



SEASONAL SHORT TASTING

Marinated baby octopus with ginger and soy sauce

Fig with Tofu sauce

Sea eel & Matsutake mushrooms with Japanese broth

Sweet potato stewed with lemon

Boiled mushrooms & mitsuba with soup stock

Deep fried ginkgo

Autumn eggplant with mustard sauce & sweet miso

Bonito with chives dressed & garlic soy sauce

Grilled Pacific saury with Japanese pepper

4,800

SEASONAL OMAKASE (Chef's choice)

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

White sesame paste and Wasabi 730

Autumn aubergine with ginger and soy sauce 780

Pumpkin past with ricotta cheese 830

Salmon and salmon roe marinated in “Koji” yeast 880

TAKOYAKI BOWL

Takoyaki in Japanese soup stock 850

Takoyaki in Pumpkin soup with ricotta cheese 1,100

SIDE DISH

Boiled eggplant with Japanese soup stock	730
Sweet potato stewed with lemon	750
Boiled mushrooms & mitsuba with soup stock	750
Autumn eggplant with mustard sauce & sweet miso	780
Fig with Tofu sauce	830
Potato salad with salted kelp and pickled radish	850
Ginkgo & magnolia leaf miso	880
Bonito with chives dressed & garlic soy sauce	980
Sardines & mushroom salad with herbs	980
Grilled Pacific saury with Japanese pepper	1,100
Grilled sardine with flavor miso	1,200
Conger eel simmered in sweet soy broth with egg	1,200
Salmon and salmon roe marinated in “Koji” yeast	1,300
Deep-fried conger eel & eggplant in soup stock	1,400
Marinated Octopus with miso & vinegar	1,400
Sea eel & Matsutake mushrooms with Japanese broth	1,500

RICE

Rice ball with octopus	650
Rice cooked with octopus	950

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

Lemon	780
Citrus Sudachi	800
Matcha	830
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
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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
Gyokuro	1,250

JUICE

House-made ginger ale	800
House-made lemonade with citron	850
Alcohol free gin rickey	880
Seasonal fresh juice	1,100

TO GO MENU

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1,250

SEASONAL

White sesame paste and Wasabi

850

Autumn aubergine with ginger and soy sauce

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980

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