





# 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



MOST POPULAR



MOST POPULAR



1. **Salmon Ikura Don** \$18.9

鮭,いくら丼 / Sushi Rice with Salmon, Salmon Roe

2. **Bara Chirashi Don** \$23.9

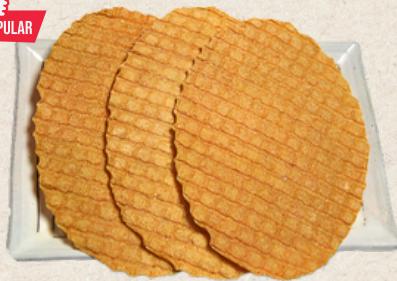
ばらちらし丼 / Sushi Rice with Diced Sashimi

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



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



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)



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 せせり 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 .



**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



**MOST POPULAR**



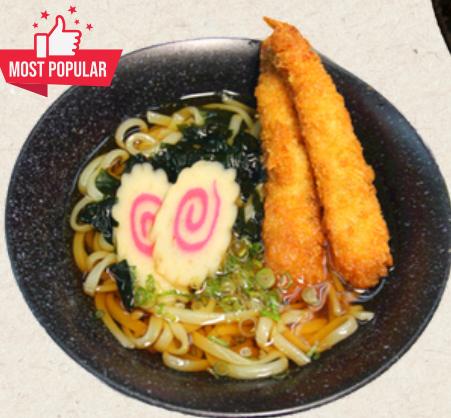
**3. Oden(Soup) \$11.9**

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**

うな丼 / Eel Fish on Rice

# SAKE 日本酒



**1. KITAYA  
KANSANSUI  
JUNMAI GINJO**  
喜多屋 寒山水 純米吟釀

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  
GINJO**  
久保田 千寿 吟釀酒

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 Hakka.  
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 DAIGINJO**  
吉久保 一品 純米大吟釀

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

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 純米大吟釀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 純米大吟釀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 純米大吟釀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 純米大吟釀 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**  
**久保田純米大吟釀**

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**  
**國士無双 大吟釀**

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 純米大吟釀**

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無濾過純米大吟釀**

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 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 瀧仕込**

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 JYOSSEN**  
**菊水の辛口 本釀造**

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%**  
**澪**

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 烧酎



## 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 HITAJYORYUSHO KOGANE NO IMO SHOCHU いいちこ黄金の芋

720ml \$75

The Iichiko Hitajyoryusho 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)<br>(Pufferfish Fin Sake) | \$15 |

# 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  |

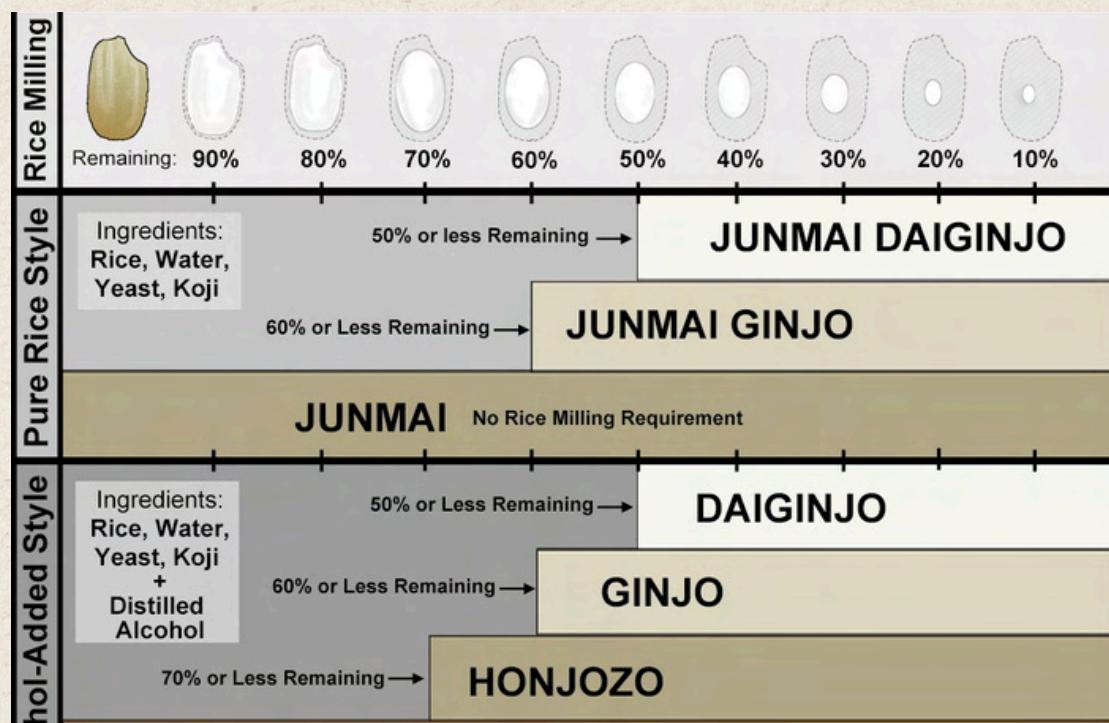
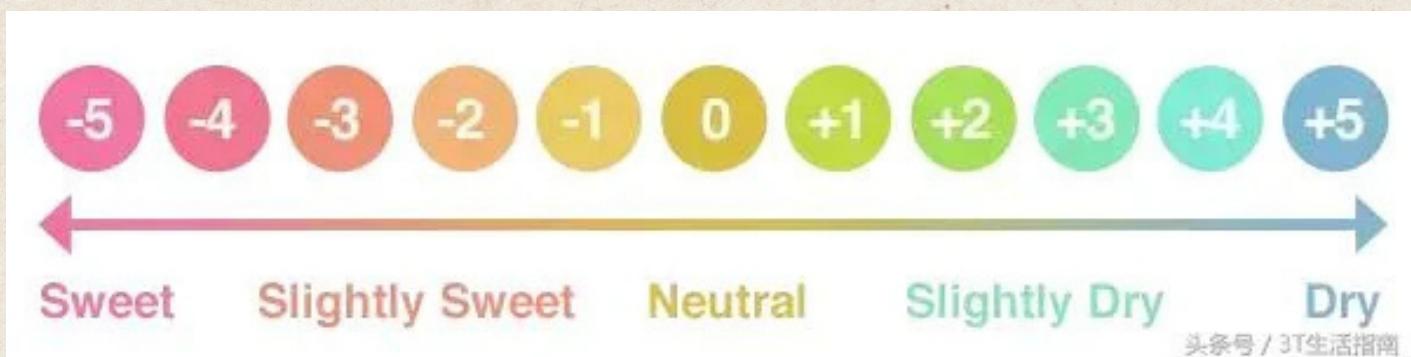


# SMV (SAKE METER VALUE)

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.



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.