



ASSORTED SEASONAL DISH

Clam and rape blossoms

Horse mackerel and wild vegetables with ginger miso

Pickled lotus root with cherry blossom

Deep-fried fava beans and dried mullet roe

Marinated sweet shrimp in Shaoxing wine

Firefly squid and kumquat with vinegared miso

Simmered conger eel and Japanese butterbur

3,800

SEASONAL OMAKASE (Chef's choice)

Appetizer

Assorted seasonal dish

Seasonal takoyaki bowl

Six varieties of takoyaki

Octopus rice and soup

Seasonal dessert

Roasted green tea and japanese sweets

6,800

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

Black truffle and mushroom

Aromatic black truffle & mushroom paste and granapadano topping on a base of homemade soy sauce. 850

SEASONAL

New onion with white miso paste 550

Fresh green laver and red ginger 600

Japanese butterbur miso and sesame seeds 700

Sakura shrimps and leek ginger 750

TAKOTAKI BOWL

Takoyaki in Japanese soup stock 700

New onion with white miso soup 900

RICE

Rice ball with octopus 550

Rice cooked with octopus 850

SIDE DISH

Rape blossoms and bottarga 650

Potato salad with salted kelp and pickled radish 800

Deep-fried lotus root and sakura shrimps 850

Deep-fried ocellated octopus 850

Horse mackerel and wild vegetables with ginger miso 950

Marinated sweet shrimp in Shaoxing wine 980

Simmered monkfish liver and seaweed in soy sauce 980

Simmered conger eel and Japanese butterbur 1,200

Marinated Octopus & cumquat with miso & mustard 1,400

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

Black truffle and mushroom

Aromatic black truffle & mushroom paste and granapadano topping on a base of homemade soy sauce .

1,100

SEASONAL

New onion with white miso paste

750

Fresh green laver and red ginger

850

Japanese butterbur miso and sesame seeds

930

Sakura shrimps and leek ginger

980

RICE

Rice ball with octopus

550

Rice cooked with octopus

980