#### menu

#### $\bigstar$ : MANAGER'S RECOMMENDATION

#### Appetizer

Abbenzei	
• Edamame	310 yen
Cucumber	310 yen
🛧 Ponzu Yakko	420 yen
<ul> <li>Snacks Shiitake</li> </ul>	420 yen
Chilled tomatoes	420 yen
Fried tofu	420 yen
<ul> <li>Korean style yakko</li> </ul>	480 yen
Green onion pepper	500 yen
Oshinko platter	520 yen
<ul> <li>Cucumber and chikuwa Spicy dressing</li> </ul>	520 yen
Fried rice cake	520 yen
Fried eggplant	520 yen
Mentaiko	600 yen
<ul> <li>Dashi-rolled egg</li> </ul>	520 yen
Cheese soup roll	620 yen
Mentaiko soup roll	680 yen
<ul> <li>Horse sashimi</li> </ul>	1080 yen
Horse heart sashimi	1180 yen
Fried food	
French fries	500 yen
Chikuwa Isobe Fried	480 yen
Bird color	600 yen
• Ebi mayo	700 yen
Accorted vegetable terr	

Assorted vegetable tempura

Teppan-yaki

<ul> <li>Stir-fried meat vegetables</li> </ul>	680 yen		
Mushroom butter	680 yen		
Super spicy chorizo	680 yen		
Pork Toro	680 yen		
Chicken skirt steak	680 yen		
Grilled tomato cheese	680 yen		
Pinpin-yaki	680 yen		
🕇 Grilled mustard	700 yen		
Chicken steak	680 yen		
🛧 Pork steak	980 yen		
Garlic rice	720 yen		
◆Salad			
☆ Potato salad with lots of eggs			

	Soo yen
Seaweed salad	680 yen
Caesar salad	780 yen

500 von

#### **♦**Fugu

Skin sashimi	980 yen
🖈 Tessa	1850 yen
🛨 Fugukara	1980 yen
<ul> <li>Fugukara half</li> </ul>	980 yen
🖈 Grilled pufferfish 👘	2180 yen
• Fugu shabu (limited quantity)	1850 yen
拴 Hire Sake	880 yen

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880 yen

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			☆:

#### MANAGER'S RECOMMENDATION

#### Beer

Draft beer 600 yen

#### ♦ Sake

#### Cold / Hot

Small	450 yen
• Big	880 yen
Fugu fin sake	900 yen

#### Shochu

- Potato Tominohozan 650 yen
- Imo Island Beauty 550 yen Bottle 3000 yen
  - Mugi Nikaido
  - Mugi Nikaido Bottle 3500 yen
  - Kinmiya bottle 1880 yen

#### Bottle set

#### Water 300 yen Ice 200 yen Oolong tea 400 yen 400 yen

Green Tea

Plum wine

Plum wine 550 yen

<ul> <li>Oolong high</li> </ul>	450 yen
Green tea high	450 yen
<ul> <li>Hojicha high</li> </ul>	450 yen
Genmaicha high	450 yen
Jasmine high	450 yen
Corn tea high	450 yen
Barley tea high	450 yen
<ul> <li>Black tea high</li> </ul>	450 yen
Turmeric tea high	450 yen
Soba tea high	500 yen

- Soba tea high
- Matcha high

#### Highball

🖈 Tea high

- Highball
- Coke high
- Ginger high

#### ♦ Sour

550 yen

- Lemon
- Shikwasa
- Otokoume ·Salted plum
- Soft drinks
  - Orange juice
  - Coke
  - Ginger ale oolong tea Green Tea

500 yen 500 yen 500 yen

500 yen

450 yen 450 yen 450 yen 550 yen

300 yen 300 yen 300 yen 300 yen 300 yen

OkonomiYaki is the main dish at this restaurant. It is fluffy and has a firm cabbage texture. This is a masterpiece that we are proud of.



 Pork steak ¥980
 Using domestically produced pork, Brown on a hot iron plate!
 Finish with homemade sauce.



Grilled pin pin ¥ 680 Tororo cooked on a hot iron plate It's soy sauce flavored!



OkonomiYaki ¥ 980~



Grilled mustard ¥700 Higashijujo's local dish, mustard-yaki Taste inherited from local shops It's not as spicy as the name suggests!



Stamina Yakisoba ¥1080 With Sho's special sauce and grated garlic Finished with solid yakisoba! Tessa ¥1850 When it comes to blowfish, Tessa is the answer! ! Enjoy with our signature ponzu sauce !





Potato salad with lots of eggs ¥500 Homemade potato salad! with garlic chips Add a little punch, Add egg for a mild flavor!

Yakko ¥420 homemade ponzu sauce Enjoy the yakko with plenty of seasonings!



Fried eggplant ¥520 warm and refreshing Fried eggplant in soup stock! Exquisite because of its simplicity!



Dashi-rolled egg ¥520 Melted egg with dashi soup Wrapped with iron plate! !

# **OkonomiYaki**

Pork	¥980	A BUR	
Red ginger	¥980	and the second s	
Pork natto	¥1080	S	
Shrimp	¥1080	and a state	Pork ¥ 980
Mochi cheese	¥1180		<b>BARRY</b>
Stamina(pork, garlic, egg)	¥1180		
Green onion pork	¥1180		
<b>Mix</b> (Pork, squid, shrimp, clams)	¥1180	Green onion pork ¥	Omuoko ¥1280 1180
Mentaiko mayo	¥1280		
Omuoko	¥1280		
Pork modern	¥1280	VAR AND	KAR V
Grilled green onions	¥1280		
(Use green onions instead of cabba	age,		2 STATION
Recommended is soy sauce mayo!	)	Mentaiko mayo ¥1280	Mochicheese ¥1180

### topping

Garlic ¥80 Red ginger ¥150 Garlic chips ¥150 Natto ¥150 Mochi ¥150 Egg ¥150 Green onion ¥250 Cheese ¥280 Mentaiko mayo ¥380

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## Fried noodles (YakiSoba)

		ANS SEAL	1695
Japanese sauce	¥ 980		order
Salt	¥ 980		
Japanese style	¥ 1080	Squid ink ¥1280	Stam
Stamina	¥ 1180		
Jarja noodles	¥ 1180		
Neapolitan style	¥ 1180	Ponzu sauce ¥1180	Neapo
Ponzu sauce	¥ 1180		
Squid ink	¥ 1280		
			And Designed

### topping

Jarja noodles ¥ 1180

nina ¥1180

olitan ¥1180

Salt ¥1080

Garlic ¥80 Red ginger ¥150 Garlic chips ¥150 Natto ¥150 Fried egg ¥200 Grated radish ¥200 Green onion ¥250 Fried eggplant ¥300

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