



## SEASONAL SHORT TASTING

Snow Crab Tossed in Rich Crab Miso

Slow-Simmered White Radish with Sweet Miso Glaze (Furofuki Style)

Braised Monkfish Liver and Seaweed in Sweet-Savory Sauce

Herring Roe and Rapeseed Blossoms Pickled in Sake Lees

Deep-Fried Cod Sandwiched Between Lotus Root Slices

Japanese Parsley with Grated Bottarga

Sweet-Glazed Smelt (Wakasagi Kanro-ni)

4,800

## 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

7,800

# 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.	
	550

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.	
	550

Black truffle and mushroom	
Aromatic black truffle & mushroom paste and granapadano topping on a base of homemade soy sauce.	
	950

### SEASONAL

Ginger and Sweet miso	600
Kumquat	650
Spicy cod roe & perilla	750
Citron & Cod Milt	900

## TAKOTAKI BOWL

Takoyaki in Japanese soup stock	800
Takoyaki in citron and milt soup	1,200

## SIDE DISH

Chrysanthemum greens and sesame (Namul style)	680
Simmered white radish with sweet Miso (Furofuki style)	750
Rapeseed blossoms with bottarga	800
Persimmon and kumquat tofu-cream cheese dressing	800
Taro root with Hoba-miso	850
Potato salad with salted kelp and smoked pickles	850
Fried cod stuffed between lotus root slices	850
Grilled lotus root & jerusalem artichoke with burdock Kinpira	900
Lightly poached winter yellowtail with grated daikon	930
Crispy fried smelt	980
Braised monkfish liver with seaweed	980
Herring roe and rapeseed blossoms pickled in sake lees	1,100
Marinated scallops and mushrooms	1,200
Marinated octopus with miso & mustard	1,400
Snow crab with crab miso dressing (half serving)	1,600
Monkfish hot pot with grated daikon (Mizore style)	1,800

## RICE

Rice ball with octopus	650
Rice cooked with octopus	950

## SHAVED ICE

Seasonal fruit & bean jam filled wafers	900
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## SHAVED ICE

Mitarashi & honey plum	1,300
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	950
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### BEVERAGE WITH SODA

Matcha	800
Salt & lemon	850
Citron & lemon	880
Shiso & citrus Sudachi	880

BIG SIZE +150

### LIQUOR

plum wine	900
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### SAKE

Kagatobi	950
Hidakami	1,200
Kokuryu	1,400

### WINE

#### SPARKLING & CHAMPAGNE

Takocham (750ml)	7,800
Veuve clicquot (375ml)	9,500

#### WHITE

Vine in Flames Chardonnay	980
Les Petites Sardines Muscadet Sèvre et Maine	980

### WHISKY

Iwai	850
Ao	950
Komagatake	1,250
Hakushu	1,500
Yamazaki	1,500
Hibiki	1,500

BIG SIZE + 200

### TEA

A kompeito is included with your tea order.

#### POT

Roasted green tea	750
Blend roasted green tea “Noma”	850
Green tea (the finest grade of Japanese green tea)	980

#### Glass & Pot

Gyokuro	1,250
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### JUICE

Lemonade with citron	850
Alcohol free gin rickey	880
Seasonal fresh juice	1,100

## TO GO MENU

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#### SEASONAL

Ginger and Sweet miso

800

Kumquat

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Spicy cod roe & perilla

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Citron & Cod Milt

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