

MENU

 OYSTER | 4.5

WITH PONZU JELLY

(PAIRING SUGGESTION: SEAFOOD SPARKLING)

 GRILLED SCALLOP | 9

WITH SOY BUTTER.

 CHICKEN & AUBERGINE, UME PONZU | 8.5
IN A LIGHT PLUM PONZU DRESSING

  SUMMER NOODLE SALAD | 9
WITH SEASONAL VEGETABLES IN A LIGHT
VINEGAR DRESSING

  IBURIGAKKO POTATO SALAD | 8
WITH SMOKED DAIKON PICKLE AND PINK PEPPER.

TAMARI CREAM CHEESE | 7
MARINATED WITH SWEET TAMARI
AND BONITO FLAKES

 KYURI TATAKI | 7
SMASHED CUCUMBER WITH SESAME DRESSING

 SPICED EDAMAME | 6
WITH WASABI GARLIC SEASONING

4-SASHIMI MORIAWASE | 35
FOUR TYPES OF SASHIMI OF THE DAY

BURI PONZU | 12
YELLOWTAIL SASHIMI WITH PONZU AND A TOUCH OF SANSHO

★  TORO TAKU | 19.5
FATTY TUNA AND SWEET PICKLED RADISH WITH SEAWEED

  CHAWANMUSHI | 9.5
SILKY EGG CUSTARD WITH KOMBU DASHI AND SHRIMP

★  NASU DENGAKU (4 PCS) | 10.5
FRIED EGGPLANT WITH MISO GLAZE & FERMENTED GINGER

 KANI CREAM KOROKKE (2 PCS) | 9.5
JAPANESE CROQUETTE WITH CRAB & SWEET CORN

GYOZA /  VEGAN GYOZA (5 PCS) | 12
PAN-FRIED DUMPLINGS WITH JUICY PORK / VEGETABLE FILLING

 BRAISED CABBAGE ROLL | 14
STUFFED CABBAGE IN LIGHT KOMBU DASHI..

★   EBI MAYO | 14
CRISPY SHRIMP WITH WASABI MAYO.

 TAKO KARAAGE | 16
FRIED OCTOPUS WITH YUZU PEPPER MAYO

おつまみ

SMALL BITES

コールド

COLD DISHES

ホット

WARM DISHES



SAKE BAR

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MENU

★ KARAAGE (4 PCS) | 14

JAPANESE-STYLE CRISPY & JUICY FRIED CHICKEN
(PAIRING SUGGESTION: KINO 2)

🍴 GRILLED SEABREAM | 15

WITH SALT AND BUTTER AND RHUBARB

🍴 MINCED PORK KOROKKE | 10

CRISPY MINCED PORK CROQUETTE WITH HOMEMADE TONKATSU SAUCE

🌱🍴 DAIKON MOCHI | 14

FRIED RADISH CAKE WITH ONION KOJI, SWEET SOY, AND PUMPKIN SAUCE.

UNAGI DON | 15

CARAMELISED SMOKED EEL IN A SAVOURY SWEET SOY GLAZE WITH RICE

SALMON NIGIRI SUSHI (4 PCS) | 14

SOY-MARINATED SALMON SUSHI WITH YUZU ZEST

★ MAGURO DON | 22

MARINATED TUNA AND CURED EGG YOLK SERVED OVER SHISO-SESAME RICE

KALBI DON | 16

GRILLED BEEF RIBEYE OVER RICE WITH SWEET-SAVORY SAUCE.

🌱 COLD UDON, SESAME & TOMATO | 14

UDON NOODLES IN CHILLED SESAME AND TOMATO BROTH.
(ADD CHICKEN & AUBERGNE, UME PONZU +3)

🌱🍴 DAIGAKU IMO ICE CREAM | 7

CARAMELIZED SWEET POTATO WITH VEGAN VANILLA ICE CREAM.

HOJICHA CHEESECAKE | 9.5

CREAMY CHEESECAKE INFUSED WITH HOJICHA TEA

CREME BRULEE | 7.5

CLASSIC VANILLA CUSTARD WITH CARAMELIZED SUGAR AND STRAWBERRY

🍴 GATEAU AU CHOCOLAT | 8

JAPANESE-STYLE CHOCOLATE CAKE WITH HOJICHA CREAM

LAST ORDER AT 21:45

*FOR ANY ALLERGIES OR DIETARY REQUIREMENTS, PLEASE LET THE STAFF KNOW.

**MOST OF OUR DISHES USE SOY SAUCE, SO THERE MIGHT BE TRACES OF GLUTEN.
PLEASE ASK OUR STAFF FOR GLUTEN-FREE OPTIONS.

🍴
RICE DISHES

デザート
DESSERTS

★ FAVORITE

🌱 VEGAN

🍴 GLUTEN-FREE

🍴 MOLLUSK / CRUSTACEAN

🌰 CONTAINS NUTS