



Appetizer 前菜



1. Chawan Mushi \$3.9

茶碗蒸し / Savory steamed egg custard



2. Kyuri Miso \$4.9

きゅうり味噌 / Cucumber with Miso



3. Edamame \$4.9

枝豆 / Green Pea



4. Negi Ponzu Sunagimo \$5.9

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



5. Potato Salad \$5.9

ポテトサラダ



6. Asazuke \$5.9

浅漬け / Home Made Pickled Vegetables



7. Kimchi \$4.9

キムチ



8. Kimchi Natto \$5.9

キムチ+ なっとう / Fermented Beans with Kimchi



9. Kinpira Gobo \$5.9

きんぴらごぼう / Braised Burdock Root.



10. Honey Yuzu Tomato \$5.9

はちみつ柚子トマ



11. Tako Wasa \$5.9

たこわさび / Raw Octopus with Wasabi



12. Tako Yuzu \$7.9

ゆずたこサラダ / Octopus Citron Salad



13. Mochi Tofu \$7.9

もち豆腐 / Cream Cheese Tofu



14. Mentai Tamago Yaki \$7.9

卵焼き / Rolled Egg Omelet



15. Shirasu Salad \$5.9

しらすぼし / Whitebait Salad

Sashimi 刺身

1. **Salmon** サーモン (3 pieces) — \$9
2. **Hotate** ホタテ / Scallop (3 pieces) — \$10
3. **Mekajiki** メカジキ / Swordfish (3 pieces) — \$10
4. **Tsubugai** ツブ貝 / Sea Whelk (5 pieces) — \$10
5. **Ama Ebi** 甘エビ / Sweet Shrimp (3 pieces) — \$13
6. **Maguro** まぐろ刺身 / Tuna (3 pieces) — \$10
7. **Hamachi** ハマチ / Yellowtail (3 pieces) — \$13
8. **Ikura** イクラ / Salmon Roe — \$10
9. **Salmon Belly** サーモンハラス (Limited) (3 pieces) — \$11
10. **Sashimi Moriawase** 盛り合わせ (5 kinds, 1-5) — \$35



Sashimi Moriawase

Sashimi Donburi 刺身丼



1. Salmon Ikura Don \$18.9

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



2. Bara Chirashi Don \$23.9

ばらちらし 丼 / Sushi Rice with Diced Sashimi



3. Hotate Ikura Don \$26.9

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

Agemono 揚げ物

MOST POPULAR



1. Fish Cracker \$4.9

フィッシュクラッカー / Filefish Cracker



2. Ponzu Tori kawa \$4.9

ポン酢鶏皮 Chicken Skin with Ponzu



3. Ninniku \$4.9

にんにく Garlic



4. Potato Croquette \$5.9

ポテトコロッケ / Potato Croquette



5. Kani Cream Croquette \$6.9

カニクリームコロッケ / Crab Cream Croquette



6. Ika Geso \$5.9

イカ下足 / Deep Fried squid leg



7. Shishamo \$6.9

ししゃも Smelt Fish

MOST POPULAR



8. Kawa Ebi \$7.9

かわえび / River Shrimps



9. Fried Ebi \$6.9

エビフライ / Deep Fried Tiger Prawn



10. Seafood Gyoza \$6.9

海鮮餃子 / Deep-fried Seafood Dumplings



11. Tori Karaage \$7.9

鶏唐揚げ / Deep-fried Chicken Thigh

MOST POPULAR



14. Mentaiko French Fries \$10.9

明太子フライドポテト / French Fries with Mentaiko Sauce
(+Add Mentaiko Mayo \$3)

MOST POPULAR



12. Aburi Mentaiko Gyoza \$8.9

海鮮餃子 / Deep Fried Seafood Dumplings with Mentaiko Sauce



13. Tonkatsu \$9.9

豚カツ / Pork Cutlet

Kushiyaki 串焼き



- | | | | |
|---------------------------------------|-------|----------------------------------|-------|
| 1. Shishito シシトウ / Green Chili Pepper | \$3.9 | 10. Quail Egg うずらの卵 Uzura Egg | \$3.9 |
| 2. Shitake シイタケ / Black Mushrooms | \$3.9 | 11. Enoki Bacon えのきベーコン | \$3.9 |
| 3. Tori Momo 鶏もも / Chicken Thigh | \$3.9 | 12. Seseri セセリ Chicken Neck Meat | \$3.9 |
| 4. Tebasaki 手羽先 / Chicken Wing | \$3.9 | 13. Sunagimo 砂肝 Chicken Gizzard | \$3.9 |
| 5. Buta Bara 豚バラ / Pork Belly | \$3.9 | 14. Torikawa 鶏皮 Chicken Skin | \$3.9 |
| 6. Bacon Asparagus ベーコンアスパラガス | \$3.9 | 15. Kurobuta 黒豚 Black Pork | \$4.9 |
| 7. Tsukune つくね / Chicken Meatball | \$3.9 | 16. Wagyu 和牛 Japanese Wagyu Beef | \$8.9 |
| 8. Nankotsu なんこつ / Chicken Cartilage | \$3.9 | 17. Bonjiri ぼんじり Chicken Tail | \$3.9 |
| 9. Negima ねぎま Chicken & Leek. | \$3.9 | | |

18. Kushiyaki Moriawase \$23.9

串焼き盛り合わせ / Assorted Grilled 7 Skewers. (N0.1~7)

Yaki 焼き



1.Sanma \$10.9

さんま / Pacific Saury



2.Eihire \$11.9

エイヒレ / Grilled Stingray Fin



3. Saba Yaki \$11.9

塩鯖 Grilled Mackerel (Salt or Tare)



4.Mentaiko \$10.9

明太子 / Pollock Roe



5.Shio Salmon Head \$16.9

鮭の頭 / Grilled Salmon Head (Salt)



6.Surume Ika \$17.9

スルメイカ / Japanese Flying Squid .



7. Aburi Shime Saba \$12.9

炙りメ鯖 / Seared Vinegared Mackerel



8. Shima Hokke (Half) \$15.9

縞ほっけ/ Grilled Atka Mackerel



9.Hamachi Kama \$18.9

ハマチカマ / Yellowtail Collar



10.Kani Miso\$15.9

かにこうらやき/ Fresh crab intestine paste with Crab Meat

Cooked Food 調理食品



1. Gohan \$2.5
米飯 / Steamed Rice



2. Miso Shiru \$2.5
みそ汁 / Miso Soup



3. Oden(Soup) \$11.9
おでん / 6 Ingredients



4. Natto Udon(Dry) \$10.90
納豆うどん



5. Ebi Udon (Soup) \$12.9
海老うどん



6. Hiyashi Chuka \$12.9
冷やし中華 (Dry) / Chinese Chilled Noodle (Dry)



7. Chicken Karaage & Tsukune Donburi \$12.9
チキン唐揚げとつくね丼ぶり
Fried Chicken & Chicken Meatball Rice Bowl



8. Katsu Donburi \$11.9
カツ丼 Pork Cutlet Rice Bowl



9. Cha Soba with Ebi \$12.9
茶そば 海老添え / Green Tea Noodles with Fried Prawn



10. Salmon Mentaiko Donburi \$17.9
鮭明太子丼 / Touched Sashimi Salmon with Mentaiko mayo on Rice



11. Unagi Donburi \$18.9
うなぎ丼 / Eel Fish on Rice

SAKE 日本酒



**1. KITAYA
KANSANSUI
JUNMAI GINJYO**
喜多屋 寒山水 純米吟醸

300ml \$35
720ml \$70

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 \$75
1800ml \$145

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 \$40
720ml \$80
1800ml \$160

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 \$45
720ml \$90
1800ml \$170

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 \$50
720ml \$95

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 \$40
720ml \$85
1800ml \$160

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 \$50
720ml \$100
1800ml \$180

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 \$130
1800ml \$230

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 \$180
1800ml \$350

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 \$45
720ml \$85
1800ml \$160

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 \$120

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 \$120

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 \$160

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 \$100

"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 \$120

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 \$70
1800ml \$130

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% 漣

300ml \$20

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 \$22

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 \$28
720ml \$75

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



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

720ml \$75

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 \$130

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 | \$18 |
| 2. Jinro Green Grape | \$18 |
| 3. Jinro Grape Fruit | \$18 |

ALCOHOLIC DRINKS アルコール

- | | |
|-----------------------------------|-------|
| 1. Sapporo Draft Beer Mug (350ml) | \$8.9 |
| 2. Sapporo Draft Beer Tower (3L) | \$75 |
| 3. Highball | \$11 |
| 4. Lemon Sour | \$10 |
| 5. Umeshu | \$11 |

CHU-Hi

- | | |
|-----------|------|
| 1. Peach | \$10 |
| 2. Calpis | \$10 |
| 3. Oolong | \$10 |
| 4. Grape | \$10 |
| 5. Yuzu | \$10 |

HOUSE SAKE

- | | |
|-----------------------|------|
| 1. Cold (120ml) | \$12 |
| 2. Cold, Hot (250ml) | \$22 |
| 3. Hire Zake (150ml) | \$15 |
| (Pufferfish Fin Sake) | |

NON ALCOHOLIC DRINK ノンアルコール飲料

- | | | | | | |
|-----------|-----|---------------------------|-------|----------------|-------|
| 1. Coke | \$3 | 4. Green Tea (Hot/ Cold) | \$3 | 7. Calpis Soda | \$4.5 |
| 2. Sprite | \$3 | 5. Oolong Tea (Hot /Cold) | \$3 | 8. Peach Soda | \$4.5 |
| 3. Soda | \$3 | 6. Yuzu Tea (Hot/ Cold) | \$4.5 | 9. Grape Soda | \$4.5 |




SMV (SAKE METER VALUE)

SMV Stands for Sake Meter Value, which gives an indication of how dry or sweet the sake is.

A positive value (+) means the sake is DRY and a negative value (-) means the sake is sweet.

The term dry is used to describe the sake that is not sweet.



Rice Milling	
	Remaining: 90% 80% 70% 60% 50% 40% 30% 20% 10%
Pure Rice Style	Ingredients: Rice, Water, Yeast, Koji 50% or less Remaining → JUNMAI DAIGINJO
	60% or Less Remaining → JUNMAI GINJO
	JUNMAI No Rice Milling Requirement
Alcohol-Added Style	Ingredients: Rice, Water, Yeast, Koji + Distilled Alcohol 50% or Less Remaining → DAIGINJO
	60% or Less Remaining → GINJO
	70% or Less Remaining → HONJOZO

The range and quality of sake is largely determined by the rice-polishing ratio, variety of rice, variety of yeast and alcohol percentage.

Depending on these factors, sake may be fruity or full-bodied, dry or sweet.

When labeling sake, classification is determined by the rice-polishing ratio, brewing technique, ingredients or a combination thereof.