



Appetizer 前菜



Goma kyuri \$4.9

ごまきゅうり/cucumber with Sesame Sauce



Edamame \$4.9

枝豆 / Green Pea



Chawan Mushi \$4.9

茶碗蒸し/Savory steamed egg custard



Kimchi \$4.9

キムチ



Kimchi Natto \$5.9

キムチ+ なっとう / Fermented Beans with Kimchi



Potato Salad \$5.9

ポテトサラダ



Okura Hiyayako Tofu \$5.9

オクラひやうこ豆腐 / Chilled tofu topped with okra and mentaiko



Honey Yuzu Tomato \$5.9

はちみつ柚子トマ



Tako Wasa \$6.9

たこわさび / Raw Octopus with Wasabi



Maguro Yamakake \$6.9

鮪山かけ/Tuna with Japanese Yum



Aburi Buta Charsu \$7.9

炙り豚チャーシュー



Mentai Tamago Yaki \$7.9

卵焼き / Rolled Egg Omelet



Mochi Tofu \$7.9

もち豆腐/ Cream Cheese Tofu



Aburi Hamachi zuke \$12.90

炙りハマチ漬け/Lightly seared marinated yellowtail



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. kura イクラ / Salmon Roe — \$10
9. Salmon Belly サーモンハラス / Limited (3 pieces) — \$11
10. Sashimi Moriawase Assorted Sashimi 盛り合わせ(5 kinds 1-5) — \$35
11. Sashimi Moriawase Assorted Sashimi 盛り合わせ(7 kinds 1-7) — \$55



Sashimi Moriawase Assorted Sashimi 盛り合わせ(5 kinds)



Sashimi Moriawase Assorted Sashimi 盛り合わせ(7 kinds)

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

Best



Fish Cracker \$4.9

フィッシュクラッカー / Filefish Cracker



Potato Croquette \$5.9

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

Best



Chicken Nanban \$7.9

チキン南蛮 / Fried Chicken with Tartar Sauce



Kawa Ebi \$7.9

かわえび / Deep-fried River Shrimps



Ikura Cracker \$8.9

イクラのセクラッカー / Fish Cracker with Salmon Roe

Best



Seafood Gyoza \$6.9

海鮮餃子 / Deep-fried Seafood Dumplings



Tori Karaage \$7.9

鶏唐揚げ / Deep-fried Chicken Thigh

Best



Mentaiko French Fries \$10.9

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



Aburi Mentaiko Gyoza \$8.9

明太子餃子 / Deep-fried Seafood Dumplings with Mentaiko Sauce



Tonkatsu \$10.9

豚カツ / Pork Cutlet

Kushiyaki 串焼き



Buta Bara 豚バラ / Pork Belly — \$3.9



Sunagimo 砂肝 / Chicken Gizzard — \$3.9



Kurobuta Collar 黒豚 / Black Pork Collar \$4.9



Nankotsu 軟骨 / Chicken Cartilage — \$3.9



Enoki Bacon えのきベーコン \$3.9



Tori Momo 鶏もも / Chicken Thigh — \$3.9



Tsukune つくね / Chicken Meatball — \$3.9



Tori Kawa 鶏皮 / Chicken Skin — \$3.9



Ume Sasami 梅ささみ / Chicken Tender with Ume \$4.9



Beef Cube ビーフキューブ / Beef Cube — \$5.9

Robata Yaki 炉端焼き



Truffle Onion \$4.9

玉ねぎ / Grilled Onion with Truffle oil



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



Ginnan \$7.9

銀杏 / Roasted Ginkgo Nuts



Asparagus \$6.9

アスパラガス



Sausage \$6.9

ソーセージ / Grilled Sausage



Broccolini \$7.9

ブロッコリーニ



Shishito \$7.9

獅子唐 / Japanese Green Pepper



Saba Yaki \$10.9

塩鯖 / Grilled Mackerel (Salt or Tare)



Aburi Shime Saba \$12.9

炙りメ鯖 / Seared Vinegared Mackerel



Surume Ika \$15.9

スルメイカ / Japanese Flying Squid



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)



Suzuki \$29.9

鯖 / Seabass / Grilled Seabass

Robata Yaki 炉端焼き



Mentaiko \$10.9
明太子 / Pollock Roe



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



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



Tiger Prawn \$6.9
大海老 / Grilled Tiger Prawn



Sanma \$10.9
さんま / Pacific Saury



Eihire \$11.9
エイヒレ / Grilled Stingray Fin



Shiitake Dashi \$3.9
椎茸だし / Grilled Shiitake with Dashi



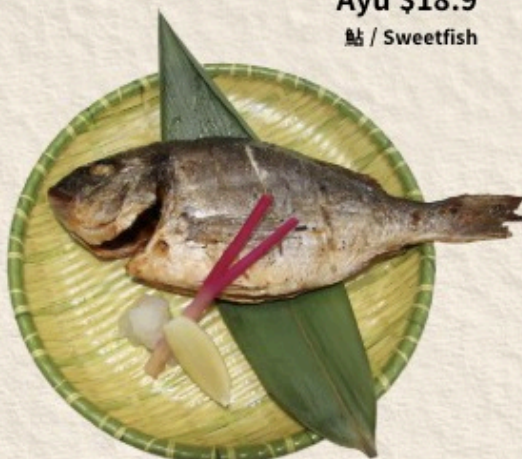
Awabi \$9.9
鮑 / Abalone



Ayu \$18.9
鮎 / Sweetfish



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



Tai \$25.9
鯛 / Sea Bream

Cooked Food



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 Fried Ebi \$12.9
 ちゃそば,エビフライ / Green Tea Noodles



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



Unagi Donburi \$18.9
 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 \$160

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 \$100

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 \$45
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

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 純米大吟醸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 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%

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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 Kikisui 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 WHISKY 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. Suntory Premium malt 330ml \$13
4. Highball \$11
5. Lemon Sour \$10
6. 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) \$25
3. Hire Zake (150ml) \$15
Pufferfish Fin Sake



NON ALCOHOLIC DRINK ノンアルコール飲料

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