

# Drinks

## Premium Sake (served cold) 300ml | 720ml

Houraisen (Bessen) <i>Mild &amp; Crisp 60% Polishing ratio</i>	€ 17,-   n.a
Beshi (Tokubetsu Junmai ) <i>Straightforward &amp; Dry 55% Polishing ratio</i>	€ 22,-   € 48,-
Wa (Junmai Ginjyou ) <i>Elegant &amp; Well-balanced 50% Polishing ratio</i>	€ 29,-   € 63,-
Bi (Junmai Dai Ginjyou) <i>Pure &amp; Mellow 45% Polishing ratio</i>	€ 38,-   € 88,-
Kuu (Limited Junmai Dai Ginjyou) <i>Rich &amp; Complex 45% Polishing ratio</i>	n.a   €115,-

## House Sake glass | wooden box (served warm or cold, 180ml)

Hakutaka (Honjyozo) <i>70% Polishing ratio, Hyōgoo - Japan</i>	€4,95   €5,45
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## Sake tasting courses (50ml × 3 kinds of Sake)

Laurier <i>Beshi - Houraisen - Hakutaka</i>	€ 7,85
Rozen <i>Wa - Beshi - Houraisen</i>	€ 11,35
Bloem <i>Bi - Wa - Beshi</i>	€ 14,85

## Shochu (Japanese spirit, 25%) 100ml | Bottle

Hakutake Shiro (Pure rice)	€ 7,-   € 48,- 750ml
Kuro Kirishima (Sweet potatoes)	€ 7,50   € 60,- 900ml
Ikkomon (Pure sweet potatoes)	€ 9,50   € 65,- 720ml

## Plum wine

Kishu Yuzu Umeshu (12%) <i>Luscious, citrusy and sweet plum</i>	€ 6,-
Suppai Umeshu (11%) <i>Fresh, tangy &amp; savoury, sour plum</i>	€ 7,80

## Beer (Local & Japanese)

Heineken Pilsener	€ 3,50
Heineken 0.0 (Non-alcoholic)	€ 3,90
Kirin Ichiban (Lager-style, 5%)	€ 4,10
Uijin Beer (Blanche-style, 6%)	€ 5,-

## Soft Drinks

<i>(Coca Cola, Coca Cola Light, Seven-Up, Tonic, Bitter Lemon, Ice Tea, Cassis, Apple Juice)</i>	€ 2,75
Fresh orange juice	€ 3,75

\*\*\* Japanese soft drinks \*\*\*

Oolong Tea (served cold, unsweetened)	€ 2,95
Calpico (still / sparkling)	€ 3,95

## Mineral Water

Sourcy red (sparkling)	€ 2,75
Sourcy blue (still)	€ 2,75
Sourcy red bottle (750ml)	€ 6,75
Sourcy blue bottle (750ml)	€ 6,75

## Wine by glass Glass 150ml | Carafe 500ml | Bottle 750ml

### White

Khipu Sauvignon Blanc Central Valley – Chile <i>Crisp and zesty, citrusy and dry</i>	€ 4,50   n.a.   € 22,-
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Khipu Chardonnay Central Valley – Chile <i>Well-balanced, fresh yellow fruits and round</i>	€ 4,50   n.a.   € 22,-
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Battenfeld Spanier Riesling Trocken Rheinhessen – Germany *Biodynamic certified <i>Fresh lime, peach and touch of jasmine. Bone-dry and mineral. Great as aperitif, with sashimi, and refreshment after your meal.</i>	€6,95   € 25,50   € 34,-
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### Rosé

Le Vigneron Rosé Pays d'Oc - France <i>Fresh, delicate fruitiness of red berries with touch of spices</i>	€ 4,95   € 17,95   € 24,-
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### Red

Corette Pinot Noir Languedoc Roussillon - France <i>Fresh, juicy elegant, raspberries, strawberries and touch of oriental spices. Light-bodied and slightly chilled.</i>	€ 5,75   n.a.   € 28,-
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\*\*\*Full wine list on following page\*\*\*

## Spirits (50ml served neat / on the rocks)

Tanqueray London Dry Gin	€ 6,-
Wyborowa Vodka	€ 6,-
Bacardi Carta Blanca Rum	€ 6,-
Johnnie Walker Black Label	€ 5,50
Chivas Regal 12yrs	€ 6,50
Jameson Irish Whiskey	€ 6,-

## Digestif (50ml)

Courvoisier V.S.O.P	€ 6,-
Hennessy V.S	€ 6,-
Remy Martin V.S.O.P	€ 7,-
Château du Breuil V.S. Calvados	€ 6,-
Tia Maria	€ 6,-
Cointreau	€ 6,-
Grand Marnier	€ 6,-
Drambuie	€ 6,-
Baileys	€ 6,-
Amaretto	€ 6,-

## Coffee & Tea (Decafe available)

Single   Double Espresso	€ 2,75   € 3,75
Coffee	€ 2,75
Irish Coffee	€ 7,25
French Coffee	€ 7,25
Japanese Green/Genmai Tea (pot)	€ 3,50
Tea of your choice (cup)	€ 3,-

## Bubbles & Champagne

- Cuvée Spéciale Crémant de Bourgogne Blanc de Blancs Brut | Maison Jaffelin € 42,50  
*Stone fruits, brioche and creamy (100% Chardonnay)*
- Champagne Blanc de Noirs Brut Nature NV | Urville, Côte des Bar | Drappier € 60, -  
*Bone-dry – zero dosage, refreshing, black grapes and mineral. (100% Pinot Noir)*
- \*Champagne Brut “Classic” NV | Aÿ, Vallée de la Marne | Deutz € 65, -  
*Classy, rich and creamy, brioche and very fine mousse.*
- Champagne Cuvée “Entre Ciel et Terre” NV | Vallée de la Marne | Françoise Bedel € 85, -  
*Complex, saline, liquorice and wild herbs. 60% Pinot Noir and 40%*

## \* White \*

### Light & refreshing: Easy-riders

- \*Muscadet Sèvre et Maine “Amphibolite” | Jo Landron | Loire, France € 34, -  
*Crisp, mineral and bright. Perfect for aperitif and seafood. 100% (Melon Blanc)*
- \*Langhe Chardonnay | Franco Conterno | Piedmont, Italy € 35, -  
*Unoaked Chardonnay, apples, peach and elderflower. Fresh and easy going*
- Pinot Grigio Orientali del Friuli | Livio Felluga | Friuli, Italy € 41, -  
*Well-balanced, fresh red apples, pear, peach, floral and touch of fresh herbs*
- Roero Arneis | Vietti | Piedmont, Italy € 46, -  
*Fresh floral, fresh orchard fruits and hint of almond biscuits. Bright and layered.*
- Riesling Trocken | Weingut Wittmann | Rheinhessen, Germany € 39,50  
*Fresh grapefruit, citrus, fresh herbs and mineral. Juicy acidity and great sushi-sashimi-wine*
- Riesling Trocken | Weingut Dönnhoff | Nahe, Germany € 43, -  
*Elegantly fruity, with zesty floral nuances. Pleasing mineral mouthfeel, racy bright acidity*

### For the wine explorers...

- \*Riesling Réserve Clos des Capucins | Domaine Weinbach | Alsace, France €55, -  
*Complex and rich, dried apricot, wild apple and lightly floral. Subtly savoury, good freshness*
- Montlouis Clef de Sol Chenin Blanc | La Grange Tiphaine | Loire, France € 42, -  
*Honeysuckle, pear/apple, linden, chalk and touch of flint and smoke (100% Chenin Blanc)*
- \*Saumur Blanc “Les Gruches” | Domaine Bobinet | Loire, France € 57, -  
*Opulent, slightly waxy, wild herbs, roasted nuts, yellow plum and great funk (100% Chenin Blanc)*
- Grüner Veltliner “Ried Renner” 1er Cru | Schloss Gobelsburg | Kamptal, Austria € 56, -  
*Burgundian style Grüner, fresh-cut grass, juicy melon, herbs and white pepper*
- \*Pinot Grigio “Dessimis” | Vie di Romans | Friuli, Italy € 66, -  
*Ramato-style which gives it a lovely amber colour. Complex, with great length. Notes of grapefruits, wild strawberries, sage and hint of white pepper*

### The classics whites pt.1

- Sancerre | Domaine Pierre Martin | Loire, France € 47,50  
*A hidden gem from Chavignol, fresh, mineral,, citrus, elderflower and flint. (100% Sauvignon Blanc)*
- \*Bourgogne Chardonnay | David Butterfield | Bourgogne, France € 43, -  
*Baby Meursault, zesty freshness, smooth and silky mouthfeel, with nutty nuance*
- Chassagne-Montrachet “La Canière” | Domaine Patrick Miolane | Burgundy, France €60, -  
*White peach, citrus and touch of roasted hazelnuts, rich & round (100% Chardonnay)*
- \*Chablis 1er Cru “Fourchaume l’Homme Mort” | Domaine des Hates | Burgundy, France € 62,-  
*Mineral, bold, persistent, complex and touch of smoke. (100% Chardonnay)*

## The classics whites pt.2

- Meursault-Charmes 1er Cru | Domaine Bouzereau-Gruère | Burgundy, France € 110, -  
*Hazelnuts, ripe citrus and touch of French butter. Full-bodied with flinty nuances and fine oak notes (100% Chardonnay)*
- \*St. Helena Sauvignon Blanc | Joseph Phelps Vineyards | Napa Valley, USA € 75, -  
*Great balance, lime blossom, stone-fruit, lemon curd and long finish*
- Chardonnay Monterey County | Bernardus Winery | USA € 52, -  
*Classic Californian oaked aged Chardonnay, full-bodied, vanilla & butter, toasted nuts and caramel*

## \* Rosé \*

- \*Collioure Rosé "Foranell" | Domaine Maledoc | Southern France € 30, -  
*Juicy, fresh red berries, mineral, dash of Provence spices, concentrated. Great for the entire meal*

## \* Red \*

### Pinot experiment: Spätburgunder vs. Pinot Noir

- Spätburgunder Markgräferland | Martin Waßmer | Baden, Germany € 36, -  
*Spätburgunder = Pinot Noir, Very fresh, light and juicy red fruits with touch of oriental spices*
- Hautes-Côtes de Nuits Rouge | La Maison Romane | Burgundy, France € 62, -  
*Sour cherry, cranberries, earth, spices and game. Great funk. 100% Pinot Noir*
- \*Bourgogne Pinot Noir | Domaine Jean-Claude Ramonet | Burgundy, France € 51, -  
*Elegant, refined, red and dark berries, and touch of earthiness. Juicy and light-bodied*

### Be a world traveller: from the old world to the new world

- \*Touraine Clef de Sol Rouge | La Grange Tiphaine | Loire, France € 42, -  
*Dark-berries, violets, touch of spices and pepper. Great with goose. (Blend of Cabernet Franc & Côt/Malbec)*
- Chinon Vieilles Vignes | Domaine du Puy | Loire, France € 39, -  
*Generous, dark-forest fruits, dried mushrooms, (bell)pepper and black pepper (100% Cabernet Franc)*
- Château Falfas Côtes de Bourg Rouge | Bordeaux, France € 39,50  
*Hidden gem from Bordeaux, dried cherry fruits, blackcurrant, tobacco, leather and full-bodied (55% Merlot, 30% Cab Sauvignon, 10% Cabernet Franc, 5% Malbec)*
- \*Langhe Nebbiolo | Franco Conterno | Piedmont, Italy € 40, -  
*Fresh red cherries, hints of cedar, rose pedals and cloves. Juicy and polished tannins*
- Rioja Reserva DOC | Bodegas Roda | Spain € 63, -  
*Classic, complex with great freshness. Fresh black forest fruits, tobacco, earth and spices (Tempranillo blend)*
- \*Henry's Seven Red Blend | Henschke | Eden/Barossa Valley, Australia € 65, -  
*Complex, full-bodied, spiced plums, ripe blueberries, black pepper and touch of BBQ meat Blend of Shiraz, Grenache, Mourvèdre and Viognier. Silky and velvety*
- Cabernet Sauvignon | Joseph Phelps Vineyards | Napa Valley, USA € 110, -  
*Intense and deep flavoured, dried dark fruits, herbs and touch of cigar box. Powerful and yet refined*

\* More options available upon request \*

*\*Our recommendation*

# Additional Menu

**Iberico Tonkatsu** € 19,25

イベリコ豚のとんかつ

311 Iberico pork cutlet with salad

**Wagyu Teriyaki** € 68,95

和牛の照り焼き

Rib Eye steak of Wagyu with teriyaki sauce  
Japanese quality beef ±240g

**Toro** (Fatty blue fin tuna)

本まぐろ トロ

409	Sashimi	€ 22,-
18	Sushi	€ 7,-
410	Negitoro(Cut roll)	€ 9,-
411	(Hand roll)	€ 8,-

**Hamachi** (Yellow tail)

ハマチ

408	Sashimi	€ 16,50
16	Sushi	€ 5,25

**New WAGYU Yaki-Udon** € 21,50

和牛の焼うどん

216 Fried udon-noodle with Japanese-quality-beef

# A La Carte

## Grilled Dishes

- |     |                    |  |         |
|-----|--------------------|--|---------|
| 64  | Yakitori           | 焼き鳥 3本   |         |
|     |                    | Skewered chicken grilled with teriyaki sauce, 3 sticks | € 9,-   |
| 44  | Tebasaki           | 手羽先の塩焼 香り塩   |         |
|     |                    | Chicken wing grilled with special salt, 1 piece        | € 4,-   |
| 51  | Iberico Spare Ribs | イベリコスペアリーブの照り焼   |         |
|     |                    | Grilled iberico spare ribs with teriyaki sauce         | € 5,90  |
| 46  | Ebi Shioyaki       | 海老の塩焼 有頭エビ 2尾  |         |
|     |                    | Shrimp grilled with salt, 2 pieces                     | € 11,50 |
| 43  | Gyu Tan            | 牛タンの塩焼 2本  |         |
|     |                    | Calfs tongue grilled with salt, 2 sticks               | € 9,50  |
| 65  | Salmon Teriyaki    | 鮭の照焼   |         |
|     |                    | Salmon grilled with teriyaki sauce, 1 piece            | € 7,25  |
| 45  | Salmon Shioyaki    | 鮭の塩焼   |         |
|     |                    | Salmon grilled with salt, 1 piece                      | € 6,95  |
| 66  | Shrimp Teriyaki    | 海老の照焼 3尾 サラダ付き   |         |
|     |                    | Shrimp grilled with teriyaki sauce and salad, 3 pieces | € 17,75 |
| 89  | Shiitake Kushiyaki | しいたけの串焼き 2本  |         |
|     |                    | Grilled Japanese fresh mushrooms, 2 sticks             | € 4,80  |
| 90  | Wagyu Shioyaki     | 和牛の塩焼き 2本  |         |
|     |                    | Japanese quality beef grilled with salt, 2 sticks      | € 9,50  |
| 341 | Aji no Hiraki      | アジのひらき   |         |
|     |                    | Grilled horse mackerel (Japanese style lightly dried)  | € 7,50  |
| 55  | Sanma Shioyaki     | サンマの塩焼き  |         |
|     |                    | Sanma (Saury fish) grilled with salt                   | € 8,-   |

# A La Carte

## Grilled Dishes

- 42 Saba Shioyaki                      サバの塩焼き  
Grilled mackerel with salt                      € 10,75
- 88 Vegetable Toubanyaki              野菜の陶板焼き  
Stir-fried assorted vegetables, Japanese mushroom, tofu with yakiniku sauce    € 15,-
- 58 Wagyu Toubanyaki                    和牛の陶板焼き  
Stir-fried Japanese quality beef and vegetables with yakiniku sauce              € 25,50
- 57 Scallop Toubanyaki                  帆立貝の陶板焼き  
Stir-fried fresh scallop and vegetables with yakiniku sauce                      € 25,50
- 75 Kamo Sanshouyaki                    鴨の山椒焼き    サラダ付き  
Goose filet grilled with teriyaki sauce, served with salad                      € 19,95

## Deep fried Dishes

- 69 Shiromi Kara Age                    白身から揚げ    ポン酢  
Thinly sliced crispy fried fish, served with pon-zu (Traditional sour sauce)    € 10,25
- 68 Tatsuta Age                            たつた揚げ  
Marinated deep fried chicken                      € 9,-
- 70 Ebi Fry                                  海老フライ    3尾    サラダ付き  
Deep fried king prawns coated with breadcrumb served with salad, 3 pieces    € 17,75
- 54 Vegetable Tempura                    野菜の天ぷら  
Deep fried assorted vegetables                      € 15,-
- 87 Agedashi Dofu                        あげ出し豆腐  
Deep fried soybean curd (Tofu) in dashi sauce                      € 9,50
- 400 Shrimp Tempura                    えびの天ぷら    (2本より)  
Deep fried king prawn (Minimum order 2 pieces)                      per piece € 4,95
- 74 Tempura                                天ぷらの盛り合わせ  
Deep fried 3 king prawns and vegetables, served with sauce with grated radish    € 21,95

# A La Carte

## Small dish, Salad

- 62 Beef Sashimi 牛刺し  
Beef carpaccio with original 'Umami' sauce € 9,95
- 94 Hotate No Sumiso Ae 帆立貝の酢みそ和え  
Raw scallop with sweet sour miso sauce € 5,95
- 41 Ika Mentaiko Ae イカ明太子和え  
Fine sliced squid mixed with spicy fish egg, small dish € 7,30
- 97 Takosu たこ酢  
Octopus in vinegar sauce € 6,75
- 49 Maguro Natto マグロの納豆和え € 10,50
- 38 Ika Natto イカの納豆和え € 9,75
- 92 Ingen No Goma Ae いんげんの胡麻和え  
Green beans with sesame sauce € 3,20
- 99 Chuka Wakame 中華わかめ  
Marinated fine sliced seaweed € 3,20
- 98 Edamame えだまめ  
Boiled soybeans € 3,75
- 96 Dashimaki Tamago 出し巻き卵  
Japanese omelet with bouillon flavor € 4,30
- 340 Chasyu 自家製 焼き豚  
Sliced roasted pork € 5,10
- 61 Green Salad 野菜サラダ 胡麻ドレッシング  
With sesame dressing € 5,10
- 413 Avocado Salad アボカドサラダ 醤油ドレッシング  
Avocado and mixed leaves salad. Soy dressing, wasabi mayo and small fish egg € 8,50
- 414 Sea Food Salad シーフードサラダ 醤油ドレッシング  
Sashimi and mixed leaves salad. Soy dressing, wasabi mayo and small fish egg € 15,-

# A La Carte

## Other Dishes

- 50 Yudoufu 湯豆腐  
Boiled soybean curd (Tofu) with seaweed and vegetables € 9,75

## Noodles, Rice, Soup

- 47 Tempura Udon 天ぷらうどん  
Deep fried king prawns and vegetables on noodle soup € 17,65
- 19 Su Udon すうどん  
Plain noodle soup € 8,-
- 48 Ocha Zuke お茶漬け € 9,10
- 56 Rice 御飯 € 2,50
- 79 Miso Soup Soybean soup みそ汁 € 4,-

\* Tuesday -Thursday and Sunday (not on Friday and Saturday) \*

- 200 Ramen ラーメン (醤油/みそ/とんこつ)  
Soy sauce / Miso / Tonkotsu € 10,50
- 100 Chasyu-Men (Ramen) チャーシューメン (醤油/みそ/とんこつ)  
Soy sauce / Miso / Tonkotsu, with Roasted Pork € 15,-

## Sashimi

- 78 Sashimi Small (4 kinds, 11 slices) 刺し身 小 € 19,75
- 76 Sashimi Large (4 kinds, 18 slices) 刺し身 大 € 29,75
- 407 Hotate / Scallop (1 piece 4 slices) 帆立貝 € 5,90
- 403 Salmon (5 slices) サーモン € 9,35
- 404 Ika / Squid (8 slices) いか € 9,35
- 405 Amaebi / Sweet Shrimp (8 pieces) 甘エビ € 7,50
- 401 Shimesaba / Vinegared Mackerel しめ鯖 € 9,50
- 402 Hirame / Turbot (7 thin slices) ひらめ € 13,-
- 406 Maguro / Tuna (5 slices) まぐろ € 17,50



# A La Carte

	<u>Sushi a la carte</u>	<u>1piece</u>
5	<u>Tamago / Egg</u> 玉子	€ 2,35
15	<u>Kanibou / Surimi (Crab stick)</u> かに棒	€ 2,35
10	<u>Masago / Capelin fish egg</u> まさご	€ 2,90
37	<u>Tobiko / Flying fish egg</u> とびこ	€ 3,50
4	<u>Salmon</u> サーモン	€ 3,75
13	<u>Seared Salmon</u> 炙りサーモン	€ 4,30
8	<u>Ika / Squid</u> いか	€ 3,50
9	<u>Amaebi / Sweet Shrimp</u> 甘エビ	€ 2,90
17	<u>Hotate / Scallop</u> 帆立貝	€ 3,75
12	<u>Shimesaba / Vinegared Mackerel</u> しめ鯖	€ 3,50
2	<u>Hirame / Turbot</u> ひらめ	€ 4,50
1	<u>Ebi / Shrimp</u> 海老	€ 4,-
6	<u>Ikura / Salmon egg</u> いくら	€ 4,75
7	<u>Unagi / Eel</u> うなぎ	€ 4,50
34	<u>Kani / King crab</u> カニ	€ 4,50
3	<u>Maguro / Tuna</u> まぐろ	€ 6,-
11	<u>Uni / Sea urchin</u> ウニ	€ 8,75

## Sushi for main dish

31	<u>Sushi Assortment (10 pieces)</u> 寿司の盛り合わせ 10貫	€ 29,50
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# A La Carte

## Sushi Roll

		<u>Cut roll</u>	<u>Hand roll</u>
20/30	<u>Kappa Maki / Cucumber</u> かつば巻き	€ 5,10	€ 4,-
36/415	<u>Ume-Shiso / Plum and fresh herb</u> 梅しそ巻き	€ 5,90	€ 4,80
21/32	<u>Shinko Maki / Pickles</u> しんこ巻き	€ 5,90	€ 4,80
29	<u>Kanpyo Maki</u> かんぴょう巻き	€ 5,35	**
23/26	<u>Salmon Maki</u> サーモン巻き	€ 6,50	€ 5,35
22/27	<u>Tekka Maki / Tuna</u> 鉄火巻き	€ 8,-	€ 7,-
504/505	<u>Spicy Salmon</u> スパイシー サーモン	€ 7,50	€ 6,10
502/503	<u>Spicy Tuna</u> スパイシー ツナ	€ 8,70	€ 7,70
371/372	<u>Unagi Maki / Grilled eel, avocado</u> うなぎ巻き	€ 9,50	€ 8,-
28	<u>Salmon Skin Hand Roll</u> サーモンスキン手巻き	**	€ 8,75
25/24	<u>California Roll</u> カリフォルニア ロール Surimi, avocado, salmon, cucumber, mayo	€ 9,10	€ 8,-
63/39	<u>California Roll Special</u> カリフォルニア ロール スペシャル King crab, avocado, fish egg, cucumber, mayo	€ 11,75	€ 10,15
412	<u>Futo Maki / Big roll 4piece</u> 太巻き Eggs, vegetables, crabstick, etc.	€ 9,75	**
377/370	<u>Tempura Roll</u> 天ぷらロール Prawn, avocado, mayo, fish egg, teriyaki sauce	€ 12,85	€ 10,70

## Main dish

Include Rice ご飯 付き

- 73 Black Angus Beef Teriyaki ブラック アンガス牛の照焼き サラダ  
Grilled premium quality beef with teriyaki sauce, served with salad € 25,75
- 75 Kamo Sanshouyaki 鴨の山椒焼き サラダ  
Goose filet grilled with teriyaki sauce, served with salad € 19,95
- 59 Teriyaki Mix 照焼きの盛り合わせ  
Salmon, yakitori, shrimp and Black Angus beef grilled with teriyaki sauce € 26,50
- 74 Tempura 天ぷらの盛り合わせ  
Deep fried king prawns and vegetables, sauce with grated radish € 21,95
- 71 Sukiyaki すき焼き  
Thinly sliced beef (Entrecote) and vegetables cooked in sukiyaki sauce € 28,50  
Extra udon noodle うどん € 4.- With Japanese quality beef 和牛 + € 5.50
- 67 Shabu Shabu (cook by yourself) しゃぶしゃぶ  
Bouillon fondue with thinly sliced Japanese quality beef and vegetables € 35,-  
Extra udon noodle うどん € 4.-
- 76 Sashimi Assortment 刺し身の盛り合わせ  
Fine sliced raw fish, served with horseradish and soy sauce € 29,75
- 31 Sushi Assortment (10 pieces) 寿司の盛り合わせ 10貫  
Sliced raw fish and ingredients on vinegary rice, € 29,50
- 72 Yosenabe 寄せ鍋  
Casserole with prawn, crab, chicken, cod, scallop and assorted vegetables € 29,75  
Extra udon noodle うどん € 4.- Japanese risotto 雑炊 € 2,50
- 88 Vegetable Toubanyaki 野菜の陶板焼き  
Stir-fried assorted vegetables, mushroom, tofu with yakiniku sauce € 15,-
- 58 Wagyu Toubanyaki 和牛の陶板焼き  
Stir-fried Japanese quality beef and vegetables with yakiniku sauce € 25,50
- 57 Scallop Toubanyaki 帆立貝の陶板焼き  
Stir-fried fresh scallop and vegetables with yakiniku sauce € 25,50