



Menu designed for tour groups

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

Update Date: November 1, 2025

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 (toban), 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

OSado Beef Grilled on a Ceramic Plate (Toban-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 (Ko-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.



Sado Beef Menu for Group Lunch

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

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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 Gyuñabe (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 (toban-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

佐渡牛
VERY DELICIOUS
JAPANESE BLACK WAGYU
FROM SADO ISLAND



2,100 yen

- Sado Beef Grilled on a Ceramic Plate
(Toban-yaki) [Sado Beef 50g]
- Rice "Sado Koshihikari"
- 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 "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 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



All prices include tax.



Seafood Menu for Group Lunch

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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.

Savor the full flavor of the freshest seafood.

Flavor-Matured Seafood Sashimi Gozen (Set Meal)



2,500 yen

- Flavor-Matured Assortment of Seafood Sashimi
- Sado Specialty: Wakame Seaweed Simmered Country-Style
- Clear Soup (Osuimono) with Sado Deep-Sea Salt
- Japanese Pickles (Ko-no-mono) with Sado Deep-Sea Salt
- Sado "Le Lectier" Pear Jelly

Menu Types:

- Seafood Sashimi Gozen:
 - Includes: Rice cooked in an iron pot (Hagama style) (Sado Koshihikari)
- Seafood Sashimi Teishoku:
 - Includes: Rice (Sado Koshihikari)
 - Option: Free rice refills: +300 yen

Flavor-Matured Seafood Sashimi Teishoku (Set Meal)



2,100 yen

Flavor-Matured Seafood Chirashi Sushi Set



2,100 yen

- Seafood Chirashi Sushi
Enjoy it however you like
 - Standard...Wasabi soy sauce
 - Connoisseur...Sado deep seawater salt
 - Healthy...Garlic olive oil
- *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

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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Sado's "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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