



9



10



14

AWASEMONO (SIDE DISH)

- ① EDAMAME \$4
(soy bean with yuzu salt)
- ② AGEDASHI TOFU \$6
(deep fried bean curd)
- ③ POTATO MENTAI MAYO \$8
(deep fried potato with codfish roe)
- ④ SATOIMO MISO \$9
(japanese taro with miso gratin)
- ⑤ TSUKUNE OHBA TSUTSUMI AGE \$12
(deep fried chicken ball with perilla leaf - 5pcs)
- ⑥ UNI CHAWANMUSHI \$12
(sea urchin egg custard)
- ⑦ FOIE GRAS CHAWANMUSHI \$12
(foie gras egg custard)
- ⑧ TEBASASKI GYOZA \$15
(deep fried stuffed chicken wing gyoza - 3pcs)
- ⑨ ONSEN TAMAGO COCKTAIL \$17
(onsen egg with foie gras, salmon roe & sea urchin)
- ⑩ SASHIMI SALAD \$19
(salmon, sweet prawn, swordfish, tuna & salmon roe)

UDON / PORRIDGE SET

(SERVED WITH SALAD AND JAPANESE PICKLES)

- ⑪ SHAKE CHAZUKE \$11
(salmon rice with dashi broth)
- ⑫ TEMPURA UDON \$15
- ⑬ ASARI ZOUSUI \$15
(clam porridge)
- ⑭ YAKI UDON \$15
(fried udon sprinkled with aonori)



19



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DONBURI SET

(SERVED WITH SOUP, SALAD AND JAPANESE PICKLES)

- ⑮ OYAKO DON \$15
(braised chicken with egg)
- ⑯ UNAGI DON \$23
(grilled eel rice)
- ⑰ WAGYU FRIED RICE \$16
- ⑱ KAISEN DON \$25
(salmon, salmon roe, tuna, swordfish, sweet prawn, japanese omelette, avacado)
- ⑲ SHAKE DON \$17
(salmon, salmon roe, japanese omelette & avacado)
- ㉑ WAGYU FOIE GRAS DON \$28
- ⑳ BUTA DON \$17
(US duroc pork belly)



23



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TEISYOKU SET

(SERVED WITH SOUP, SALAD, JAPANESE PICKLES)

- ㉒ VEGETABLE TEMPURA SET \$14
(shiitake, sweet potato, eggplant and beancurd)
- ㉔ TORI NANBAN SET \$16
(chicken nanban)
- ㉓ BUTA SHOGAYAKI SET \$15
(pork belly simmered with ginger sauce)
- ㉕ SABA SHIOYAKI SET \$16
(grilled mackerel)
- ㉖ TEMPURA SET \$20
(prawn, eggplant, sweet potato shiitake mushroom)

YAKITORI *PRICE PER SKEWER



28

- 27 YAKITORI RICE SET** \$19
 - hatsu (chicken heart)
 - tebasaki (chicken wing)
 - tsukune (chicken meatball)
 - rice, soup and salad

- 28 YAKITORI PLATTER** \$22
 - hatsu (chicken heart)
 - tebasaki (chicken wing)
 - momo (chicken thigh)
 - tsukune (chicken meatball)
 - shiitake mushroom



31

- 29 HATSU (CHICKEN HEART)** \$3
 seasalt, pepper

- 30 KIMO (CHICKEN LIVER)** \$3
 seasalt

- 31 KAWA (CHICKEN SKIN)** \$4
 seasalt



35

- 32 SASAMI (CHICKEN FILLET)** \$4
 mentaiko

- 33 BONJIRI (CHICKEN TAIL)** \$4
 teriyaki sauce

- 34 YAGEN (CHICKEN SOFT BONE)** \$4
 seasalt, pepper

- 35 TEBASAKI (CHICKEN WING)** \$4
 seasalt, lemon, sesame

- 36 SESERI (CHICKEN NECK)** \$5
 seasalt

- 37 MOMO (CHICKEN THIGH)** \$7
 seasalt, lemon



38

- 38 TSUKUNE (CHICKEN MEATBALL)** \$8
 onsen egg, teriyaki sauce



39

DESSERT

- 39 JIKASEI CHIFFON** \$14
 (home made matcha, red bean chiffon cake with warabi mochi & a scoop of vanilla ice cream)

- 40 SUNDAE** \$13
 (warabi mochi, cornflakes, matcha & vanilla ice cream)

- 41 JAPAN PREMIUM ICE CREAM** \$6
 (* per scoop)

choice of:

- black sesame ice cream (tokyo)
- matcha ice cream (tokyo)
- vanilla ice cream (hokkaido prefecture)
- sea salt ice cream (kouchi prefecture)
- yuzu sorbet (kouchi prefecture)

ALCOHOLIC DRINKS

DRAUGHT BEER

- KIRIN ICHIBAN - HALF PINT \$8

BOTTLE BEER

- SAPPORO PREMIUM BEER \$9
 ASAHI SUPER DRY \$10
 ASAHI BLACK \$11
 SUNTORY PREMIUM BEER \$14

NON - ALCOHOLIC DRINKS

- GREEN TEA (HOT/COLD) - REFILLABLE \$3
 ICE OOLONG TEA \$3
 COKE \$4
 COKE ZERO \$4
 SPRITE \$4
 GINGER ALE \$4
 CLUB SODA \$4

- BLOODY ORANGE \$6
 YUZU HONEY \$7
 CALPIS SODA \$7
 GRAPEFRUIT \$7
 CRANBERRY SODA \$7
 CALAMANSI SODA \$7
 JYOUNETSU \$8
 (cranberry, calamansi, grapefruit and soda)