

Appetizer 前菜



Chawan Mushi \$3.9

茶碗蒸し / Savory steamed egg custard



Kyuri Miso \$4.9

きゅうり味噌 / Cucumber with Miso



Edamame \$4.9

枝豆 / Green Pea



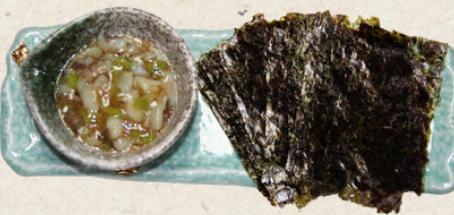
Potato Salad \$5.9

ポテトサラダ



Goma kyuri \$5.9

ごまきゅうり / cucumber with Sesame Sauce



Tako Wasa \$6.9

たこわさび / Raw Octopus with Wasabi



Asazuke \$5.9

浅漬け / Home Made Pickled Vegetables



Kimchi \$4.9

キムチ



Kimchi Natto \$5.9

キムチ+なっとう / Fermented Beans with Kimchi



Kinpira Gobo \$5.9

きんぴらごぼう / Braised Burdock Root.



Tako Yuzu \$7.9

ゆずたこサラダ / Octopus Citron Salad



Honey Yuzu Tomato \$5.9

はちみつ柚子トマト



Aburi Hamachi zuke \$12.90

炙りハマチ漬け / Lightly seared marinated yellowtail



Shirasu Salad \$5.9

しらすぼし / Whitebait Salad



Mochi Tofu \$7.9

もち豆腐 / Cream Cheese Tofu



Mentai Tamago Yaki \$7.9

卵焼き / Rolled Egg Omelet



Truffle Hamachi Carpaccio \$18.90

トリュフハマチカルパッチョ

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
11. Sashimi Moriawase 盛り合わせ (7 kinds, 1-7) – \$55



Sashimi Donburi 刺身丼



Salmon Ikura Don \$18.9
鮭,いくら丼 / Sushi Rice with Salmon, Salmon Roe



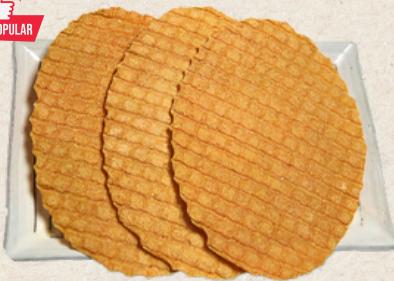
Bara Chirashi Don \$23.9
ばらちらし丼 / Sushi Rice with Diced Sashimi



Hotate Ikura Don \$26.9
ホタテ イクラ丼 / Sushi Rice Scallops, Salmon Roe

Agemono 揚げ物

MOST POPULAR



Fish Cracker \$4.9
フィッシュクラッカー / Filefish Cracker



Potato Croquette \$6.9
ポテトコロッケ / Potato Croquette



Kaki Fry \$6.9
カキフライ / Deep-fried Oyster



Kani Cream Croquette \$6.9
カニクリームコロッケ / Crab Cream Croquette



Fried Ebi \$6.9
エビフライ / Deep Fried Tiger Prawn



Sesame Chicken Wing \$7.9
手羽先ごま揚げ / Sesame Chicken Wing

MOST POPULAR



Chicken Nanban \$10.9
チキン南蛮 / Fried Chicken with Tartar Sauce



Kawa Ebi \$7.9
かわえび / River Shrimps

MOST POPULAR



Ikura Cracker \$8.9
イクラのせクラッカー / Fish Cracker with Salmon Roe



Seafood Gyoza \$6.9
海鮮餃子 / Deep-fried Seafood Dumplings



Tori Karaage \$7.9
鶏唐揚げ / Deep-fried Chicken Thigh



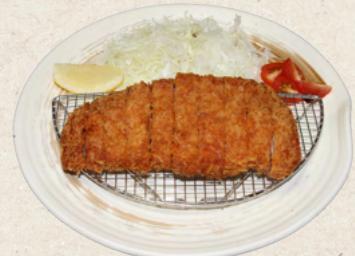
Mentaiko French Fries \$10.9
明太子フライドポテト / French Fries with Mentaiko Sauce
(+Add Mentaiko Mayo \$3)

MOST POPULAR



Aburi Mentaiko Gyoza \$8.9

海鮮餃子 / Deep Fried Seafood Dumplings with Mentaiko Sauce



Tonkatsu \$9.9

豚カツ / Pork Cutlet

Kushiyaki 串焼き



1. Shishito シシトウ / Green Chili Pepper	\$3.9	8. Nankotsu なんこつ / Chicken Cartilage	\$3.9
2. Shitake シイタケ / Black Mushrooms	\$3.9	9. Torikawa 鶏皮 Chicken Skin	\$3.9
3. Tori Momo 鶏もも / Chicken Thigh	\$3.9	10. Bonjiri ぼんじり Chicken Tail.	\$3.9
4. Tebasaki 手羽先 / Chicken Wing	\$3.9	11. Seseri せせり Chicken Neck Meat	\$3.9
5. Buta Bara 豚バラ / Pork Belly	\$3.9	12. Kurobuta 黒豚 Black Pork	\$4.9
6. Bacon Asparagus ベーコンアスパラガス	\$3.9	13. Sunagimo 砂肝 Chicken Gizzard.	\$4.9
7. Tsukune つくね / Chicken Meatball	\$3.9	14. Wagyu Beef Cube 和牛	\$8.9

15. Kushiyaki Moriawase \$23.9

串焼き盛り合わせ / Assorted Grilled 7 Skewers. (No.1~7)

Robata Yaki 炉端焼き



Truffle Onion \$4.9

玉ねぎ / Grilled Onion with Truffle oil



MOST POPULAR



Nagaimo \$5.9

長芋 / Japanese Yam



Sweet Corn \$6.9

スイートコーン



Shishamo \$6.9

ししゃも / Grilled Shishamo



Broccolini \$7.9

ブロッコリーニ



MOST POPULAR



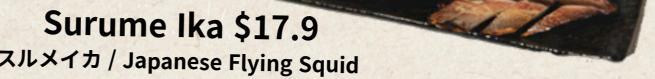
Asparagus \$6.9

アスパラガス



Ginnan \$7.9

銀杏 / Roasted Ginkgo Nuts



Surume Ika \$17.9

スルメイカ / Japanese Flying Squid



MOST POPULAR



Butter Sweet Potato \$6.9

バターさつまいも



Saba Yaki \$10.9

塩鯖 Grilled Mackerel (Salt or Tare)



Aburi Shime Saba \$12.9

炙りめ鯖 / Seared Vinegared Mackerel



MOST POPULAR



Kani Miso \$15.9

かにみそ / Crab Innards with Crab Meat



Shima Hokke \$15.9

しまほっけ / Grilled Atka Mackerel (Half)



Truffle Negi Yaki \$5.9

トリュフねぎ焼き /

Grilled Green Onion with truffle oil sauce



Aji \$26.9

アジ / Horse Mackerel

Robata Yaki 炉端焼き



Mentaiko \$10.9
明太子 / Pollock Roe



Gindara Saikyo \$28.90
銀鱈西京焼 / Black Cod with Saikyo Miso



Hamachi Kama \$18.9
ハマチカマ / Yellowtail Collar



Prawn \$6.9
大海老 / Grilled Prawn



Mentaiko Hotate \$5.9
明太子帆立 / Scallop with Mentaiko



Eihire \$11.9
エイヒレ / Grilled Stingray Fin



Ninniku \$4.9
にんにく焼き / Whole Garlic



Sanma \$10.9
さんま / Pacific Saury —



Awabi \$9.9
鮑 / Abalone



Shio Salmon Head \$16.9
鮭の頭 / Grilled Salmon Head (Salt)



Tsubodai \$35.9
ツボダイ / Japanese Armorhead Fish

Cooked Food 調理食品



Gohan \$2.5

米飯 / Steamed Rice



Miso Shiru \$2.5

みそ汁 / Miso Soup



Oden(Soup) \$11.9

おでん / 6 Ingredients



Natto Udon(Dry) \$10.90

納豆うどん



Nikujaga \$7.9

(Chicken & Potato Stew) 肉じゃが



Ebi Udon (Soup) \$12.9

海老うどん



Cha Soba with Ebi \$12.9

茶そば 海老添え (Green Tea Noodles with Prawn)



Hiyashi Chuka \$12.9

冷やし中華 (Dry) / Chinese Chilled Noodle (Dry)



Salmon Mentaiko Donburi \$17.9

鮭明太子丼 / Touched Salmon with Mentaiko mayo on Rice



うな丼 / Eel Fish on Rice

SAKE 日本酒



**1. KITAYA
KANSANSUI
JUNMAI GINJYO**
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 SENJU
GINJYO**
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 Hakkaian.
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

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

300ml \$65
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

300ml \$90
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
1800ml \$220

It is fleshy, smooth, round, dry, and clean with a little tingle that makes this brew drink sharp.

Pref: Niigata (SMV +0)



12. KUBOTA MANJU JUNMAI DAIGINJYO 久保田 万寿 純米大吟釀

720ml \$160
1800ml \$330

Clean, Light, and Dry, where the taste disappears quickly from the mouth - very easy to drink. Very prominent fragrance, mild acidity with complexity. Aged for an extended period until the peak of maturity before bottling.

Pref: Niigata (SMV +2)

13. 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)



720ml \$100
1800ml \$180

"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. 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)



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)

17. 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)

14. BORN GOLD JUNMAI DAIGINJYO 梵GOLD無濾過純米大吟釀

720ml \$100
1800ml \$180

"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)

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 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. IICHIKO 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 サントリーウィスキー

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. Suntory Premium Malt 334ml \$13
4. Highball \$11
5. Lemon Sour \$10
6. Umeshu \$11

CHU-HI HOUSE SAKE

1. Peach	\$10	1. Cold (120ml)	\$12
2. Calpis	\$10	2. Cold, Hot (250ml)	\$22
3. Oolong	\$10		
4. Grape	\$10	3. Hire Zake (150ml)	\$15
5. Yuzu	\$10	(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