

味噌

MISOSO
The Japanese kitchen

芸術性の高い日本料理を味わう

SAVOR THE ARTISTRY OF JAPANESE CUISINE



SALADS

SEASONAL VEGETABLE SALAD TOMATO, CUCUMBER, BROCCOLI, BABY CORN, ICEBERG LETTUCE WITH HOMEMADE DRESSING	1690
TOFU SALAD TOFU, TOMATO, WAKAME WITH SESAME DRESSING	1850
SEAFOOD SALAD TOMATO, CUCUMBER, BROCCOLI, AVOCADO, CRABSTICK, TUNA, SALMON, TOBIKO WITH HOMEMADE DRESSING	3850
SHABU-SHABU SALAD THINLY SLICED BOILED IMPORTED BEEF, TOMATO, BROCCOLI, ICEBERG LETTUCE, AVOCADO WITH HOMEMADE SESAME DRESSING	3850
GOMOKU SALAD TUNA, ICEBERG, JAPANESE PICKLES AND WASABI DRESSING	2850

ZENSAI

EDAMAME BOILED GREEN SOYA BEANS WITH MALDON SALT	1450
SPICY EDAMAME BOILED JAPANESE SOYABEANS WITH GARLIC, BUTTER AND CHILI SAUCE	1550
TAMAGOYAKI JAPANESE STYLE EGG OMELET	650
KARAAGE MARINATED AND DEEP-FRIED CHICKEN LEG WITH LEMON	2300
GYOZA JAPANESE STYLE PAN FRIED OR STEAMED IMPORTED BEEF DUMPLINGS WITH PONZU SAUCE	2150
GYU TATAKI PAN SEARED AND THINLY SLICED IMPORTED BEEF ACCOMPANIED WITH PONZU AND SESAME SAUCE	4850
AGEDASHI TOFU DEEP FRIED TOFU WITH CHICKEN MINCE SAUCE	1650

DEEP FRIED

ROCK SHRIMP TEMPURA ROCK SHRIMP TEMPURA WITH SPICY CREAMY SAUCE	3650
EBI TEMPURA BATTERED AND DEEP-FRIED PRAWNS 5 PCS WITH TEMPURA SAUCE	3350
MORIAWASE TEMPURA PRAWNS, FISH AND SEASONAL VEGETABLES WITH TEMPURA SAUCE	3550
CHICKEN KATSU BREADED AND DEEP-FRIED CHICKEN SERVED WITH VEGETABLE SAUCE	2900
BEEF KATSU BREADED AND DEEP-FRIED BEEF SERVED WITH VEGETABLE SAUCE	3450
KAISEN FURAI BREADED AND DEEP-FRIED PRAWNS, FISH, CRABSTICK WITH TARTAR SAUCE	4250
KANI KOROKKE BREADED AND DEEP-FRIED CREAMY CROQUETTE WITH TOMATO SAUCE	1300

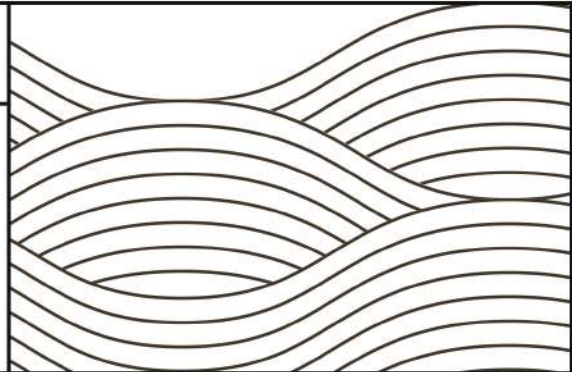


CHICKEN TERIYAKI CHARBROILED CHICKEN LEG WITH TERIYAKI SAUCE	3450
BEEF TERIYAKI CHARBROILED LOCAL BEEF WITH TERIYAKI SAUCE	3750
BEEF TERIYAKI CHARBROILED (IMPORTED) BEEF WITH TERIYAKI SAUCE	12700
CHICKEN PEPPER SWEET SOY SAUCE MARINATED CHICKEN AND GRILLED WITH BLACK PEPPER	4000
SHAKE SAIKYO YAKI OR TERIYAKI MISO OR TERIYAKI MARINATED GRILLED SALMON	5500
SHAKE TORO SHIO YAKI SALTED AND GRILLED SALMON BELLY WITH LEMON	5000
BEEF PEPPER SWEET SOY SAUCE MARINATED LOCAL BEEF AND GRILLED WITH BLACK PEPPER	4500

MEINKOSU

SOUPS

MISOSO SOUP WAKAME, TOFU AND SPRING ONIONS	1290
SUMASHI CLEAR SOUP WITH PRAWNS, RED SNAPPER, WAKAME, TOFU AND SPRING ONIONS	1650
CHAWAN MUSHI EGG CUSTARD WITH CHICKEN, PRAWN, CRABSTICK AND SHIITAKE MUSHROOM	1550
KOMO JIRU CLEAR SOUP WITH THINLY SLICED DUCK BREAST, GINGER SPRING ONIONS, SHIITAKE MUSHROOM AND TOFU	1600



YAKI UDON STIR FRIED PRAWNS, CHICKEN, ONION, PEPPER, CARROT, CABBAGE	3850
TEMPURA UDON WHEAT OR BUCKWHEAT NOODLES SERVED WITH SOYA BROTH AND PRAWNS WITH VEGETABLE TEMPURA	4100
TEMPURA SOBA WHEAT OR BUCKWHEAT NOODLES SERVED WITH SOYA BROTH AND PRAWNS WITH VEGETABLE TEMPURA	4100
CURRY UDON WHEAT NOODLES AND IMPORTED BEEF WITH JAPANESE CURRY BROTH	4950

NOODLES

STEAMED

MUSHI YASAI SEASONAL STEAMED VEGETABLES WITH SPICY GARLIC MAYO AND PONZU SAUCE	1150
MUSHI SAKANA STEAMED AND FILLET FISH WITH PONZU SAUCE	2500
SHAKE HOIUL MUSHI ALUMINUM WRAPPED SALMON AND VEGETABLES WITH SESAME SAUCE	4200



RICE

NIN NIKU GOHAN GARLIC FRIED RICE	1300
GOMOKU YAKI MESHU SHRIMPS, EGG, CHICKEN, AND VEGETABLE FRIED RICE	1750
KATSU DON CHICKEN CUTLET COOKED WITH SWEET SOY SAUCE, DROPPED EGG SERVED ON TOP OF RICE	4200
EBI TEN TAMA DON PRAWN TEMPURA COOKED WITH SWEET SOY SAUCE, DROPPED EGG SERVED ON TOP OF RICE	3800

ROBATA SEAFOOD

SALMON	6500
JUMBO PRAWNS	5850
LOBSTER	9550
SNAPPER	2850



ROBATA MEAT

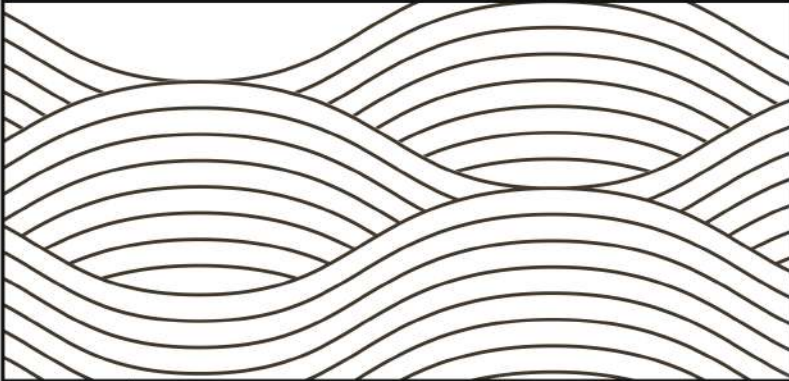

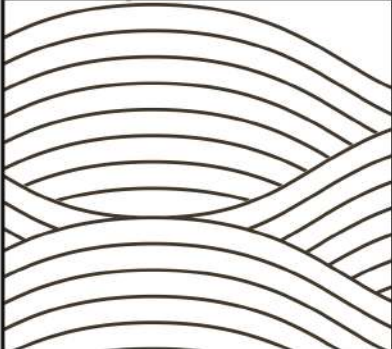
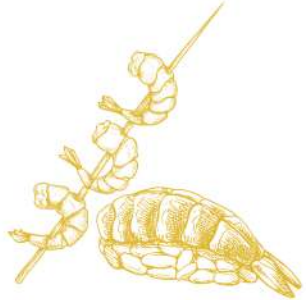



CHICKEN	2750
BEEF TENDERLOIN LOCAL	4000
WAGYU	14500
ANGUS	12500



ROBATA VEGETABLES



BABY CORN	750
ZUCCHINI	700
BELL PEPPER	850
MIX BEECH	2150
SHIITAKE MUSHROOM	1350

		SASHIMI/SUSHI		
		USUZUKURI THINLY SLICED SALMON WITH PONZU 3400 USUZUKURI THINLY SLICED HAMACHI WITH PONZU 3350		
SASHIMI 3 PCS	SAKE-SASHIMI 2250 MAGURO-SASHIMI 1950 TAI-SASHIMI 1750 HAMACHI-SASHIMI 1700 HOTATE- SASHIMI 2650		ASSORTED SASHIMI PLATTER	
			SUGI 4250 SALMON, TUNA, HAMACHI 9 PCS MATSU 6550 SALMON, RED SNAPPER, TUNA, BOILED PRAWN, SCALLOP 15 PCS	
		NIGIRI SUSHI 2 PCS		
		SAKE-SALMON 1850 TAI-RED SNAPPER 1550 MAGURO-TUNA 1650 EBI- PRAWNS 1700		
ASSORTED SUSHI PLATTER			UME PLATTER 13 PCS 4850 NIGIRI SUSHI 7, TUNA MAKI 6 PCS SHAKE PLATTER 14 PCS 6200 SALMON SUSHI 4, SALMON SASHIMI 4 AND SPICY SALMON 6 SHINSAKU PLATTER 16 PCS 6150 NIGIRI SUSHI, TUNA MAKI AND FRIED CALIFORNIA MAKI 4 SUPAISHI PLATTER 14 PCS 6350 SPICY SALMON MAKI 3, SPICY TUNA MAKI3, CRAZY MAKI 4 AND SPICY TEMPURA MAKI 4 TAKADA PLATTER 16 PCS 6500 CRAZY MAKI 4, FRIED CALIFORNIA MAKI 4, VOLCANO MAKI 4 AND AKIGA MAKI 4 JAPANESE PLATTER 26 PCS 11500 NIGIRI SUSHI 7, TUNA MAKI 3, CALIFORNIA MAKI 4 AND SASHIMI 12	
	NIGIRI MATSU 12 PCS 5200 SALMON, TUNA, RED SNAPPER, PRAWN AND CRABSTICK SPECIAL PLATTER 9 PCS 3850 SALMON, TUNA AND RED SNAPPER		MORIAWASE	
SUSHI HOSOMAKI 6 PCS	SPICY TUNA MAKI 3250 CHOPPED TUNA, SPRING ONIONS AND SPICY MAYONNAISE SPICY SALMON MAKI 3550 SALMON, SPRING ONION AND SPICY MAYONNAISE AVOCADO MAKI 2250 AVOCADO AND LETTUCE CUCUMBER MAKI 2050 SHREDDED CUCUMBER			
				



SUSHI URAMAKI

CALIFORINA CRABSTICK, AVOCADO, CUCUMBER, MAYONNAISE AND TOBIKO	3550
CRISPY CALIFORNIA PRAWN TEMPURA, CUCUMBER, CRAB STICK, TEMPURA, CRISPS AND TERIYAKI SAUCE	3650
SALMON AVOCADO SALMON, AVOCADO, SESAME SEEDS AND SPICY MAYO	3850
RAINBOW CRABSTICK, CUCUMBER, SALMON, TUNA AND RED SNAPPER	3600
CRAZY PRAWN TEMPURA, SALMON, CRABSTICK, AVOCADO, CUCUMBER, TOBIKO, AND SPICY MAYONNAISE	3750
SPICY TEMPURA BATTERED FRIED WITH TEMPURA PRAWNS, CREAM CHEESE, JALAPENO AND SPICY MAYONNAISE	3500
SPICY SUMMER BREEZE PRAWN TEMPURA, CUCUMBER, TUNA, AVOCADO AND SPICY MAYONNAISE	3650
VOLCANO MAKI PRAWN TEMPURA, CRABSTICK, AVOCADO, CUCUMBER, SPICY MAYONNAISE AND TEMPURA CRISP	3800
ALASKA SALMON, AVOCADO, CUCUMBER, CREAM CHEESE, SESAME SEEDS AND MAYONNAISE	3650



GREEN TEA	400
MIX TEA	450
COFFEE	500
ESPRESSO	500
CAPPUCCINO	500
LATTE	650
GINGER AND SPICY TEA	450
MINT AND LEMON TEA	400

HOT BEVERAGES



COLD BEVERAGES

SOFT DRINKS	300
RED BULL	600
FRESH LIME SODA / 7UP	350
MINERAL WATER LARGE	380
MINERAL WATER SMALL	250
COLD COFFEE	400



TEPPANYAKI

SEAFOOD

RED SNAPPER	4200
PRAWNS	4500
JAPANESE SCALLOP	8500

MEAT

CHICKEN	3300
BEEF TENDERLOIN LOCAL	3950
IMPORTED BEEF PREMIUM	13000

DRINKS

FRESHLY SQUEEZED JUICE ASK THE STAFF FOR FRESH JUICE SELECTION	600
THE COLADA A TRUE TROPICAL COLADA WITH PINEAPPLE , COCONUT MILK, AND	650
MINT CONDITION FRESH MINT LEAVES AND LEMON JUICE BLENDED WITH ICE AND 7UP OR SODA	650
HEAVENLY BLISS LEMON, STRAWBERRY, MANGO, ORANGE, OR POMEGRANATE	600
HEALTHY GREEN GREEN APPLE, PINEAPPLE, CELERY STICK AND CUCUMBER	700
LEMON BASIL SPRITZER FRESH BASIL LEAVES, LEMON WEDGES, FRESH LIME JUICE, 7UP OR SODA WATER	650
BEAT THE HEAT FRESH LEMON JUICE, SUGAR SYRUP, CRUSHED ICE BLENDED WITH SODA/ WATER	550
SPORTY FRESH LIME JUICE WITH SODA OR 7 UP	550



DESSERTS

ICE CREAM STRAWBERRY, CHOCOLATE, VANILLA	950
BANANA TEMPURA TEMPURA BANANA WITH VANILLA ICE CREAM	1350
ASIAN FUSION SURPRISE CHOCOLATE, CRUMBLES , FUSION FRUITS , QUINELL	1550
WONDERLAND MIXTURE OF ASIAN FUSION	1750

食は私たちの共通の基盤であり、普遍的な経験です。
FOOD IS OUR COMMON GROUND, A UNIVERSAL EXPERIENCE.