

SPICY *EDAMAME* CHARCOAL GRILLED OR WITH SEA SALT (*GREEN SOYBEANS*) 3.50
SAKURA EBI (LITTLE SHRIMPS) 3.50
KIMCHI (SPICY PICKLES *KIMCHEE*) 4.50
 GREEN SALAD WITH *PANKO* PRAWNS AND SPICY JAPANESE MAYONNAISE 7.50
WAKAME GOMA SEAWEED SALAD 5.00
KARAAGE (MARINATED FRIED CHICKEN) 7.50
GYOZAS (HOMEMADE PORK DUMPLINGS) 6.50
BUTA KAKUNI (IBERIAN PORK RIBS NAGASAKI STYLE) 7.50
 IBERIAN PORK SHOULDER *TATAKI* 7.00

前菜
APPETIZERS

JAPANESE RICE BOWL WITH *FURIKAKE* 3.50€
 CABBAGE WITH *PONZU SAUCE* 3.00€
 TRADITIONAL *MISO SOUP* 3.00€

おかず
SIDE DISHES

焼鳥
YAKITORI

THIGH (*MOMO*) 2.80€
 WING (*TEBA*) 3.00€
 LIVER (*REBA*) WITH SWEET ONION SAUCE 2.50€
 HEART (*HATSU*) 2.50€

鶏肉
CHICKEN

IBERIAN RIBS WITH JAPANESE BARBECUE SAUCE 3.50€
 IBERIAN PORK BELLY WITH *PONZU SAUCE* AND GREEN ONION 3.00€
 FEATHERBONES 3.00€

豚肉
PORK

EEL WITH *SANSHO PEPPER* 4.50€
 SQUID WITH JAPANESE *YUZU MAYONNAISE* 4.00€

シーフード
FISH AND SEAFOOD

野菜
VEGETABLES

ASPARAGUS 2.50€
SHIITAKE MUSHROOMS 2.50€
 EGGPLANT WITH *MISO PASTE (YAKI NASU MISO DENGAKU)* 3.00€
 OKRA 2.80€

SCALLOPS WRAPPED WITH BACON 4.00€
 CHERRY TOMATO WRAPPED WITH BACON 3.50€
 CHICKEN MEATBALL WITH EGG YOLK (*TSUKUNE*) 4.50€
 CHICKEN THIGH WITH GREEN ONION (*NEGIMA*) 3.50€

日替わり
SPECIALS

シェフの選択
CHEF'S CHOICE

6 KINDS OF YAKITORI CHEF'S CHOICE 19.00€

ICE-CREAM: GREEN TEA, SESAME[☞] OR WASABI[☒] 5.00€
 MOCHIS: CHEESE-CAKE[☞], YUZU[☞] OR CHOCOLATE 2.50€/U

デザート
DESSERTS

ALLERGENS

FISH
 NUTS
 MILK AND PRODUCTS THEREOF
 MOLLUSCS
 CEREALS CONTAINING GLUTEN
 CRUSTACEANS
 EGGS
 PEANUTS
 SOYBEANS
 CELERY
 MUSTARD AND PRODUCTS THEREOF
 SESAME SEEDS
 LUPINS
 SULPHUR DIOXIDE AND SULPHITES
 GLUTEN-FREE OPTION