



ASSORTED SEASONAL DISH

Fig with Tofu sauce

Sea eel & Matsutake mushrooms with Japanese broth

Sweet potato stewed with lemon

Deep-fried ginkgo

Boiled mushrooms & mitsuba with soup stock

Autumn eggplant with mustard sauce & sweet miso

Bonito with chives dressed & garlic soy sauce

Grilled Pacific saury with Japanese pepper

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

White sesame paste and Wasabi 550

Autumn aubergine with ginger and soy sauce 600

Pumpkin past with grana padano 700

Salmon and salmon roe marinated in “Koji” yeast 750

TAKOTAKI BOWL

Takoyaki in Japanese soup stock 700

Pureed pumpkin into Japanese soup stock 900

SIDE DISH

Fig with Tofu sauce	700
Sweet potato stewed with lemon	700
Boiled eggplant with soup stock	730
Ginkgo & magnolia leaf miso	750
Boiled mushrooms & mitsuba with soup stock	750
Autumn eggplant with mustard sauce & sweet miso	750
Potato salad with salted kelp and pickled radish	800
Sardines & mushroom salad with herbs	980
Bonito with chives dressed & garlic soy sauce	980
Grilled Pacific saury with Japanese pepper	980
Sweetfish roe simmered in sweet sauce	1,200
Deep-fried conger eel & eggplant in soup stock	1,300
Salmon and salmon roe marinated in “Koji” yeast	1,300
Marinated Octopus with miso & mustard	1,400
Sea eel & Matsutake mushrooms with Japanese broth	1,500

RICE

Rice ball with octopus	550
Rice cooked with octopus	850

SHAVED ICE

Mitarashi & honey plum	1,200
White sesame & chunky red bean paste	1,400
Pureed pumpkin and caramel	1,500
Today’s shaved ice	1,600 ~

Drink

If you order alcohol,
We will charge 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

LIQUOR

plum wine	850
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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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680

Black truffle and mushroom

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

1,200

SEASONAL

White sesame paste and Wasabi 750

Autumn aubergine with ginger and soy sauce 800

Pumpkin past with grana padano 930

Salmon and salmon roe marinated in "Koji" yeast 980

RICE

Rice ball with octopus 550

Rice cooked with octopus 980

SHAVED ICE

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White sesame & chunky red bean paste 1,400

Pureed pumpkin and caramel 1,500

Today's shaved ice 1,600 ~