



## 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

Grilled corn with grana padano

830

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

## SHAVED ICE

Mitarashi & honey plum

1,200

Ginger & chunky red bean paste

1,400

Sudachi marmalade & japanese pepper

1,400

Today's shaved ice

1,400 ~

# Drink

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

## BEER

Sapporo lager Akaboshi	850
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## BEVERAGE WITH SODA

Matcha	750
Salt & lemon	800
Citron & lemon	800
Shiso & citrus Sudachi	850

BIG SIZE +150

## SAKE

Kagatobi	900
Hidakami	1,100
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
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## JUICE

Lemonade with citron	750
Alcohol free gin rickey	850
Seasonal fresh juice	950

## TO GO MENU

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Sauce & mayonnaise

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Black truffle and mushroom

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

1,200

#### 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

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