



SEASONAL SHORT TASTING

Clam and wild wild vegetables

Finely minced horse mackerel with wild mountain shoots

Cherry sea bream paired with lightly pickled lotus root

Crisp-fried broad beans finished with shaved mullet roe

Sweet shrimp delicately marinated in Shaoxing wine

Rapeseed blossoms and firefly squid dressed in mustard miso

Conger eel and butterbur simmered with Japanese pepper

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.

580

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.

580

Black truffle and mushroom

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

980

SEASONAL

Japanese butterbur miso and sesame seeds 730

New onion with white miso paste 780

Sakura shrimps and leek ginger 830

Firefly squid with Japanese pepper 880

TAKOYAKI BOWL

Takoyaki in Japanese soup stock 850

Takoyaki in citron and milt soup 950

SIDE DISH

Whole young onion slowly marinated in aged tamari soy 680

Japanese spikenard and shark cartilage with plum and bonito 750

Blanched sugar snap peas with dried whitebait 830

Potato salad with salted kelp and smoked pickles 850

Strawberries and kumquats folded into fresh cream cheese 850

Bamboo shoots with Japanese pepper leaves miso 880

Lotus root stuffed with sakura shrimp and lightly fried 880

Crisp-fried broad beans finished with shaved mullet roe 930

Cherry sea bream paired with lightly pickled lotus root 930

Soy & ginger-marinated baby octopus, lightly coated and fried 950

Rapeseed blossoms and firefly squid dressed in mustard miso 950

Finely minced horse mackerel with wild mountain shoots 980

Monkfish liver gently simmered with seaweed in sweet soy 980

Sweet shrimp delicately marinated in Shaoxing wine 980

Surf clam and mushrooms marinated with fresh herbs 1,100

Conger eel and butterbur simmered with Japanese pepper 1,300

Tender local octopus dressed in vinegared miso 1,400

RICE

Rice ball with octopus 650

Rice cooked with octopus 950

SHAVED ICE

Seasonal fruit & bean jam filled wafers 900

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

BEVERAGE WITH SODA

Matcha 800

Salt & lemon 850

Citron & lemon 880

Shiso & citrus Sudachi 880

BIG SIZE +150

LIQUOR

plum wine 900

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

JUICE

Lemonade with citron 850

Alcohol free gin rickey 880

Seasonal fresh juice 1,100

TO GO MENU

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Black truffle and mushroom

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

1,250

SEASONAL

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New onion with white miso paste 900

Sakura shrimps and leek ginger 980

Firefly squid with Japanese pepper 1,100

RICE

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Rice cooked with octopus 1,200

SHAVED ICE

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Today's shaved ice 1,600 ~