groups

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

All the rice is "Koshihikari from Sado."

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.

Savor the delicious flavor of fresh seafood

Our specialty "Seafood Chirashi"



2,000 yen (tax included)

☞ For those who are not satisfied with just seafood chirashi,

Seafood Chirashi and Mekabu Soba (small) Set

Comes with a small bowl of mekabu soba noodles.

Enjoy wild yellowtail with specially selected bonito stock and soy sauce

Special "Natural Yellowtail Cutlet Bowl"



1,600 yen (tax included)

☞ For those who are not satisfied with just natural yellowtail cutlet bowl

Natural Yellowtail Cutlet Bowl and Mekabu Soba (Small) Set

Comes with a small bowl of mekabu soba noodles.

○ Yuzuru special "Seafood Chirashi"
(10 kinds of seafood)

Enjoy it however you like

- Standard...Wasabi soy sauce
- Connoisseur...Sado deep seawater salt
- Healthy...Garlic olive oil

*We use Koshihikari rice from Sado.

- Sado specialty "Rice-boiled wakame"
- Clear soup (made with Sado deep sea salt)
- Pickles
- Le Lectier jelly from Sado



2,400 yen (tax included)

○ Yuzuru special "Natural Yellowtail Cutlet Bowl"
Natural yellowtail cutlet coated with sweet and soy sauce made from flying fish stock.

It goes great with rice.

*We use Koshihikari rice from Sado.

- Sado specialty "Wakame seaweed rice-braised"
- Clear soup (made with Sado deep sea salt)
- Pickles
- Le Lectier Jelly from Sado



2,000 yen (tax included)



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."

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

We will treat you to a variety of heartfelt dishes, including "Nishime," a local Sado dish that is slowly simmered over two days, repeatedly heating and cooling, to concentrate the flavors of seasonal ingredients.



Sado's "Satoyama Gozen"

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



Gold: 4,000 yen (tax included)



Toki: 3,500 yen (tax included)

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



Pine: 2,800 yen (tax included)



Take: 2,300 yen (tax included)

■ Ceramic grill: None



Plum: 1,800 yen (tax included)

- "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
- Sado local cuisine "Nishime"
- Sado local gourmet "Natural yellowtail cutlet"
- Grilled fish
- Sado specialty "Rice simmered in rice"
- Rice "Sado Koshihikari"
- Clear soup (made with Sado deep sea salt)
- Pickles
- Sado Le Lectier jelly

Menu and ingredients may vary depending on the season.

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

Address: 655 Mano, Sado City, Niigata Prefecture, 952-0313

Email: srd@sadokisen.com TEL: 0259-55-2525 FAX: 0259-55-2139