

# 前菜 APPETIZER

## 1 | Cabbage (Miso/Sesame sauce)

キャベツ

## 2 | Chuka Wakame

わかめ

Cold Seaweed

## 👍 3 | Cucumber (Miso/Sesame sauce)

きゅうり

## 4 | Edamame

エダマメ

Green Peas

## 👍 5 | Tako Wasabi

たこわさび

Raw Octopus with Wasabi

## 6 | Kimchi

キムチ

Fermented Cabbage

## 7 | Tsukemono Moriawase

漬物

Pickled Red, Green Cucumber & Yellow Radish

## 8 | Kimchi Natto

キムチ + なっとう

Fermented Beans with Kimchi

## 👍 9 | Spicy Tsubu Gai

つぶ貝 [ツブガイ]

Whelk



3



4



7

# やきもの YAKIMONO

## 1 | Shishito

シシトウ  
Green Chilli Pepper



1

## 2 | Shiitake

シイタケ  
Whole Black Mushroom

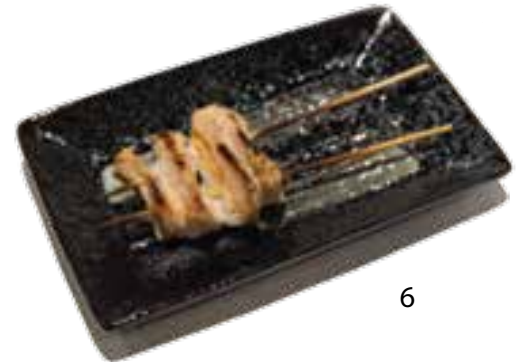


## 3 | Tori Momo

鶏モモ  
Chicken Thigh

## 4 | Tebasaki

てばさき  
Chicken Wing



6

## 5 | Bacon Asparagus

ベーコンアスパラガス  
Asparagus Wrapped with Bacon



5

## 6 | Nankotsu

ナンコツ  
Chicken Cartilage



## 7 | Tsukune

つくね  
Chicken Meatballs



7



## 8 | Kurobuta Tontoro

黒豚 豚トロ  
Black Pork Skewer

## 9 | Sunagimo (2 Sticks)

鶏砂肝  
Chicken Gizzards



10



## 10 | Wagyu Beef Cube Skewer

ぎゅうくし  
Wagyu Beef Skewer



## 11 | Yakimono Set

焼き物セット (No. 1-7)

# グリル GRILLED FOOD

## 1 | Sanma Fish

秋刀魚  
Pacific Saury



## 2 | Eihire

エイヒレ  
Stingray fin

## 3 | Mentaiko

明太子  
Fish Roe

## 4 | Aburi Shime Saba

しめ鯖  
Cured Mackerel



## 5 | Shio Salmon Head

しおさけ  
Grilled Salmon Head (Limited)



## 6 | Surume Ika

スルメイカ  
Japanese Whole Squid



## 7 | Shima Hokke (Half)

しまほっけ  
Atka Mackerel



## 8 | Kani Miso Crab

カニみそ, 蟹味噌  
Grilled Crab Meat with Kani Miso



# あげもの FRIED FOOD

 **1 | Hikari Cracker**

干し川魚  
Dried Filefish

**2 | Ponzu Tori Kawa**

とりかわ  
Chicken Skin with Ponzu Sauce

**3 | Ika Geso**

イカゲソ揚げ  
Deep Fried Squid Legs

**4 | Potato Croquette**

ポテトコロッケ

 **5 | Chicken Karaage**

鶏唐揚げ  
Deep Fried Chicken Thigh

**6 | Fried Ebi**

エビフライ  
Tiger Prawns with Breadcrumbs

 **7 | Kawa Ebi**

川海老  
Crunchy River Shrimps

**8 | Shishamo**

シシヤモ  
Deep Fried Smelt

 **9 | Gyoza**

餃子  
Deep Fried Seafood Dumplings

 **10 | Aburi Mentaiko Gyoza**

炙り 明太子 餃子

 **11 | Tonkatsu**

豚カツ  
Fried Pork Cutlet

**12 | Mentaiko French Fries**

明太子フライドポテト



2



5



4



8



11

# 刺身 SASHIMI

## 1 | Tako (3 pieces)

たこ  
Octopus

## 2 | Aka Ebi (1 piece)

海老  
Red Prawn

## 3 | Salmon (3 pieces)

サーモン

## 4 | Hotate (3 pieces)

ホタテ貝  
Scallop

## 5 | Mekajiki Belly (3 pieces)

メカジキ  
Swordfish Otoro



## 6 | Salmon Belly (3 pieces)

鮭腹  
Limited

## 7 | Ikura

イクラ  
Salmon Roe

## 8 | Sashimi Platter

5 kinds (No 1 to 5)



# 刺身丼 SASHIMI DONBURI

## 1 | Salmon Ikura Don

鮭いくら丼  
Salmon, Ikura, Tamago

## 2 | Bara Chirashi Don

バラちらしどん  
Salmon, Swordfish, Tako, Tamago, Ikura

## 3 | Hotate Ikura Don

井倉ほたる丼  
Scallop, Ikura



# 調理した品

COOKED FOOD

## 1 | Miso Soup

みそ汁

## 2 | Steamed Rice

ご飯

## 👍 3 | Oden Soup

おでんスープ

6 Ingredients

## 4 | Natto Udon

納豆うどん

Udon with Fermented Beans

## 5 | Chicken Karaage and Tsukune Donburi

フライドチキンつくね丼

Fried Chicken Thigh and Meatballs

## 6 | Katsu Donburi

カツ丼

Fried Pork Cutlet with Rice

## 7 | Cha Soba with Fried Ebi

茶そば

Green Tea Noodles with Fried Prawns

## 👍 8 | Salmon Mentaiko Donburi

たらこ

Torched Sashimi Salmon Mentaiko

## 👍 9 | Unagi Donburi

ウナギ

Grilled Unagi with Rice



4



6



8

# 酒 SAKE

300ML 720ML 1800ML

- 1 Ginrei Gassan Junmai Ginjyo (+2)
- 2 Kitaya Kansansui Junmai Ginjyo (+1)
- 3 Kubota Senjyu Ginjyo (+6)
- 4 Hakkaisan Tokubetsu Junmai (+5)
- 5 Yoshikubo Ippin Junmai Daiginjo (+1)
- 6 Dassai 45 (+3)
- 7 Dassai 23 (+4)
- 8 Nanbubijin Tokubetsu Junmai (+4)
- 9 Daina Junmai Daiginjo (+3)
- 10 Okunomatsu Adatara Ginjyo (+4)
- 11 Masumi Karakuchi Kiippon (+5)
- 12 Tatenokawa Junmai Daiginjo Seiryu (-2)
- 13 Born Gold Junmai Daiginjo (+1)
- 14 Hakuryu Junmai Daiginjo (+3)
- 15 Kubota Junmai Daiginjo (+0)
- 16 Kikusui No Karakuchi Jyosen (+8)

## SPARKLING SAKE

- 1 Umenoyado Tsuki Usagi (300ml)
- 2 Umenoyado Minori No Yuzu (250ml)

# 飲料 DRINKS LIST

## WHISKEY

- 1 The Sen Ju (700ml)
- 2 Suntory (700ml)

## SHOCHU

- 1 Iichiko Mugi (200ml)
- 2 Iichiko Mugi (720ml)
- 3 Iichiko Kogane Noise (720ml)

## SOJU

- 1 Chamisul
- 2 Jinro Green Grape
- 3 Jinro Grapefruit

## BEER

- 1 Sapporo Draft Mug (330ml)
- 2 Sapporo Draft Tower (3 litres)

## HIGHBALLS, CHU-HI AND UMESHU

- 1 Umeshu
- 2 Chu - Hi (Grape/Peach/Calpis/Oolong/Yuzu)
- 3 Lemon Sour
- 4 Highball
- 5 House sake (Cold) 120ml
- 6 House sake (Hot) 250ml

## NON-ALCOHOLIC

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