

# Lunch (11:00~14:00)



## Kushiage Lunch plate 1200yen

Kushiage[deep-fried skewers] 7 kinds.  
[shrimp, pork, fish, egg of quail, vegetables etc.]  
Salad, 2 kinds of side dishes, Rice, Miso soup,  
Pickles, Furikake[rice seasoning] 3 kinds.



## Pork Tenderloin Kushiage Lunch plate 1500yen

Pork Tenderloin Kushiage 6,  
Salad, 2 kinds of side dishes, Rice, Miso soup,  
Pickles, Furikake[rice seasoning] 3 kinds.



## Pork Loin Kushiage Lunch plate 1500yen

Pork Loin Kushiage[deep-fried skewers] 6,  
Salad, 2 kinds of side dishes, Rice, Miso soup,  
Pickles, Furikake[rice seasoning] 3 kinds.



## Pork Tenderloin and Loin Kushiage Lunch plate 1500yen

Pork Tenderloin Kushiage 3 and Pork Loin Kushiage 3,  
Salad, 2 kinds of side dishes, Rice, Miso soup,  
Pickles, Furikake[rice seasoning] 3 kinds.



## Shrimp Kushiage Lunch plate 1800yen

Shrimp Kushiage[deep-fried skewers] 5,  
Salad, 2 kinds of side dishes, Rice, Miso soup,  
Pickles, Furikake[rice seasoning] 3 kinds.



## Today's Special Kushiage Lunch plate 2500yen

Today's Special Kushiage 7 kinds.  
Salad, 2 kinds of side dishes, Rice, Miso soup,  
Pickles, Furikake[rice seasoning] 3 kinds.

## MENU OF DECEMBER 2022

- 1. King Oyster mushroom wrapped in beef (Japone Sauce)**  
エリンギの牛肉巻き ジャポネソース
- 2. Autumn Eggplant stuffed with clam chowder (Salt)**  
秋茄子のクラムチャウダー詰め 塩
- 3. Fillet cutlet garlic chips (Sauce)**  
ヒレカツニンニクチップ ソース
- 4. Ginkgo nut and Mongo squid roll (Ponzu Sauce)**  
銀杏のモンゴイカ巻き ポン酢
- 5. Natural seasonal mackerel (Tokisaba) served with Tartar Sauce and green onions**  
対馬直送 天然旬鯖 (ときさば) タルタルソース 葱添え
- 6. Garland chrysanthemum and wild shrimp wrapped in tofu skin (Salt)**  
春菊と天然小海老の湯葉巻き 塩
- 7. Corned beef potato croquette (Sauce)**  
コンビーフのポテトコロケ ソース
- 8. Shrimp Bread with Chili Sauce and Capers (Squeeze a lemon)**  
海老パン チリソース ケッパー添え レモンを搾って
- 9. Fried oysters (Tartar Sauce, Sauce, Ponzu Sauce)**  
カキフライ タルタル、ソース、ポン酢
- 10. Fried Mozzarella Cheese and Paprika Kadaif (Salt)**  
モッツアレラチーズとパプリカのカダイフ揚げ 塩
- 11. Turban shell and white leek garlic butter (Squeeze a lemon)**  
サザエと白ネギ ガリックバター レモンを搾って
- 12. Pork thigh and onion (Sauce)**  
豚ももと玉ねぎ ソース
- 13. Yose tofu with lily root, blowfish and spinach (Ponzu Sauce)**  
百合根とフグとほうれん草の寄席豆腐 ポン酢
- 14. Beef roll with green asparagus and cheddar cheese (Sauce)**  
グリーンアスパラとチェダーチーズの牛肉巻き ソース
- 15. Apple Red wine compote with raspberry sauce**  
林檎の赤ワインコンポート フランボワーズソース

- 16. Octopus and green laver spring rolls (Ponzu Sauce)**  
タコと青のりの春巻き ポン酢
- 17. Deep Fried Water Squid and Mentaiko Water Squid with Basil Sauce**  
水イカと明太子のあられ揚げ バジルソース
- 18. Turnip chicken rolls with spring onion Miso dengaku**  
小蕪の鶏肉巻き 味噌田楽
- 19. Maitake Mushrooms wrapped in bacon (Salt, Ponzu Sauce)**  
舞茸のベーコン巻き 塩、ポン酢
- 20. Shiitake stuffed with chicken meatballs (Ponzu Sauce, Sauce)**  
椎茸の鶏つくね詰め ポン酢,ソース
- 21. Fall Salmon with Tartar Sauce (Squeeze a lemon)**  
秋鮭 レモンを搾って、タルタルソース
- 22. Petit onion and chicken thigh with mustard (Sauce)**  
プチオニオンと鶏もも粒マスタード添え ソース
- 23. Kitayori clam and white leek (Ponzu Sauce)**  
北寄貝と白ネギ ポン酢
- 24. Beef Calbi with Japone Sauce**  
牛カルビ ジャポネソース
- 25. Wild prawns (Squeeze a lemon, Salt, Tartar)**  
天然車海老 レモンを搾って タルタル、ソース
- 26. Lotus root stuffed with shrimp and shiso leaves (Ponzu Sauce, Salt)**  
蓮根の海老しんじょう詰め 大葉巻き ポン酢, 塩
- 27. Duck wrapped in foil**  
合鴨のホイル包み
- 28. Rice with lightly pickled fresh ginger and turnip leaves (Salt)**  
新生姜とかぶの葉の浅漬け御飯 塩
- 29. Mukago Kinome Miso**  
むかご 木の茸味噌
- 30. Bitter chocolate and camembert cheese pie wrap**  
ビターチョコレートとカマンベールチーズのパイ包み
- 31. Crab Claw Isobe Roll Tartar (Ponzu Sauce)**  
カニ爪 磯辺巻き タルタル、ポン酢,ソース

## *Dinner* (17:00~21:00)

We are a deep-fried-skewers specialty restaurant.  
We have 30 kinds of deep-fried-skewers always.  
All of menu changes every month, so please enjoy  
the taste of seasons.



Non-stop Course ¥1800~

You can eat monthly recommend skewers one  
by one until you say “Finsh” .

This course comes with Salad, Appetizer  
and Desert.

※ 1 skewer = ¥300    ※ Basic rate = ¥1500

If you eat 10 skewers,  $¥3000 + ¥1500 = ¥4500$



Please enjoy your meal !