



## SEASONAL OMAKASE (Chef's choice)

Appetizer

Assorted Seasonal Sake Accompaniments

Seasonal Takoyaki Bowl

Six Varieties of Takoyaki

Octopus Rice and Soup

Seasonal Dessert

Roasted Green Tea and Japanese Sweets

6,500

# FOOD

## TAKOYAKI (4PIECES)

### STANDARD

Mitarashi (based on soy sauce with Wasabi)

The best soup stock made from Rishiri kelp and dried bonito flakes, mixed with 'kaeshi(sweet soy sauce)', and served with wasabi. 480

### Sauce & mayonnaise

Original sauce made from a blend of several vegetables and fruits such as tomatoes, apples and shiitake mushrooms with ichiban dashi soup stock, served with homemade mayonnaise. 480

### SEASONAL

White sesame paste and Wasabi 500

Autumn aubergine with ginger and soy sauce 550

Marinate Enoki mushrooms with grated radish 600

Pumpkin past with grana padano 650

Salmon and salmon roe marinated in "koji" yeast 700

## TAKOTAKI BOWL

Takoyaki in Japanese soup stock 700

## RICE

Rice ball with octopus 480

Rice cooked with octopus 750

## SIDE DISH

Assorted seasonal dish 3,800

- Fried ginkgo nut
- Autumn aubergine with mustard & sweet Miso
- Figs with sesame paste
- Sweet potatoes cooked with lemon
- Shiitake mushrooms & edible chrysanthemum in stock
- Grilled autumn swordfish with Japanese pepper
- Abalone with liver sauce
- Sea eel & Matsutake mushrooms with Japanese broth

Super high-sugar tomato seasoned with Japanese stock 680

Potato salad with salted kelp and pickled radish 850

Big autumn aubergine with mustard & sweet Miso 950

Octopus with miso & mustard 1,200

Salmon and salmon roe marinated in "koji" yeast 1,300

## SWEETS

Seasonal Japanese sweets 700 ~

# Drink

If you order alcohol,  
We will cahрге you 500 yen for cover charge (includes small appetizer) .

## BEER

Sapporo lager Akaboshi 850

## BEVERAGE WITH SODA

Matcha 750

Citron & lemon 800

Shiso & citrus Sudachi 800

BIG SIZE +150

## SAKE

Kagatobi 900

Hidakami 1,100

Shichiken 1,300

Kokuryu 1,300

## WINE

### SPARKLING & CHAMPAGNE

Tako cham (750ml) 7,500

Veuve clicquot (375ml) 9,000

### WHITE

Vine in Flames Chardonnay 900

Les Petites Sardines Muscadet Sèvre et Maine 900

## WHISKY

Iwai 800

Ao 950

Komagatake 1,200

Hakushu 1,500

Yamazaki 1,500

Hibiki 1,500

BIG SIZE +150

## TEA

A kompeito is included with your tea order.

### POT

Roasted green tea 700

Blend roasted green tea "Noma" 750

Green tea (the finest grade of Japanese green tea) 900

### Glass & Pot

Gyokuro 1,250

## JUICE

Lemonade with citron 750

Seasonal fresh juice 900 ~

## TO GO MENU

### TAKOYAKI (6PIECES)

#### STANDARD

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680

Sauce & mayonnaise

Original sauce made from a blend of several vegetables and fruits such as tomatoes, apples and shiitake mushrooms with ichiban dashi soup stock, served with homemade mayonnaise.

680

#### SEASONAL

White sesame paste and Wasabi

730

Autumn aubergine with ginger and soy sauce

800

Marinate Enoki mushrooms with grated radish

850

Pumpkin past with grana padano

930

Salmon and salmon roe marinated in "koji" yeast

980

#### RICE

Rice ball with octopus

480

Rice cooked with octopus

880