

# Appetizer 前菜



**1. Chuka Wakame**  
中華 わかめ / Cold Seaweed



**2. Cucumber**  
(Miso or Sesame)  
きゅうり



**3. Cabbage**  
(Miso or Sesame)  
キャベツ



**4. Edamame**  
枝豆 / Green Pea



**5. Tako Wasabi**  
たこわさび / Raw Octopus with wasabi



**6. Potato Salad**  
ポテトサラダ



**7. Kimchi**  
キムチ



**8. Kimchi Natto**  
キムチ+ なっとう /  
Fermented Beans with Kimchi



**9. Tsukemono Moriawase**  
漬物盛り合わせ / Assorted Pickles



**10. Shirasu Salad**  
しらすぼし / Whitebait Salad



**11. Tamago Yaki**  
(Mentaiko Mayo)  
卵焼き / Rolled Egg Omelet



**12. Tako Yuzu**  
ゆずたこサラダ / Octopus Citron Salad

# Sashimi 刺身

1. **Tako** たこ / Octopus ( 3 pieces )
2. **Aka Ebi** アカエビ / Red Prawn ( 1 piece ).
3. **Salmon** 鮭 (3pieces)
4. **Hotate** ホタテ / Scallops ( 3 pieces)
5. **Mekajiki Belly** メカジキ / Swordfish (3pieces)
6. **Salmon Belly** 酒の原 / Limited ( 3pieces )
7. **Ikura** イクラ / Salmon Roe
8. **Sashimi Moriawase** Set of Sashimi



8. Sashimi Moriawase

# Sashimi Donburi 刺身丼



1. **Salmon Ikura Don**

鮭いくら丼 / Sushi Rice with Salmon, Salmon roe



2. **Bara Chirashi Don**

ばらちらし丼 / Sushi Rice with Diced Sashimi



3. **Hotate Ikura Don**

ホタテいくら丼 / Sushi Rice Scallops, Salmon Roe

# Kushiyaki 串焼き



15. Kushiyaki Moriawase

1. **Shishito** シシトウ / Green Chili Pepper
2. **Shitake** シイタケ / Black Mushroom
3. **Tori Momo** 鶏もも / Chicken Thigh
4. **Tebasaki** 手羽先 / Chicken Wing
5. **Buta Bara** 豚バラ / Pork Belly
6. **Bacon Asparagus** ベーコンアスパラガス
7. **Tsukune** つくね / Chicken Meatball

8. **Negima** ねぎま / Scallion with Chicken thigh
9. **Quail Egg** うずら卵 / Quail Egg
10. **Enoki Bacon** えのきベーコン串
11. **Nankotsu** 鶏軟骨 / Chicken Cartilage
12. **Bacon Cherry Tomato** トマトとベーコンの串焼き
13. **Sunagimo** 砂肝 / Chicken Gizzard
14. **Wagyu Beef Cube** 和牛

## 15. Kushiyaki Moriawase

串焼きセット / Set of 7 Skewers (No. 1~7)

# Yaki 焼き



## 1. Sanma Fish

さんま / Pacific Saury



## 2. Eihire

エイヒレ / Stingray Fin



## 3. Mentaiko

明太子 / Pollock Roe



## 5. Shio Salmon Head

鮭の頭



## 4. Aburi Shime Saba

あぶりシメサバ  
Torched Cured Mackerel



## 6. Surume Ika

スルメイカ / Japanese Flying Squid



## 7. Kani Miso

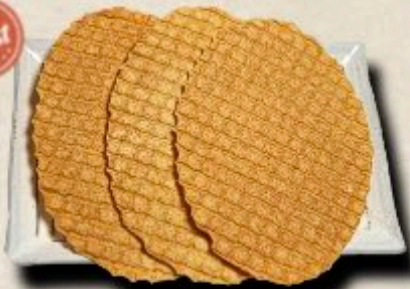
かにみそ / Fresh Crab Intestines with Crab Meat



## 8. Shima Hokke (Half)

しまほっけ / Atka Mackerel

# Fried Food 揚げ物



## 1. Fish Cracker

フィッシュクラッカー / Filefish Cracker



## 2. Ponzu Tori Kawa

とりかわ / Chicken Skin with Ponzu Sauce



## 3. Potato Croquette

ポテトコロッケ



## 4. Kani Cream Croquette

カニクリームコロッケ / Crab Cream Croquette



## 5. Shishamo

シシャモ / Saltwater Smelt



## 6. Fried Ebi

エビフライ / Deep Fried Tiger Prawn



## 7. Seafood Gyoza

海鮮餃子 / Deep Fried Seafood Dumplings



## 8. Tori Karaage

鶏唐揚げ / Deep Fried Chicken Thigh



## 9. Kawa Ebi

かわえび / River Shrimps



## 10. Aburi Mentaiko Gyoza

海鮮餃子 / Deep Fried Seafood Dumplings with Mentaiko Sauce



## 11. Tonkatsu

豚カツ / Pork Cutlet



## 12. Mentaiko French Fries

明太子フライドポテト

# Cooked Food



**1. Gohan**  
米飯 / Steamed Rice



**2. Miso Shiru**  
みそ汁 / Miso Soup



**3. Oden (Soup)**  
おでん / 6 Ingredients



**4. Natto Udon (Dry)**  
納豆うどん



**5. Ebi Udon (Soup)**  
海老うどん



**6. Cha Soba With Fried Ebi**  
ちゃそば、エビフライ /



**7. Chicken Karaage and  
Tsukune Donburi**  
フライドチキンとチキンボール丼



**8. Katsu Donburi**  
カツ丼 / Pork Cutlet on Rice



**9. Salmon Mentaiko Donburi**  
サーモン明太子丼



**10. Unagi Donburi**  
うなぎ丼

# SAKE 日本酒



## 1. KITAYA KANSANSUI JUNMAI GINJYO

喜多屋 寒山水 純米吟醸

300ml  
720ml

Delicious flavour that fills the palate and a mellow and natural taste.

Pref: Fukuoka (SMV +1)



## 2. GINREI GASSAN JUNMAI GINJYO

銀嶺月山 雪中熟成 純米吟醸

300ml  
720ml

Pure and light sake with a calming aroma and a dry finish. It evokes the image of fresh snow as you savour it.

Pref: Yamagata (SMV +2)



## 3. KUBOTA SENJYU GINJYO

久保田 千寿 吟醸酒

300ml  
720ml  
1800ml

The taste is mild with a good finishing

Pref: Niigata (SMV +6)



## 4. HAKKAISAN TOKUBETSU JUNMAI

八海山 特別純米酒

300ml  
720ml  
1800ml

The signature ingredient of this sake is the fine local water. Coming from melting snow and filtered by mountain Hakkai. Has a very clean and dry body. It pairs well with not only sushi and sashimi but also lightly oily dishes such as tempura.

Pref: Niigata (SMV +5)



## 5. YOSHIKUBO IPPIN JUNMAI DAIGINJYO

吉久保 一品 純米大吟醸

300ml  
720ml

Great fragrance of fruity flavor and rich sweetness. Good acidity thrown in for balance.

With aromas of ripe grapes and apples.

Pref: Ibaraki (SMV +1)



## 6. NANBU BIJIN TOKUBETSU JUNMAI

南部美人 特別純米

300ml  
720ml  
1800ml

Worlds first vegan sake certificate on January 25th 2019” It is slightly dry, full in flavor of great ingredient and perfect sake to enjoy with food.

Pref: Iwate (SMV +4)



**7. DASSAI 45  
JUNMAI DAIGINJYO**

獺祭 純米大吟醸45

300ml  
720ml  
1800ml

Light, balanced, clean and easy drinking, this sake is a star. It's wonderful for beginners get into sake and fantastic for other to simply enjoy.

Pref: Yamaguchi (SMV +3)



**8. DASSAI 23  
JUNMAI DAIGINJYO**

獺祭 純米大吟醸23

720ml  
1800ml

One of the top ranking sake in Japan. The fruity bouquet offers apple, peach, and nashi pear. it is made with rice that has been milled so that only 23% of the original size of the grains remains, this is the highest degree of milling of any sake in the world.

Pref: Yamaguchi (SMV +4)



**9. TATENOKAWA  
JUNMAI DAIGINJYO SEIRYU**

楯野川 純米大吟醸 清流

300ml  
720ml  
1800ml

Light moderate, clear character type of sake. "Seiryu" in english means "clear stream" Polished 50% a very delightful junmai daiginjo with a fairly low alcohol content of around 14%. Easy neat on the palate

Pref: Yamagato (SMV -2)



**10. MASUMI KARAKUCHI KIIPPON  
JUNMAI**

真澄 純米吟醸 辛口生一本

720ml

This sake has complex fragrance and flavourful. One of the central pillars of the Masumi brand.

Pref: Nagano (SMV +5)



**11. KUBOTA JUNMAI DAIGINJYO**

久保田純米大吟醸

720ml

It is fleshy, smooth, round, dry, and clean with a little tingle that makes this brew drink sharp.

Pref: Niigata (SMV +0)



**12. HAKURYU JUNMAI DAIGINJYO**

白龍 純米大吟醸

720ml

It finishes with a light fragrance and sweetness, smooth and very approachable for meals with sashimi and lightly salted cuisines.

Pref: Niigata (SMV +3)





**13. DAINA JUNMAI DAIGINJYO**  
大那 純米大吟醸

720ml

Polished to 40%. Elegant and soft fragrance, smooth and silky texture.  
Rich and full body type of sake give a feeling of well balance with five taste.

Pref: Tochigi (SMV +3)



**14. BORN GOLD JUNMAI DAIGINJYO**  
梵GOLD無濾過純米大吟醸

720ml

"Gold" has an elegant nose comprised of green apple, sweet rice, plum skin, and peach aromas.  
The palate is rich and creamy, with a slight fruitiness that makes Born Gold quite quaffable. Born Gold finishes soft and easy with a medium sweetness and very light, clean acidity.

Pref: Fukui (SMV +1)



**15. HAKUSHIKA NADA JIKOMI DRY**  
黒松白鹿 灘仕込

1800ml

Brewed With Nishinomiya's famous cool and clear Water "Miyamizu" and both conceived and crafted in the famous sake brewing region of nada, this is a genuinely dry sake. This crisp and refreshing sake has a pleasant flavor and clean finish.

Pref: Hyogo (SMV +4)



**16. KIKUSUI NO KARAKUCHI JYOSEN**  
菊水の辛口 本醸造

720ml  
1800ml

It has a captivating smoothness and crisp dry finish. Due to its medium body, it can provide the perfect balance to any meal making it a popular product in Niigata's restaurants.  
It has the versatility and balance to be enjoyed at a wide range of temperatures from on the rocks to warm.

Pref: Niigata (SMV +8)

## SPARKLING SAKE



**1. TAKARA MIO SPARKLING SAKE 5%**

霽

300ml

Refreshing, delicate and fruity with moderate acidity and a hint of vanilla and blackberry.  
This elegant sweet and mellow sparkling sake with light alcohol is a great intro into sake for those who already enjoy their bubbles!

Pref: Hyogo



**2. WWS Yuzu Sparkling 5%**  
(By Kiksui Shuzo, Japan)

250ml

Used unsparingly natural yuzu juice grown at Kochi Japan. Sake-trained and mellow taste, and an exceptional wine with balanced acidity and unique fragrance of citrus.

Pref: Kochi

# SHOCHU 焼酎



## 1. IICHIKO MUGI SHOCHU いいちこ 麦焼酎

200ml  
720ml

Japan's #1 Shochu.  
Lighter and eminently  
drinkable, pairs well with  
a wide range of cuisines and  
is traditionally enjoyed with  
food



## 2. IICHIKO HITAJORYUSHO KOGANE NO IMO SHOCHU いいちこ黄金の芋

720ml

The Iichiko Hitajoryusho  
Kogane No Imo Shochu uses  
white koji to mellow out its  
flavour, and a normal pressure  
distillation process to bring out  
the sweet potatoes' flavour.

The initial nose has the  
distinctive note of roasted  
grains and sweet potato,  
while the taste has a luscious  
sweetness which leaves behind  
a crisp, dry finish.

# WHISKY ウィスキー



## 1. SUNTORY KAKUBIN WHISKEY サントリーウイスキー

700ml

With a sweet aroma, rich  
flavor and dry finish KAKU is  
a highly versatile whiskey and the  
KAKU highball is the go to  
for many Japanese when they go  
out for a night of food and drinks.

# KOREAN SOJU

1. Chamisul
2. Jinro Green Grape
3. Jinro Grape Fruit

# ALCOHOLIC DRINKS アルコール

1. Sapporo Draft Beer Mug
2. Sapporo Draft Beer Tower
3. Highball
4. Lemon Sour
5. Umeshu

## CHU-HI

1. Peach
2. Calpis
3. Oolong
4. Grape
5. Yuzu

## HOUSE SAKE

1. Cold (120ml)
2. Cold, Hot (250ml)
3. Hire Zake (150ml)  
Pufferfish fin sake

# NON ALCOHOLIC DRINK

1. Coke
2. Soda
3. Green Tea (Hot/ Cold)
4. Oolong Tea (Hot /Cold)
5. Yuzu Tea (Hot/ Cold)
6. Calpis Soda
7. Peach Soda
8. Grape Soda

