

Sashimi

"Uruma" is the official name of Okinawa Prefecture, which means "coral island" in the Okinawan dialect.

Island creative cuisine Izakaya Uru, carefully prepares the rich Okinawan seafood surrounded by coral reefs, researches new cooking methods and combinations of ingredients regardless of existing cooking methods, and how much can the taste of the ingredients be raised? I continue to challenge.

● Single item Sashimi

¥ 850

Fresh island fish caught in the sea near Ishigaki Island arrives almost every day with 6 to 9 kinds of fresh fish.

We will make the fresh fish you have selected from them as a single item.

● Assorted Sashimi Platter (3 kinds)

¥ 980

You can order assorted sashimi, but you can also order assorted fresh fish selected from the fresh fish that are in stock as well as single sashimi.

● Assorted Sashimi Platter (6 kinds)

¥ 1,750

This menu is an assortment of island fish sashimi recommended by our shop as shown in the picture above.

The assortment of fresh raw tuna from the sea near Ishigaki Island and white fish unique to Okinawa has been well received.

● Sashimi of Giant clam (Shakogai sashimi)

¥ 1,650

This dish unique to the southern island, the unique scent of rocky shore similar to raw oysters, and the chewy texture unique to giant clams are the "Joy of traveling" that can only be experienced while traveling.

● Sashimi of prawn from Ishigaki Island 1 prawn ¥590

Prawn farming is popular on Ishigaki Island, and it is one of the island's specialty products. After a fresh texture, it is characterized by the sweetness and flavor unique to prawn.

We accept orders from one prawn , so please order by number when ordering.

※ All prices include tax.

即
菜

Simple island food
that can be
served immediately

とりあえず。

直ぐにお出しできる簡単なおつまみ
を島素材を使って。

● Cold Shima-To-fu (hiyayakko) ¥ 250

This is the best way to simply enjoy the deliciousness of ShimaTōfu. Drip soy sauce and enjoy with condiment dried bonito flakes, small onions and grated ginger.

● Vinegared Mozuku Seaweed ¥440

The homemade seasoned vinegar has a tight and sour finish that brings out the sweetness and deliciousness of mozuku seaweed.

● Okinawa shallot (Shima-rakkyo) ¥ 660

A staple of island cuisine.

It goes well with beer and awamori.

It is a crispy and crunchy dish flavored with dried bonito flakes.

● Umi-budou (Sea grapes) Ponzu sauce ¥ 670

Umi-budou is kind of seaweed.

It's also called green caviar or sea grapes.

Okinawan people often eat Umi-budou as sashimi.

※ Use dried bonito flakes in sauce

● Island seafood & vegetable salad

¥ 980

A salad with plenty of fresh island fish sashimi and plenty of volume on top of Sea grapes.

The decisive factors for this salad are homemade Onion dressing and mayonnaise with salt from Ishigaki .

● Cold Shima-To-fu salad ¥ 880

Crispy roasted baby sardine and bacon do a good job.

Please enjoy homemade sesame dressing.

● Deep-fried Yanbaru chicken ¥ 770

It is flavored with fresh herbs from the island, seasoned with awamori and sea salt from Yonaguni Island, and plenty of Okinawa citrus fruit juice added to create a flavorful finish.

● Deep-fried prawn (kuruma-ebi) ¥ 880

Prawn farming is popular on Ishigaki Island. The shell is fragrant, The meat is sweet and you can enjoy the concentrated flavor by simply fry it.

● Deep-fried porcupine fish ¥ 1780

Porcupine fish is called "Abasa" in Okinawa.

It has a delicious taste and a chicken-like texture.



The material of the island is delicious.
Crisp and crispy.

カリッと、サクッと。

素材の風味や味が引き立つ揚物は、
丁寧な下ごしらえが大事。手間暇か
けて美味しさを引き出します。

● Okinawan fish wrapped in fried

batter made from sea lettuce ¥ 890

We carefully prepared the Okinawan prefectural fish "Gurukun" and wrapped the fillet in a batter with sea lettuce to create a crispy and fluffy rocky shore dish. ※ Use Egg.

● Island vegetable tempura ¥ 660

We offer 3 kinds of seasonal island vegetables as tempura. Please enjoy with "Ishigaki salt". ※ Use Egg.

● Mozuku tempura ¥ 560

In Okinawa, chopped vegetables and flour are combined with mozuku seaweed to make Tempura. ※ Use Egg.

● Fried Ji-ma-mi Tofu ¥ 420

Ji-ma-mi Tofu is an Okinawan dish made by grinding peanuts into powder, and the chewy texture goes well with dashi soup stock.

● Stewed Ishigaki beef tendon ¥ 660

The Ishigaki beef tendon were slowly stewed until tender, the tendon of Ishigaki beef. and finished with soy sauce and sugar together with burdock root. The condensed taste of Ishigaki beef is a must-have dish.

● Stewed pork cartilage "so-ki" ¥ 660

"So-ki" is the Okinawan dialect name for pork cartilage.

So-ki cooked until the cartilage is tender is used as a flavor accent of black pepper, and it goes well with awamori.

● Korean-style Tuna tartare,
with sea grape ¥ 840

Quickly mix raw tuna from Ishigaki Island with an Korean sauce, along with with egg yolk and sea grapes with a good texture.

Exquisite harmony overflows in your mouth.

● Dashi-maki-tamago ¥ 640

Japanese style Dashi-maki-tamago is a kind of a rolled omelet with dashi soup stock.



● Rafute stewed in miso ¥ 600

Boiled pork ribs are a staple of Okinawan cuisine. By cooking the pork rib with "miso", the taste of the material is further enhanced.

● Rich and sooth stewed Tebichi ¥ 550

Okinawa's specialty, pork trotter stew, is a popular menu for women because it is stewed to the point of melting and has plenty of collagen.

● Grilled squid, butter and soy sauce
¥ 1,100

In Okinawa, the bigfin reef squid is called "white squid". At our restaurant, we choose large thick squids with rich texture and taste.

● Mhi-bai Fish simmered in salt ¥1,800~

In Okinawa, groupers are called "Mhi-bai". This dish is a "fisherman's dish" unique to Okinawa that is cooked only with salt. It is said that the fishermen who went out for long-distance fishing originally boiled the fish caught in the interval of fishing in the seawater and ate it. This dish, called "Mah-suni" in the Okinawan dialect, is The best cooking method that brings out the freshness and taste of fish. Please try it when you come to Okinawa.

● Hamasakino-okusan Fish
simmered sweetened soy sause

There was a bonito shop called "Hamasaki Shokai" on Ishigaki Island in the old days, and the wife of that shop came to the market every day to buy this fish, so people working in the market call this fish "Mrs.Hamasaki". The English name is "Sargocentron spinifer",



● Mimijha- Fish ¥ 1,800~
simmered in sweetened soy sause

The English name is "Humpback red snapper". The color of the body is red and it is a good-looking fish. It is a kind of sea bream, and the body is plump and very delicious.

It can be changed simmered in salt.

Okinawa's local

ちゃんぷる stir-fried food

沖縄では炒め物の事をこう呼びます。家庭料理の定番です。

In Okinawa, it is a dish called champuru.

● Go-ya Champuru ※ Use pork luncheon meat ¥ 900

A representative of Okinawan cuisine that is already well known throughout the country. If you travel to Okinawa, please try the authentic taste.

Our bitter melon champuru is a dish that is particular about the ingredients from Ishigaki Island, such as bitter melon, eggs, and To-fu.

● So-men Champuru ¥700

Stir-fried So-men noodles. In Japan, So-men noodles chilled in ice water and seasonings are often eaten for hot summer lunches. In Okinawa, So-men noodles is fried with vegetables and looks like "fried noodles". Often eaten as lunch, it goes well, with alcohol. Seasoning is simple, such as salt and pepper, Dashi soup stock powder, and a little soy sauce and canned tuna.

● To-fu Champuru ¥ 800

Stir-fried Shima To-fu and vegetables. Shima To-fu is made by solidifying thick soymilk, so it is harder than general Japanese To-fu and does not crumble even when stir-fried. Shima-To-fu, which is hot-baked and sautéed with vegetables and pork, is ideal as a side dish for awamori.

● Fu Champuru ¥ 790

In Japan, wheat gluten is called 【fu】. Furthermore, in Okinawa, there are many opportunities to let wheat gluten absorb the beaten egg, bake it in a frying pan, and stir-fry it with vegetables and canned tuna.

It is familiar with Okinawan home-cooked food.

※ Use Dashi soup stock powder, For all champuru

● Rice ball ¥ 250

Please choose one from grilled salt salmon, plum, Okinawa fish "miso" sauce, and sea salt from Ishigaki Island.

Rice meal



● Okinawan flavored rice balls ¥ 430

In Okinawa's flavored rice is called "Juicy".

Add chopped vegetables and pork and cook with Yaeyama soba soup. The feature is to add young leaves of long pepper to make it fragrant. (2 pieces)

● Gurukun fish grilled rice balls ¥ 460

Gurukun fish fillets are savorily baked, loosened, mixed with rice, and savorily baked while being smeared with special soy sauce. (2 pieces)

● Ochazuke ¥ 440

"Ochazuke" is rice in a dashi soup stock.

Choose from grilled salted salmon, plums, sea lettuce and wasabi.

● Squid ink fried rice ¥ 840

Fried rice with chopped squid, pork flavored with garlic. Squid ink is added to the finish. This is Okinawan specialty.

● Yaeyama soba ¥620

Simple noodle soup unique to Ishigaki Island. It's very simple with a light soup of pork broth, chopped pork, fishcake and green onions.

● Sea lettuce soup ¥ 420

"Sea lettuce" that can be harvested along the coast from around March on the island is called "Ah-sa" in Okinawa. The best way to enjoy the delicious sea lettuce. Which is rich in rocky shore, is to make it into soup.

● Ushio-jiru ¥ 550

"Ushio-jiru" is salty soup made from Island fish bones. Simple is delicious, that's the best...





- Orion draft beer (Medium beer mug) ¥ 650
- Orion draft beer (Pilsner glasses) ¥ 570
- Orion beer Medium bottle (500ml) ¥ 660
- Orion 75 beer Craft Small bottle (334ml) ¥ 870
- Orion non-alcohol beer Small bottle (334ml) ¥ 450

We charge 330 yen per person as a service charge.

- WATTA Okinawa citrus fruit sour ¥ 550
- WATTA Okinawa pineapple sour ¥ 550
- WATTA Okinawa passion fruit sour ¥ 550
- WATTA Passion & Orange ¥ 600
- WATTA Okinawan fruit sour
- WATTA Okinawa citrus fruit sour ¥ 600



- Okinawa citrus drink (syrup) ¥ 340
- Okinawa citrus drink & soda (syrup) ¥ 400
- Passion fruit drink (syrup) ¥ 340
- Passion fruit drink & soda (syrup) ¥ 400
- Pineapple drink from concentrate ¥ 390
- Mango drink from concentrate ¥ 390
- Orange drink from concentrate ¥ 340

- Sanpin Tea (Jasmine tea) ¥330
- Uchin Tea (Turmeric tea) ¥330
- Oolong Tea ¥330
- Coke ¥340
- Ginger ale ¥340

AWAMORI

島酒
Shimazaki

[KARA KARA]

Okinawan small sake bottle



Ishigaki Seifuku Awamori factory

Jikabi-seifuku

Local staple 直火請福 30ALC/VOL%

Glass ¥ 400

(You can choose rock style or with water)

KARA KARA (=Okinawan Small sake bottle / 180ml) ¥ 660

Full awamori bottle (600ml) ¥ 1,800

Ishigaki Yaesen Awamori factory

Yaesen

Local staple 八重泉 30ALC/VOL%

Glass ¥ 400

(You can choose rock style or with water)

KARA KARA (=Okinawan Small sake bottle / 180ml) ¥ 660

Full awamori bottle (600ml) ¥ 1,800

Ishigaki Tamnaha Awamori factory

Tamano-tuyu

玉の露 30ALC/VOL%

Glass ¥ 400

(You can choose rock style or with water)

KARA KARA (=Okinawan Small sake bottle / 180ml) ¥ 660

Full awamori bottle (600ml) ¥ 1,800

Ishigaki Takamine Awamori factory

Omoto

於茂登 30ALC/VOL%

Glass ¥ 400

(You can choose rock style or with water)

KARA KARA (=Okinawan Small sake bottle / 180ml) ¥ 660

Full awamori bottle (600ml) ¥ 1,800

Ishigaki Ikehara Awamori factory

Shirayuri

白百合 30ALC/VOL%

Glass ¥ 440

(You can choose rock style or with water)

KARA KARA (=Okinawan Small sake bottle / 180ml) ¥ 770

Full awamori bottle (600ml) ¥ 2,100

Ishigaki Nakama Awamori factory

Miyanoturu

宮の鶴 30ALC/VOL%

Glass ¥ 460

(You can choose rock style or with water)

KARA KARA (=Okinawan Small sake bottle / 180ml) ¥ 780

Full awamori bottle (600ml) ¥ 2,130

Yonaguni Sakimoto Awamori factory

Kaiha

海波 30ALC/VOL%

Glass ¥ 460

(You can choose rock style or with water)

KARA KARA (=Okinawan Small sake bottle / 180ml) ¥ 1,260

Ishigaki Yaesen Awamori factory

Murikabushi

群か星 25ALC/VOL%

Glass ¥ 500

(You can choose rock style or with water)

KARA KARA (=Okinawan Small sake bottle / 180ml) ¥ 1,050

Full awamori bottle (720ml) ¥ 3,300

Ishigaki Yaesen Awamori factory

Kuroshinju

黒真珠 43ALC/VOL%

Glass ¥ 550

(You can choose rock style or with water)

KARA KARA (=Okinawan Small sake bottle / 180ml) ¥ 1,150

Full awamori bottle (720ml) ¥ 4,070

Hateruma Awamori factory

Awanami

泡波 30ALC/VOL%

Glass ¥ 1,110

(You can choose rock style or with water)

KARA KARA (=Okinawan Small sake bottle / 180ml) ¥ 3,400

Water & rock ice set ¥ 330 · Rock ice set ¥220



Old Awamori

古酒
ku-su



Ishigaki Seifuku Awamori Factory
3 year old awamori
Seifuku vintage

請福 VINTAGE 30ALC/VOL%

The mouthfeel is rounder than usual, and the aroma is mellow, making it very easy to drink.
We recommend this shop.

Glass ¥ 660

(You can choose rock style or with water)

KARA KARA (=Okinawan Small sake bottle / 180ml) ¥ 1,880

Ishigaki Takamine Awamori Factory 5year old awamori
Yaeyama Shimazaki

八重山 シマザキ 30ALC/VOL%

【special production】

Distilled 2014, closing date 08/04/2017.

Brewed using traditional handicrafts and direct-fired pot distillation, it is slowly aged to create a deep, gorgeous aroma with a long aftertaste and a mild mouthfeel.

Glass ¥ 770

(You can choose rock style or with water)

KARA KARA (=Okinawan Small sake bottle / 180ml) ¥ 2,100

Ishigaki Tamanaha Awamori Factory
5 year old Awamori
Tamanotuyu gold label

玉の露 ゴールドラベル 43ALC/VOL%

The mellow fragrance peculiar to old awamori similar to vanilla is addictive. The overall balance is good and goes well with island cuisine.

Glass ¥ 750

(You can choose rock style or with water)

KARA KARA (=Okinawan Small sake bottle / 180ml) ¥ 2,250

Ishigaki Takamine Awamori factory
8 year old Awamori
Omoto

おもと 43ALC/VOL%

The undiluted whiskey is distilled in an old-fashioned open-fire pot and slowly aged for 8 years to give it a sweet, mellow and deep flavor with a faint vanilla scent.

Glass ¥ 1,000

(You can choose rock style or with water)

KARA KARA (=Okinawan Small sake bottle / 180ml) ¥ 3,000

Hateruma Awamori Factory
Estimated 19-41 year old Awamori
Awanami

泡波 30ALC/VOL%

The date of manufacture is unknown, but it is estimated that it was manufactured between 1983 and 2005. We will open and offer a very valuable bottle for customers who are particular about the real thing.

Glass ¥ ask

(You can choose rock style or with water)

KARA KARA (=Okinawan Small sake bottle / 180ml) ¥ ask

Ishigaki Ikehara Awamori Factory
Pottery jar storage 3 year old Awamori
Pottery jar storage Shirayuri

甕貯蔵 白百合 43ALC/VOL%

Shirayuri has a rather unique flavor among the many types of awamori. This is old sake made by aging Shirayuri in a jar.

It is characterized by its mellowness and even stronger taste.

Glass ¥ 720

(You can choose rock style or with water)

KARA KARA (=Okinawan Small sake bottle / 180ml) ¥ 2,160



● 請福生姜レモン・Seifuku Syouga-Lemon

【Pungent taste of ginger and refreshing acidity of lemon】

By adding lemon to the liqueur made with awamori, which has the aroma and flavor of ginger, it has a refreshing aftertaste.

With Soda is refreshing and light, and goes well with meals.

On the rocks ¥500 With Soda ¥550

● 請福グレープフルーツ & シークワサー

・ Seifuku Grapefruit & Okinawa citrus fruit

【Juicy finish with grapefruit & Okinawa citrus fruit】

A liqueur that uses pink grapefruit and has a natural citrus refreshing sweetness and flavor with a ruby hue and a faint bitterness

On the rocks ¥500 With Soda ¥550

● 請福シークワサー

・ Seifuku Okinawa citrus fruit

【A new type of liqueur with a sense of fun, made with from Okinawa citrus fruit & Japanese summer mandarin oranges pulp】

By adding fruit pulp, you can enjoy the refreshing flavor while enjoying the texture, making it perfect for drinking during meals.

Many orders are from women, and with soda is popular.

On the rocks ¥500 With Soda ¥550

● 請福梅酒・Seifuku Ume-syu

【Made with awamori & brown sugar】

Nanko plums are slowly soaked in Ishigaki Island's famous awamori and finished with pure domestic brown sugar. It is characterized by its mellow richness and unique flavor.

On the rocks ¥500 With Soda ¥550

● 請福ゆず酒・Seifuku Yuzu-syu

【Made with domestic Citron & Awamori】

Awamori and fragrant domestic citron make for a crisp and fragrant finish.

On the rocks ¥530 With Soda ¥580

【焼酎・Shochyu】

- Oita 二階堂 Nikaidou (Barley shochu) ¥500
- Kagoshima 黒霧島 Kurokirishima (potato shochu) ¥460
- Kumamoto 白岳しろ Hakutake (Rice shochu) ¥500
- Kagoshima 里の曙 Satonoakebono (Brawn suger shochyu) ¥500
- SUNTORY 茉莉花 Naturika (Jasmine shochyu) ¥500

【Others】

- SUNTORY こだわり酒場のレモンサワー ¥450
(Kodawarisakabano-Lemon sour) ※Vodka base

【Whisky】

- SUNTORY Maker's mark On the Rock (Double) ¥880
- SUNTORY Maker's mark With soda ¥770



【Japanese Cold Sake】

- Hyogo 剣菱 Kenbishi ¥660/180ml
- Ishikawa 天狗舞 Tengumai ¥1,320/180ml
- Yamagata 出羽桜 Dewazakura ¥1,100/180ml