



Appetizer 前菜



Kyuri Miso \$4.9

きゅうり味噌 / Cucumber with Miso



Chawan Mushi \$3.9

茶碗蒸し / Savory steamed egg custard



Edamame \$4.9

枝豆 / Green Pea



Goma kyuri \$5.9

ごまだレきゅうり / cucumber with Sesame Sauce



Potato Salad \$5.9

ポテトサラダ



Okura Hiyayako Tofu \$5.9

オクラ冷奴 / Chilled tofu topped with okra and mentaiko



Kimchi \$4.9

キムチ



Kimchi Natto \$5.9

キムチ+ なっとう / Fermented Beans with Kimchi



Maguro Yamakake \$6.9

鮪山かけ / Tuna with Japanese Yum



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



Mentai Tamago Yaki \$7.9

明太卵焼き / 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

ハマチのトリュフカルパッチョ

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



Fish Cracker \$4.9

フィッシュクラッカー / Filefish Cracker



Potato Croquette \$6.9

カニクリームコロッケ / 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



Chicken Nanban \$10.9

チキン南蛮 / Fried Chicken with Tartar Sauce



Kawa Ebi \$7.9

かわえび / River Shrimps



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



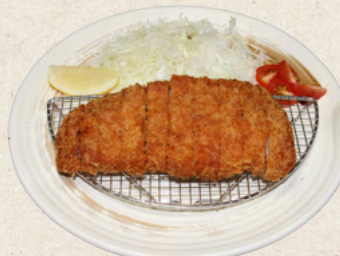
Mentaiko French Fries \$10.9

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



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



Buta Bara 豚バラ / Pork Belly — \$3.9



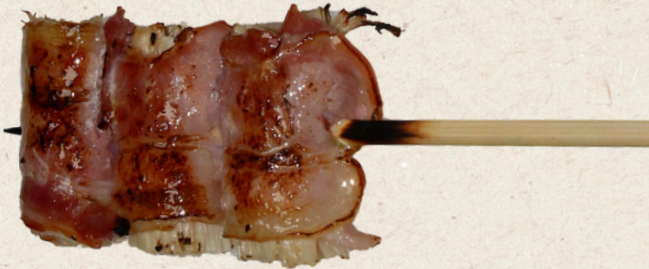
Sunagimo 砂肝 / Chicken Gizzard — \$4.9



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



Tebasaki 手羽先 / Chicken Wing — \$3.9



Wagyu Beef Cube / 和牛 \$8.9

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



Broccolini \$7.9

ブロッコリーニ



Butter Sweet Potato \$6.9

バターさつまいも



Asparagus \$6.9

アスパラガス



Sausage \$6.9

ソーセージ / Grilled Sausage



Ginnan \$7.9

銀杏 / Roasted Ginkgo Nuts



Surume Ika \$17.9

スルメイカ / Japanese Flying Squid



Shishito \$7.9

獅子唐 / Japanese Green Pepper



Saba Yaki \$11.9

塩鯖 Grilled Mackerel (Salt or Tare)



Aburi Shime Saba \$12.9

炙りメ鯖 / Seared Vinegared Mackerel



Truffle Negi Yaki \$5.9

トリュフねぎ焼き /

Grilled Green Onion with truffle oil sauce



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)



Aji \$26.9

アジ / Horse Mackerel

Robata Yaki 炉端焼き

MOST POPULAR



Mentaiko \$10.9
明太子 / Pollock Roe

MOST POPULAR



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

MOST POPULAR



Tiger Prawn \$6.9
大海老 / Grilled Tiger Prawn



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



Sanma \$10.9
さんま / Pacific Saury



Eihire \$11.9
エイヒレ / Grilled Stingray Fin



Shiitake Dashi \$4.9
椎茸出汁焼き / Grilled Shiitake with Dashi



Ninniku \$4.9
にんにく焼き / Whole Garlic

MOST POPULAR



Ayu \$18.9
鮎 / Sweetfish



Awabi \$9.9
鮑 / Abalone

MOST POPULAR



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

MOST POPULAR



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



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 \$75

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 \$165

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 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 \$165

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
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 純米大吟醸**

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
国士無双 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)



**14. BORN GOLD
JUNMAI DAIGINJO
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 Gold quite quaffable. Born Gold finishes soft and easy with a medium sweetness and very light, clean acidity.

Pref: Fukui (SMV +1)



**15. DAINA
JUNMAI DAIGINJO
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)



**16. KIKUSUI NO
KARAKUCHI JYOLEN
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)



**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)

SPARKLING SAKE スパークリング日本酒



1. TAKARA MIO SPARKLING SAKE

5%

霽

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. 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 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. Suntory Premium Malt 334ml \$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 | 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 |






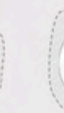



SMV (SAKE METER VALUE)

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.



Rice Milling	 Remaining: 90%	 80%	 70%	 60%	 50%	 40%	 30%	 20%	 10%	
Pure Rice Style	Ingredients: Rice, Water, Yeast, Koji					50% or less Remaining →				JUNMAI DAIGINJO
						60% or Less Remaining →		JUNMAI GINJO		
	JUNMAI No Rice Milling Requirement									
Alcohol-Added Style	Ingredients: Rice, Water, Yeast, Koji					50% or Less Remaining →				DAIGINJO
						60% or Less Remaining →		GINJO		
						70% or Less Remaining →		HONJOZO		

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.