

Please use the "Yamanaka Ko nagomi" Japanese cuisine introduction page

NEWS

[2023.01.06]

The phone number of our store has been changed...

[2022.03.13]

Yamanashi Premium Dining Voucher...

A scenic spot full of energy, while overlooking the mountains, and the lakes of huge fortune, while eating, improving financial fortunes!

Lunch limit Mt.Fuji fantastic delicious pork

◆We cook with Japanese beef and Mt.Fuji local pork◆We are famous for our exclusive dipping ingredients paired with Shabushabu&Sukiyaki at the restaurant in Yamanashi Prefecture.

★As a famous cuisine in Yamanashi Prefecture, our restaurant has prepared "Mt.Fuji local Pig" grown up drinking Fuji Mountain Spring Water as the ingredient for Shabushabu&Sukiyaki.The Mt.Fuji local pork produced in small numbers and is not widely available in the market.And the special pork with exclusive seasoning is really fantastic delicious!You must be enjoy it.

★A5 rank Japanese beef are also very popular. The king of Japanese beef in the Kyushu region called Kyushu king.A5 rank Kyushu king beef is a fine and rich taste of Japanese style beef that has condensed the taste of juicy taste. The sweetness of the tropics, the rich taste, and the sweet fat can spread in a wide range, and you must be enjoy the excellent taste. Also you can taste it with our exclusive dippingthe and the rice vinegar. The best sales is A5 rank Kyushu king for Shapushapu&Sukiyaki

↑ For example the MATSU course you can choose Shabushabu or Sukiyaki.

Our restaurant is by reservation only. We offer a wide range of courses, including shabushabu, sukiyaki courses, leave it to us courses and all-you-can-eat courses. Please make a reservation in advance by internet or telephone.

A special lunch menu is also available. The lunch-only Mt.Fuji local Pork Hoto(Yamanashi prefecture local noodles)set is very popular, so please feel free to contact us for more information.

★Measures against infectious diseases★

Yamanashi Prefecture has its own measures against infectious diseases (Gleason certification), and our restaurant is a certified restaurant. The following measures have been taken and we ask for your cooperation. Please take your temperature by thermography when entering the restaurant (Please note that those with a body temperature of 37.5° C or higher may not be allowed to enter the restaurant).

Disinfecting alcohol when entering the restaurant, wearing masks when not eating or drinking - Filling in the name and contact details of the representative - Installing protective filters between seats to prevent droplet infection - Employees wearing masks - Employees wearing eye gowns - Employees wearing gloves - Disinfecting tableware - Taking the employee's temperature. (Employees are not allowed to work if the temperature is 37.5° C or above) - Disinfection of employees with alcohol.

- The restaurant is by appointment only. We give priority to customers with reservations.
- All dishes are prepared with care and attention. All dishes are prepared with the utmost care

and attention.

- We would like you to enjoy your meal in a relaxed atmosphere, so if you are in a hurry, please refrain from making a reservation.
- If you have not made a reservation, please write down your name and wait. Please note that the staff will guide you in turn, depending on the status of your reservation.

Thank you for your understanding and cooperation.

#### Topic Information

A special lunch menu is available at lunchtime.

We are now offering a very popular lunch-only menu of Mt.Fuji local Pork Hoto(Yamanashi prefecture local noodles)set, so please feel free to contact us for more information. As a speciality of Yamanashi Prefecture, the restaurant offers shabushabu and sukiyaki using "Mt Fuji local pork", which is carefully raised in the spring water of Mt Fuji. Also it is produced in small numbers and is not widely available in the market.

#### MENU

About us

Lunch information

Take-away

Group menus

Courses

#### 【Luxurious dish】 A5 rank King of Kyushu Japanese beef

Popular No. 1 Kyushu King Japanese Beef Shapushapu&Sukiyaki

Kyushu King is the king of Japanese beef in the Kyushu region. Tender meat. Juicy texture. The delicate, mellow, concentrated flavour is due to the natural aroma of Japanese beef.

The A5 rank Kyushu beef, with its rich and tender texture, is served with a homemade sukiyaki sauce, which gives it a sweet fatty taste and a deep, rich flavour.

Our restaurant on the shores of Lake Yamanaka at the foot of the spectacular Mt Fuji. Convenient access!

The owner's sincere wish for more customers to enjoy Japanese culture has been brought together at Nagomi.

All dishes are served in a relaxing space with a Japanese atmosphere, and make full use of the natural flavours of the ingredients.

You will be surprised by the moist texture and the deep richness of the Shapushapu&Sukiyaki, where you can enjoy the beautifully marbled, high-quality Kyushu King beef.

The gorgeous 'Kaiseki Cuisine' is an excellent product, prepared with care and attention. Delicacies spread through the five senses. Ideal for banquets and welcome and farewell parties, as well as for a no-hassle party or a savings party. If paired with Yamanashi Prefecture's local sake, you are sure to be intoxicated by the exceptional matching.

The restaurant is also equipped with underfloor heating, so you can enjoy authentic Japanese cuisine in a warm space with a view of Lake Yamanaka, even in winter.

**【Luxury dish】 Mt Fuji local pork**

This is a fantastic pork raised with spring water from Mt Fuji.

Pork raised with mineral-rich spring water is a superb product, with a deep palate and sweet flavour that spreads the moment it enters the mouth.

Please enjoy it with homemade vinegar or sesame sauce.

Our Shabushabu&Sukiyaki with carefully selected and delicious meat served with authentic homemade sauce. And we use the best-selected "Kyushu King", "Fuji Spring Water Pork" and "Koshu Beef".

High-quality parts are cut to a particular thinness.

When served with homemade sauce, the moist texture and deep flavour will surprise you.

Selected black Japanese beef and Mt Fuji local pork.

No. 1 Kyushu King Japanese Beef for Shabushabu& Sukiyaki

Kyushu King is known as the king of Japanese beef in the Kyushu region. Tender meat. Juicy texture.

The delicate, mellow, concentrated flavour is due to the natural aroma of Japanese beef.

The A5 rank Kyushu King has a rich and tender texture, and when eaten with our homemade sukiyaki sauce, the sweetness of the fat will fill your mouth with a deep, rich flavour.

Popularity No. 2 Mt Fuji local pork for Shabushabu& Sukiyaki

Mt Fuji local pork, a fantastic pork raised with spring water from Mt Fuji.

Because of clean air and pure underground water, Mountain Fuji is an ideal environment for raising pigs. When eaten with homemade sukiyaki sauce, the sweet fat, firmness and tenderness of the meat, as well as the flavour and meat are truly exquisite.

**【Luxurious dish】 Eel- selected**

The fragrance of the plump and exquisitely grilled eel smells particularly appetising.

The refined sweetness fat and the eel's original moderate aroma make it an unforgettable taste.

With its homemade sauce, it is a delicious dish with a very good balance of flavours.

※All prices are inclusive of tax.

**Lunch information**

Beef sukiyaki style udon set

1,749 yen

Our signature sukiyaki is served in a fresh sukiyaki-style hotpot for lunch, at a great price.

Our homemade wariage is a well-balanced match for the meat.

(Meat is 60g. Additional portions can be added for an extra charge).

Mt Fuji local pork Hoto(Yamanashi prefecture local noodles) set

1,980 yen

The set is a combination of Hoto(Yamanashi prefecture local noodles), a local delicacy of Yamanashi Prefecture, and our favourite Mt Fuji local Pork. Instead of the traditional form of stewing the noodles in an iron pot with a miso flavour, the dish is served on a plate, so that you can enjoy the

taste of the noodles and the original flavour of the pork, and the combined taste of both. The pork can be quickly boiled and eaten when you want to eat it. Please try it. This pork is raised in the rich natural environment of Mt Fuji. It is a rare pork known even among experts. The pork raised in mineral-rich spring water has a sweet fat taste, and the rich natural environment is thought to be a major factor in its flavour and richness.

(Meat is 60g. Additional portions can be added for an extra charge).

Mt Fuji local Pork Shabushabu style udon set

1,859 yen

This is the restaurant's prized domestic pork. Fuji, and is said to be a phantom pork because of the small number of pigs produced. Its sweet fatty meat is a special feature. Goes well with homemade vinegar and sesame sauce! Please try it.

(Meat is 60g. Additional meat can be added for an extra charge).

Mt Fuji local pork Sukiyaki style udon set

1859 yen

This is the restaurant's prized domestic pork. It is raised in spring water from Mt Fuji and is said to be a fantastic pork with low production numbers. The sweet fatty meat is a special feature of this dish. Goes great with homemade wariage! Try it!

(Meat is 60 qt. Additional meat can be added for an extra charge).

※All prices include consumption tax.

Take away

Chicken hotpot (Portable hotpot)

1,500 yen

Portable hotpot is free of charge, and all gas stands, gas, pots and dishes are available for hire. All you have to do is pour in the special soup stock and make the fire. It's easy and hassle-free, and you can enjoy the taste of a restaurant in the comfort of your own home. Orders are accepted from 2 servings.

We support STAY HOME for special time.

We will deliver to your home.

Let's work together to bring smiles to the world as soon as possible.

Beef sukiyaki hotpot(Portable hotpot)

1,600 yen

Portable hotpot is free of charge and all the gas cooker, gas, pots and dishes are available for hire. All you have to do is pour in the special soup stock and make the fire. It's easy and hassle-free, and you can enjoy the taste of a restaurant in the comfort of your own home. Orders are accepted from 2 servings~.

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Mt Fuji local pork sukiyaki or Shabushabu(Portable hotpot)

3,900 yen

This is fantastic pork raised with spring water from Mt Fuji.

Pork raised with mineral-rich spring water spreads a deep flavour and sweetness that is superb the moment you put it in your mouth.

Shabushabu and Sukiyaki served with homemade vinegar and sesame sauce is a nice choice.

The Portable hotpot offers a gas stove, gas, pots, dishes are available for hire. All you have to do is pour in the special soup stock and make the fire. It's easy and hassle-free, and you can easily enjoy the taste of a restaurant at home. Orders are accepted from 2 servings.

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Japanese National Black Beef(Portable hotpot)

3,900 yen

Popularity NO.1 King of Japanese Kyushu Beef Sukiyaki or Shabushabu

Kyushu King is known as the king of Japanese beef in the Kyushu region.

Its tender meat, juicy texture, concentrated flavour and delicate, mellow taste are the true aroma of Japanese beef.

Shabushabu and Sukiyaki served with homemade vinegar and sesame sauce is a nice choice.

The Portable hotpot offers free use of a gas stove, gas, pots, dishes are available for hire. All you have to do is pour in the special soup stock and make the fire. It's easy and hassle-free, and you can easily enjoy the taste of a restaurant at home. Orders are accepted from 2 servings.

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Beef sukiyaki style udon set (special group rate for groups of 10 or more)

1,749 yen

Our signature sukiyaki is served in a fresh sukiyaki-style hotpot for lunch at a special price.

Our homemade side dishes is a well-balanced match for the meat.

(Meat is 60 qt. Additional meat can be added for a separate fee)

(Group payments should be made in cash, Zenkitravel coupons or by bank transfer in advance)

Mt Fuji local pork Hoto(Yamanashi prefecture local noodles) Set

1,980 yen

◇Appetizer Mixed vegetables

◇Specialty Mt Fuji pork ◇ Specialty Houtou◇ Rice◇ Miso soup◇ Pickles

(Please pay in cash, Zen-Ryoko coupons or by bank transfer in advance.)

Yamanashi specialties set

2,970 yen

◇Appetizer Mixed vegetables

◇Three appetisers: Specialty Oshino egg,Mt Fuji local Taro (September to December), Special Chicken (subject to stocking conditions)

- ◇Specialty Oshino salmon
- ◇Mt Fuji local pork
- ◇Mini houtou◇ Pickles◇ Rice

(Please pay in cash, Zen-Ryoko coupons or by bank transfer in advance.)

Mt Fuji local pork Shabushabu or Sukiyaki 「TAKE course」

4,378 yen

Mt Fuji local pork TAKE course

↑ You can choose Shabushabu or Sukiyaki

Appetizer, salad, Mt Fuji local pork for 1 person, assorted vegetables

Rice Dessert

The Mt Fuji local pork raised with spring water from Mountain Fuji. And it is produced in small numbers and is not widely available.

Pork raised in mineral-rich spring water has a deep umami and sweet flavour that spreads the moment it is put in the roast, making it an exquisite dish.

Shabushabu and Sukiyaki served with homemade vinegar and sesame sauce is a nice choice.

(Please pay in cash, Zen-Ryoko coupons or by bank transfer in advance.)

**【Matsu Course】** A5 rank Black Japanese beef Shabushabu or Sukiyaki

6578 yen

Appetizer, salad, A5 rank Japanese King of Kyushu beef for 1 person, assorted vegetables, rice, dessert

Kyushu King is known as the king of Japanese beef in the Kyushu region. The A5 rank Kyushu King is a fine, mellow-tasting Japanese beef with a juicy texture and concentrated flavour.

It has a rich and rich flavour, with a rich texture and a sweet fatty taste that spreads throughout the roast, giving it a deep flavour.

Shabushabu and Sukiyaki served with homemade vinegar and sesame sauce is a nice choice.

The most popular No. 1 A5 rank Japanese beef, Kyushu King, Shabushabu or Sukiyaki, Matsu set

↑ You can choose Shabushabu or Sukiyaki.

(Please pay in cash, Zen-Ryoko coupons or by bank transfer in advance.)

**【REN Course】** Shabushabu or Sukiyaki

A5 rank "King of Kyushu" Japanese beef and "Mt Fuji local pork" Comparison 500 yen discount for online reservations only.

9,356 yen

Appetizer, salad, 1 portion of A5 rank Japanese beef Kyushu King + 1 portion of Mt Fuji local pork Assorted vegetables, rice, dessert

Kyushu King is the king of Japanese beef in the Kyushu region. The A5 rank Kyushu King is a fine, mellow and delicate Japanese beef with a juicy texture and concentrated flavour. The tender texture, rich flavour and sweetness of the fat spread throughout the roast, giving it a deep, rich taste. Also Shabushabu and Sukiyaki served with homemade vinegar and sesame sauce is a nice choice.

The pork raised in the abundant spring water in Tomararu has a sweet fatty taste, and the rich natural environment is thought to have had a great influence on the flavour and richness of the

pork.

(Groups can pay by cash, All Travel coupon or bank transfer)

**【TAKE course】 Mt Fuji local pork Shabushabu or Sukiyaki**

4,378 yen

The Mt Fuji local pork raised with spring water from Mountain Fuji. And it is produced in small numbers and is not widely available.

Pork raised in mineral-rich spring water has a deep umami and sweet flavour that spreads the moment it enters the mouth, making it a superb product.

Shabushabu and Sukiyaki served with homemade vinegar and sesame sauce is a nice choice.

[View course details](#)

**【Matsu Course】 Shabushabu A5 rank Japanese black beef / Plandt's beef [Kyushu King]**

6,578 yen

Kyushu King is the king of Japanese beef in the Kyushu region. The A5 rank Kyushu King is a fine, mellow, domestic Japanese beef with a juicy texture and concentrated flavour.

It has a tender texture and rich flavour, and the sweetness of the fatty meat is spread all over the roast, giving it a deep, rich taste. Sukiyaki with homemade allotment.

Shabushabu and Sukiyaki served with homemade vinegar and sesame sauce is a nice choice.

Popular NO1 A5 rank Japanese Beef Kyushu King

**【TAKE course】 Japanese Black Beef Sukiyaki/Prandial Raw "King of Kyushu".**

4,378 yen

Kyushu King is known as the king of Japanese beef in the Kyushu region. The King of Kyushu is a fine, mellow Japanese beef with a delicate texture and a concentrated flavour.

The tender texture, rich flavour and sweetness of the fatty meat spreads all over the roast, giving it a deep, rich taste.

Shabushabu and Sukiyaki served with homemade vinegar and sesame sauce is a nice choice.

↑ Choose between sukiyaki and shiyabushi-yabu.

**【REN Course】 Shabushabu 500 discount for online reservations only. A5 rank "King of Kyushu" Black Japanese beef and "Mt Fuji local pork" comparison.**

9,356 yen

Kyushu King, the king of Japanese beef in the Kyushu region. The A5 rank Kyushu King is a fine, mellow, domestic Japanese beef with a juicy texture and concentrated flavour. It has a tender texture and a rich flavour, with a good fatty sweetness that spreads throughout the roast, giving it a deep, rich taste. Also Shabushabu and Sukiyaki served with homemade vinegar and sesame sauce is a nice choice.

This pork is raised in the rich natural environment of Mt Fuji. And it is a fantastic delicious pork known even among experts.

Pork raised in mineral-rich spring water has a sweet fat taste, and the rich natural environment is thought to be a major factor in achieving this tasty and full-bodied pork.

Eel course (available by prior reservation)

◇Hitsu-mabushi ¥6,980

- Fragrances
- Special eel (one) • miso soup with soup stock

◇Premium set

- Fragrances
- Special selection eel (one eel)
- Special A5 rank Japanese beef (100g) • soup stock and miso soup

~Course Content~

Reservations are required for the eel course. Please contact us for reservations in advance.

※All prices include consumption tax.

Address.

21 Yamanaka, Yamanakako-mura, Minamitsuru-gun, Yamanashi 401-0501 TEL: 080-4538-1725

Opening hours

Lunch: 11:30-15:00 (LO:14:30), Dinner: 18:00-21:30

※Reservations required for lunch and dinner; enquiries required for delivery and take-out.

Closed Days

Reservations required, please enquire.

How to get there

Bus: 1 min walk from Fujikyuko Bus Fujisan Yamanakako "Hotel Mount Fuji Entrance" stop, Car: 5 min from Yamanakako IC on Higashi-Fuji Highways.

Average budget

Lunch: ¥1,000~¥2,000, Dinner: ¥2,000~¥16,000

Parking

Private cars: 10\* Free lakeside parking nearby (8 large buses can park).

Cards

Credit cards accepted

(VISA, MASTER, JCB, AMEX and other electronic money accepted)

Japanese Cuisine Nagomi, located in Yamanakako, Yamanashi Prefecture, is a restaurant where kaiseki cuisine (Japanese food) can be enjoyed. Dishes made with seasonal ingredients are a perfect match for Yamanashi's local sake.

The restaurant is also open during lunchtime, so we hope you will feel convenient to use in conjunction with sightseeing in Yamanashi.