

Small dishes 前菜

温菜 Warm dishes

1. Agedashi tofu 6.00
揚げ出し豆腐
Deep fried bean curd with Dashi
2. Nasu dengaku 7.50 V
なす田楽
Grilled aubergine with sweet miso paste
3. Akaebi onigara-yaki 5.00
赤えび おにがらやき
Grilled sweet shrimp with herb
4. Mu-ru gai sakamushi 5.00
ムール貝酒蒸し
Mussel steamed with Japanese sake
5. Koika shichimi age 5.00
小いか七味揚げ
Deep fried spicy baby squid with lime
6. Kaki no panko age (3pcs) 5.00
かきフライ
Oyster bread crumb
7. Karamari (3pcs) 5.50
イカリング
Deep fried crispy calamari
8. Yakitori (2pcs) 5.00
やきとり
Grilled chicken on a skewer
9. Kamonegi kushi yaki (2pcs) 5.00
かもねぎ串
Grilled duck & spring onion on a skewer
10. Gyu kushi katsu (1pc) 4.00
ビーフ串かつ
Deep fried beef cutlet on a skewer
11. Buta hire katsu (2pcs) 5.00
豚ヒレかつ
Deep fried pork fillet cutlet

冷菜 Cold dishes

12. Horensou ohitashi 3.00
ほうれん草おひたし
Blanched spinach with light soy sauce
13. Hiya yakko 4.00
冷やっこ
Chilled tofu with ginger & bonito flakes
14. Edamame 5.00 V
えだまめ
Boiled soy beans with sea salt
15. Kozakana nanban zuke 3.00
小魚南蛮漬け
Marinated fingerlings
16. Tako wasabi 4.00
タコわさび
Baby octopus with wasabi leaves
17. Ankimo ponzu 4.50
あんきも ポン酢
Monk fish pate in citrus vinegar sauce
18. Hotaru ika okizuke 5.00
ほたるいか 沖づけ
Baby squid marinated with soy & sake
19. Zuwaigani no sunomono 5.00
ズワイガニの酢の物
Snow crab meat in sweetened vinegar
20. Shake no tataki 5.00
サーモンのたたき
Seared salmon with wasabi yuzu sauce
21. Gyu tataki 7.00
ビーフたたき
Seared beef with garlic wasabi cream

サラダ Salad

22. Green Salad 5.50 V
グリーンサラダ
With house dressing
23. Kaiso salad 6.50 V
海藻サラダ
Seaweed salad with house dressing
24. Koebi no tempura salad 5.00
小えびの天ぷらサラダ
Shrimp tempura salad with house dressing
25. Tofu to memono yasai no salad 6.00
豆腐と芽もの野菜のサラダ
Silky tofu & aromatic cress salad