

There is no "I" in food. Good food is all the sweeter when shared with good friends.  
In the spirit of izakaya dining style, we encourage everyone to share.

Please alert your server of any food allergies before ordering.

Food will be served when cooked, in traditional izakaya style.

Please be advised that the time limited per table is two hours during peak hours.

We do NOT offer split bills/cheques but, we will ring up payments separately if needed.

Please be advised that parties of six or more are subjected to an 18% automatic gratuity.

**GF** gluten free **GFO** gluten free option available **20min** takes 20-25 mins to cook

野菜

## Vegetable

- 枝豆 EDAMAME boiled soybean w/ sea salt 5 **GF**
- ケールごま和え KALE GOMAAE blanched kale w/ black sesame sauce 6
- 豆腐と海藻サラダ TOFU & SEAWEED SALAD tofu & marinated seaweed on greens w/ house dressing 8
- 茄子のニンニク揚げ浸し NASU AGEBITASHI marinated fried eggplant w/ garlic GF soy sauce 7 **GF**
- 豆腐ナゲット TOFU FRY tofu nuggets w/ BBQ sauce & honey mustard 7
- ゴボウフライ GOBO FRIES burdock fries w/ garlic mayo 7
- ブリーチーズのフライ BRIE CHEESE deep fried w/ berry sauce & mango sauce 9
- きのこチーズビビンバ KINOKO BIBIMBAP rice, mushroom, cheese & seaweed sauce in sizzling hot stone bowl 11

海鮮

## Seafood

- みそ汁 MISO SHIRU haccho miso soup 3
- タコワサ TAKOWASABI marinated octopus w/ wasabi 6
- クラゲ KURAGE marinated jellyfish 6
- マグロたたき MAGURO TATAKI blowtorch seared Albacore tuna sashimi w/ ponzu & garlic chips 10 **GFO**
- サーモンたたき SALMON TATAKI blowtorch seared salmon sashimi w/ ponzu & garlic chips 9 **GFO**
- 刺身サラダ SASHIMI SALAD today's sashimi on greens w/ house dressing & wasabi mayo 12 **GFO**
- 銀ダラ西京焼 GINDARA grilled saikyo miso marinated black cod 16 **20min**
- カキのマヨネーズ焼き KAKIMAYO baked oyster w/ cheese, mushroom & spinach garlic mayo 11 **20min**
- 海老マヨ EBIMAYO prawn tempura w/ creamy chili mayo 10
- イカのピリ辛揚げ IKAPIRI fried calamari w/ spicy garlic tomato sauce & wasabi mayo 9 **GF**
- たこ焼き TAKOYAKI octopus ball w/ tonkatsu sauce & karashi mayo 7
- お好み焼き OKONOMIYAKI Japanese savoury pancake w/ squid, tonkatsu sauce & karashi mayo 8

肉

## Meat

- アンガス牛たたき GYU TATAKI lightly seared Angus beef sashimi w/ ponzu & garlic chips 10 **GFO**
- 合鴨たたき AIGAMO TATAKI sous vide duck breast w/ ponzu & yuzu kosho 12
- 骨付きカルビ KARUBI grilled marinated beef short ribs 10
- 牛タンステーキ GYU TAN beef tongue steak w/ garlic butter 10 **GF 20min**
- BBQハラミ串 HARAMI BBQ beef skirt steak skewer 12
- 豚バラ角煮 BUTABARA KAKUNI sweet soy sauce braised pork belly w/ a half boiled egg 9
- 鶏唐揚げ KARAAGE Japanese fried chicken w/ garlic mayo 9

寿司  
麺

## Sushi & Noodles

- 焼うどん YAKI UDON pan fried udon noodle w/ beef 11
- 明太子キムチうどん KIMCHI UDON udon noodle tossed w/ spicy cod roe topped w/ kimchi 11
- 醤油ラーメン SHOYU RAMEN classic soy sauce ramen w/ pork chashu 12
- サーモン押し寿司 SALMON OSHIZUSHI blowtorched salmon pressed sushi 14 **GFO**
- 鯖押し寿司 SABA OSHIZUSHI blowtorched cured mackerel pressed sushi 14 **GFO**

甘

## Dessert

- 杏仁豆腐 ANNIN TOFU creamy almond pudding 5
- アイスクリーム ICE CREAM choice of matcha or black sesame 5
- 抹茶ブリュレ MATCHA CREME BRULEE caramelized matcha creme brulee 7
- ミルクレープ MILLE CREPE layered crepe cake w/ vanilla cream 7
- バナナ天ぷら BANANA TEMPURA banana fritters w/ matcha ice cream, kinako & kuromitsu 8