



## ASSORTED SEASONAL DISH

Parboiled pike conger and cucumber

Boiled eggplant with soup stock

Candied young peach

Fresh summer vegetables with dried sardine Miso

Grilled sardine with flavor miso

Deep fried young sweetfish

Sesame tofu and eel with sweet soy sauce

Abalone dressed with liver

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 teacandy

6,800

# FOOD

## For those who are trying our Takoyaki for the first time

Our takoyaki is grilled to your preference each time. Please let us know your preference when you order.

- VERY SOFT (Our Recommendation)
- MEDIUM RARE
- WELL-DONE

## 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

Corn paste & black seven spices 600

“Iriko Miso” and green pepper in soy sauce 700

Sweetfish and Japanese pepper 750

## TAKOTAKI BOWL

Takoyaki in Japanese soup stock 700

New onion with white miso soup 900

Corn soup with black seven spices 900

## SIDE DISH

|   |       |
|---|-------|
| Boiled eggplant with soup stock                     | 730   |
| Quick-Pickled white cucumber with shrimp            | 750   |
| Fresh summer vegetables with dried sardine Miso     | 750   |
| Potato salad with salted kelp and pickled radish    | 800   |
| grilled baby corn with huska                        | 830   |
| Deep-fried fava beans and dried mullet roe          | 850   |
| Grilled Green Soybeans                              | 930   |
| Horse mackerel and wild vegetables with ginger miso | 980   |
| Simmered sardines with pickled plum                 | 980   |
| Sweet pepper with Small Dried Sardine               | 980   |
| Deep fried sillago marinated in spicy vinegar sauce | 980   |
| Grilled sardine with flavor miso                    | 1,100 |
| Deep fried young sweetfish                          | 1,200 |
| Sesame tofu and eel with sweet soy souce            | 1,300 |
| Marinated Octopus with miso & mustard               | 1,400 |
| Parboiled pike conger and cucumber                  | 1,400 |

## RICE

|                          |     |
|--------------------------|-----|
| Rice ball with octopus   | 550 |
| Rice cooked with octopus | 850 |

## 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  |
| Salt & lemon           | 800  |
| Citron & lemon         | 800  |
| Shiso & citrus Sudachi | 850  |
| 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

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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

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

Corn paste & black seven spices

850

"Iriko Miso" and green pepper in soy sauce

930

Sweetfish and Japanese pepper

980

### RICE

Rice ball with octopus

550

Rice cooked with octopus

980