



御膳所

桜華亭

O H K A T E I

Seasonal Lunch

¥2200

Enjoy a special lunch created by our head chef using the finest ingredients from each season.



Braised Kurobuta Pork Bowl ¥2000

Three delicious cuts of Kagoshima Kurobuta pork simmered with soy sauce and fruit until mouthwateringly tender. Served on a bowl of white rice and accompanied by a selection of side dishes.

Served with pickles, kobachi, Satsuma soup, and a dessert of fresh fruit.

Allergy information: contains wheat, egg, milk and soy



Kurobuta Pork Shabu Gozen ¥2400

Tender strips of Kagoshima's famous kurobuta pork and local vegetables lightly boiled in hot water and served with a rich sesame dressing.

Served with a selection of three kobachi, Satsuma a'ge, rice, pickles, miso soup, and a dessert of fresh fruit.

Allergy information: contains wheat, egg, milk and soy



Sea Bream Shabu Gozen

¥2200

Fresh sea bream lightly boiled in hot dashi soup. Served with our special sesame and ponzu dressing.

Served with seasonal vegetables, kobachi, Satsuma a'ge, rice, pickles, sea bream soup, and a dessert of seasonal fruit.

Allergy information: contains wheat, egg and soy



Satsuma Gozen

¥2600

A selection of the highlights of Kagoshima cuisine curated by our head chef. Features a kurobuta pork hot pot flavoured with yuzu, Satsuma a'ge fishcakes, sashimi, and kurobuta pork simmered in shochu.

Served with two kobachi, rice, pickles, miso soup, and a dessert of fresh fruit.



Kurobuta Pork Katsu Gozen ¥2000

Thinly sliced Kagoshima kurobuta pork carefully layered and deep fried into a mouthwatering, juicy cutlet.

Served with salad, kobachi, rice, pickles, miso soup, and a dessert of fresh fruit.



Keihan Gozen

¥1900

Amami Oshima's famous comfort food. A rich chicken broth, poured over rice topped with shredded chicken, egg, and vegetables.

Served with kobachi, Satsuma a'ge, sashimi, and a dessert of fresh fruit.

Allergy information: contains wheat, egg and soy



Children's Lunch

¥800

A filling lunch for our younger visitors including a mini-Hamburg steak, fried shrimp and chicken, frankfurters, French fries, and mini rice balls. Orange juice and dessert included..

Allergy information: contains wheat, egg and soy

*For visitors under 12 years of age



BEER

Asahi Super Dry	
Bottle	¥700
Draught	¥700
Sapporo Yebisu	
Bottle	¥750
Asahi Dry Zero	
Non-alcoholic beer	¥500

SHOCHU

Sengan-en	
Our original imo shochu, only available here at Sengan-en.	
Glass	¥700
Bottle	¥3,000
Mitake	
A mild imo shochu from the island of Yakushima.	
Glass	¥750
Bottle	¥3,500
Satsuma Hizake	
Sengan-en limited edition shochu aged in oak barrels for a smoky, whisky like aroma.	
Glass	¥850
Bottle	¥4,800

KOKUTO SHOCHU

Rento	
Shochu made with kokuto brown sugar from tropical Amami Oshima.Kagoshima limited edition whisky made at the Mars Tsunuki Distillery.	
Glass	¥750
Bottle	¥3,500

SAKE

Sasshu Masamune	¥700
The only sake produced in Kagoshima.	

WHISKEY

HHAЕ	¥700
Kagoshima limited edition whisky made at the Mars Tsunuki Distillery.	

SPARKLING WINE

Koshu	¥4,800
A refreshing dry sparkling wine.	

FRUIT LIQUOR

Sakurajima Komikan Orange Gin	¥750
Tankan Orange Highball	¥750
Pomelo Highball	¥750
Lemon Sour	¥650
Cloudy Ume-shu	¥650

LIQUOR

Cassis	¥600
Campari	¥600
Pêche	¥600

SOFT DRINKS

Sakurajima Magma Filtered Coffee	¥500
Our coffee is heated on a Sakurajima magma hot plate, giving it a mild yet deep flavour.	
Hime Fuki Black Tea	¥500
Enjoy the deep flavour and rich aroma of our locally produced tea, which was winner of the UK Good Taste Awards four years in a row.	
Tankan Orange Juice	¥550
Pomelo Juice	¥550
Coca-Cola	¥500
Dry Ginger Ale	¥500
Orange Juice	¥500
Grapefruit Juice	¥500
Oolong Tea	¥500
Tonic Water	¥500
Sparkling Water	¥500

KUROZU VINEGAR DRINKS

A selection of three refreshing drinks made with Kagoshima's famous kurozu vinegar.	
Tankan Orange	¥700
Blueberry	¥700