

Appetizer 前菜



Cucumber

(Miso or Sesame)
きゅうり



Edamame

枝豆 / Green Pea



Tako Wasa

たこわさび / Raw Octopus with Wasabi



Kinpira Gobo

きんぴらごぼう / Braised Burdock Root.



Negi Ponzu Sunagimo

ねぎポン酢すなぎも / Chicken Gizzard with Ponzu, Scallions



Potato Salad

ポテトサラダ



Kimchi

キムチ



Kimchi Natto

キムチ+ なっとう /
Fermented Beans with Kimchi



Asazuke

浅漬け / Home Made Pickled Vegetables



Shirasu Salad

しらすぼし / Whitebait Salad



Tamago Yaki

(Mentaiko Mayo)
卵焼き / Rolled Egg Omelet



Tako Yuzu

ゆずたこサラダ / Octopus Citron Salad

Sashimi 刺身

Tako たこ / Octopus

Aka Ebi アカエビ / Red Prawn

Salmon 鮭

Hotate ホタテ / Scallops

Mekajiki Belly メカジキ / Swordfish

Salmon Belly 酒の原 / Limited

Tsubugai ツブ貝 / Sea Whelk

Ikura イクラ / Salmon Roe

Sashimi Moriawase Set of Sashimi



Sashimi Moriawase

Sashimi Donburi 刺身丼



Salmon Ikura Don

鮭、いくら 丼 / Sushi Rice with Salmon, Salmon Roe



Bara Chirashi Don

ばらちらし 丼 / Sushi Rice with Diced Sashimi



Hotate Ikura Don

ホタテ イクラ 丼 / Sushi Rice Scallops, Salmon Roe

Kushiyaki 串焼き



Kushiyaki Moriawase

Shishito シシトウ / Green Chili Pepper

Shitake シイタケ / Black Mushrooms

Tori Momo 鶏もも / Chicken Thigh

Tebasaki 手羽先 / Chicken Wing

Buta Bara 豚バラ / Pork Belly

Bacon Asparagus ベーコンアスパラガス

Tsukune つくね / Chicken Meatball

Nankotsu なんこつ / Chicken Cartilage

Negima ねぎま / Scallion with Chicken Thigh

Quail Egg うずら卵 / Quail Egg

Enoki Bacon えのきベーコン串

Bacon Cherry Tomato トマトとベーコンの串焼き

Sunagimo 砂肝 / Chicken Gizzard

Tori Kawa とりかわ / Chicken Skin.

Kurobuta Tontoro 黒豚トントロ / Black pork Towl

Wagyu Beef Cube 和牛

Kushiyaki Moriawase

串焼きセット / Set of 7 Skewers (No. 1~7)

Yaki 焼き



Sanma Fish

さんま / Pacific Saury



Eihire

エイヒレ / Stingray Fin



Mentaiko

明太子 / Pollock Roe



Shio Salmon Head

鮭の頭 (Limited)



Aburi Shime Saba

あぶり シメサバ
Torched Cured Mackerel



Surume Ika

スルメイカ / Japanese Flying Squid



Kani Miso

かにみそ / Fresh Crab Intestines with Crab Meat



Shima Hokke (Half)

しまほっけ / Atka Mackerel

Agemono 揚げ物



Fish Cracker

フィッシュクラッカー / Filefish Cracker



Ponzu Tori Kawa

とりかわ / Chicken Skin with Ponzu Sauce



Nin Niku

揚げニンニク / Deep Fried Garlic



Potato Croquette

ポテトコロッケ



Kani Cream Croquette

カニクリームコロッケ / Crab Cream Croquette



Ika Geso

イカゲソ / Deep Fried Squid Legs



Shishamo

シシャモ / Saltwater Smelt



Kawa Ebi

かわえび / River Shrimps



Fried Ebi

エビフライ / Deep Fried Tiger Prawn



Seafood Gyoza

海鮮餃子 / Deep Fried Seafood Dumplings



Tori Karaage

鶏唐揚げ / Deep Fried Chicken Thigh



Mentaiko French Fries

明太子フライドポテト



Aburi Mentaiko Gyoza

海鮮餃子 / Deep Fried Seafood Dumplings with Mentaiko Sauce



Tonkatsu

豚カツ / Pork Cutlet

Cooked Food



Gohan

米飯 / Steamed Rice



Miso Shiru

みそ汁 / Miso Soup



Oden (Soup)

おでん / 6 Ingredients



Natto Udon (Dry)

納豆うどん



Ebi Udon (Soup)

海老うどん



Hiyashi Chuka (Dry)

冷やし中華 / Chilled Chinese Noodles



**Chicken Karaage and
Tsukune Donburi**

フライドチキンとチキンボール丼 / Fried Chicken with Meat Ball on Rice



Katsu Donburi

カツ丼 / Pork Cutlet on Rice



Cha Soba With Fried Ebi

ちゃそば、エビフライ / Green Tea Noodles



Salmon Mentaiko Donburi

鮭明太子丼 / Touched Salmon with Mentaiko mayo on Rice



Unagi Donburi

うな丼 / Eel Fish on Rice

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. MASUMI PASTEURIZED MIYASAKA LABEL MIYAMANISHIKI JG

真澄 火入れ宮坂ラベル 美山錦 JG

720ml
1800ml

Cornerstone of the Miyasaka series. Showcases number seven's gentle all-round flavor and clean acidity using Miyama Nishiki sake rice. Association No. 7 yeast is characterized by a mild flavor and fresh acid.

It is a flagship product of the series.

Pref: Nagano (SMV +3)



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

World's 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 39 JUNMAI DAIGINJYO

獺祭 純米大吟醸39

720ml
1800ml

The top notes are much similar to Dassai Junmai Ginjou 45% but as it strikes the tongue and the palate, layered of fragrances open up. Soft, sweet scents of Cotton Candy, hints of Banana, Japanese pears. mid palate gives a crisp, clean, dry taste. Very smooth, clear and refined sake. Excellent harmony of flavor and scent. Short, clean finish. Excellent overall well balance.

Pref: Yamaguchi (SMV +6)



9. 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)



10. 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)



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. KOKUSHIMUSO DAIGINJO

国士無双 大吟醸

720ml

This sake, which is brewed with high-polished rice up to 40%, is the most luxurious brew of "Kokushi Musou".

It features a mellow ginjo aroma, umami, and a crisp mouth.

Pref: Hokkaido (SMV +5)



**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 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

スパークリング日本酒



**1. TAKARA MIO
SPARKLING SAKE 5%**
雫

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 if food and drinks.

KOREAN SOJU

韓国焼酎

1. Chamisul

2. Jinro Green Grape

3. Jinro Grape Fruit

ALCOHOLIC DRINKS アルコール

1. Sapporo Draft Beer Mug (350ml)
2. Sapporo Draft Beer Tower (3L)
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 ノンアルコール飲料

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

