



SEASONAL SHORT TASTING

Boiled eggplant with Japanese soup stock

Simmered conger eel and winter melon

Okra & dried sardine miso

Candied young peach

Grilled sardine with flavor miso

Deep fried young sweetfish

Sesame tofu and eel with sweet soy sauce

Abalone dressed with liver

4,800

SEASONAL OMAKASE (Chef's choice)

Appetizer

Assorted seasonal dish (seasonal short tasting)

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

Dried sardine miso & pickled green chili

730

Corn paste & black seven spices

780

Green perilla genovese

830

Sweetfish and Japanese peppe

880

TAKOYAKI BOWL

Takoyaki in Japanese soup stock

850

Takoyaki in citron and milt soup

950

SIDE DISH

Boiled eggplant with Japanese soup stock 730

Tomatoes with Japanese soup stock 750

Green beans with black sesame dressing 750

Quick-Pickled white cucumber with shrimp 750

Grilled baby corn with huska 830

Fresh summer vegetables with dried sardine Miso 830

Potato salad with salted kelp and pickled radish 850

Crisp-fried broad beans finished with shaved mullet roe 930

Finely minced horse mackerel 980

Fried whiting with herb tartar sauce 980

Mild green chili peppers & baby sardines with Japanese pepper 980

Grilled sardine with flavor miso 1,100

Fried young sweetfish with Japanese pepper 1,200

House-made sesame tofu & eel mitarashi glaze 1,300

Conger eel simmered in sweet soy broth with egg 1,300

Marinated Octopus with miso & vinegar 1,400

Simmered conger eel and winter melon 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

Dried sardine miso & pickled green chili 850

Corn paste & black seven spices 900

Green perilla genovese 980

Sweetfish and Japanese peppe 1,100

RICE

Rice ball with octopus 650

Rice cooked with octopus 1,200

SHAVED ICE

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