



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

Ginger and Sweet miso 500

Cumquat 550

Spicy cod roe and perilla 600

Salmon and salmon roe marinated in "koji" yeast 700

Citron and milt 750

Black truffle and mushroom 800

TAKOTAKI BOWL

Takoyaki in Japanese soup stock 700

Takoyaki in citron and milt soup 700

RICE

Rice ball with octopus 480

Rice cooked with octopus 750

SIDE DISH

Assorted seasonal dish 3,800

- Snow crab with crab miso
- Steamed turnip with Sweet miso
- Simmered monkfish liver and seaweed in soy sauce
- Japanese pond smelt "Tsukudani"
- Deep-fried lotus root and cod paste
- Sweet potatoes cooked with lemon
- Japanese parsley and dried mullet roe

Steamed radish with Sweet miso 580

Deep-fried lotus root and cod paste 650

Potato salad with salted kelp and pickled radish 850

Simmered monkfish liver and seaweed in soy sauce 980

Octopus with miso & mustard 1,300

Snow crab female 1,800

male 1,800

SWEETS

Seasonal Japanese sweets 850

Drink

If you order alcohol,
We will charge 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

Takocham (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 950

TO GO MENU

TAKOYAKI (6PIECES)

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.

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

Ginger and Sweet miso

730

Cumquat

800

Spicy cod roe and perilla

850

Salmon and salmon roe marinated in "koji" yeast

980

Citron and milt

1,050

Black truffle and mushroom

1,100

RICE

Rice ball with octopus

480

Rice cooked with octopus

880