



## SALADS

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| <b>SEASONAL VEGETABLE SALAD</b><br>DAIKON, CUCUMBER, EDAMAME, BROCCOLI, CORN, LETTUCE WITH HOMEMADE DRESSING             | 1900 |
| <b>TOFU SALAD</b><br>TOFU, LETTUCE, WAKAME WITH SESAME DRESSING  | 2150 |
| <b>SEAFOOD SALAD</b><br>EDAMAME, CUCUMBER, BROCCOLI, AVOCADO, CRABSTICK, TUNA, SALMON, TOBIKO WITH HORSERADISH DRESSING  | 4000 |
| <b>SHABU-SHABU SALAD</b><br>THINLY SLICED BOILED IMPORTED BEEF, BROCCOLI, LETTUCE, AVOCADO WITH HOMEMADE SESAME DRESSING | 4100 |
| <b>MAGURO NAMAYASAI SALAD</b><br>TUNA, CABBAGE, JAPANESE PICKLES AND WASABI DRESSING                                     | 3650 |

## ZENSAI

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| <b>SANDO BEEF</b><br>MARINATED AND DEEP-FRIED COATED PREMIUM BEEF IN BRIOCHE WITH TONKATSU, MISOSO HEAVEN AND TOBIKO | 3900 |
| <b>NANA CHICKEN</b><br>MARINATED AND DEEP-FRIED CHICKEN TOSSED IN NANA SAUCE   | 2500 |
| <b>EDAMAME</b><br>BOILED GREEN SOYA BEANS WITH MALDON SALT   | 2000 |
| <b>SPICY EDAMAME</b><br>BOILED JAPANESE SOYABEANS WITH GARLIC, BUTTER AND CHILI SAUCE                                | 2150 |
| <b>TAMAGOYAKI</b><br>JAPANESE STYLE OMELET SERVED WITH RICE  | 1750 |
| <b>GYOZA</b><br>JAPANESE STYLE PAN FRIED OR STEAMED PREMIUM BEEF DUMPLINGS SERVED WITH PONZU SAUCE                   | 2300 |
| <b>GYU TATAKI</b><br>PAN SEARED AND THINLY SLICED IMPORTED BEEF WITH PONZU AND SESAME SAUCE                          | 6500 |
| <b>AGEDASHI TOFU</b><br>DEEP FRIED TOFU WITH SHOYU BROTH, SESAME AND BONITO FLAKES                                   | 2200 |

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| <b>CHICKEN TERIYAKI</b><br>CHARBROILED CHICKEN THIGH SERVED WITH AROMATIC TERIYAKI SAUCE   | 3100  |
| <b>BEEF TERIYAKI</b><br>BEEF TENDERLOIN LOCAL COOKED ON CHARBROILED SERVED WITH AROMATIC TERIYAKI SAUCE                                    | 3850  |
| <b>BEEF YAKITORI (IMPORTED)</b><br>CHARBROILED WAGYU BEEF RIB-EYE ACCOMPANIED ASIAN VEGETABLES, MIX BEECH, YAKITORI SAUCE SERVED WITH RICE | 15500 |
| <b>CHILLI CHICKEN</b><br>MARINATED CHICKEN IN SWEET SOY, JAPANESE SPICE, VEGETABLES, CHILI SAUCE AND BLACK PEPPER                          | 3750  |
| <b>MISO BLACK COD</b><br>MISO MARINATED BLACK COD SLOW COOKED SERVED WITH BROCCOLI AND EDAMAME AND MISO SAUCE                              | 11200 |
| <b>SHAKE TORO SHIO YAKI</b><br>GRILLED SALMON BELLY, MALDON, BEECH, SOY BEANS, ZEST WITH LEMONY SAUCE                                      | 6800  |
| <b>CHILLY BEEF</b><br>MARINATED BEEF TENDERLOIN WITH TOGARASHI, BEECH, VEGETABLES, CHILI SAUCE, PEPPER AND SHOYU                           | 4900  |

## MEINKOSU

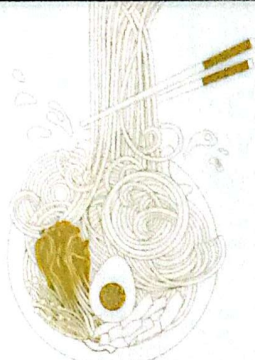
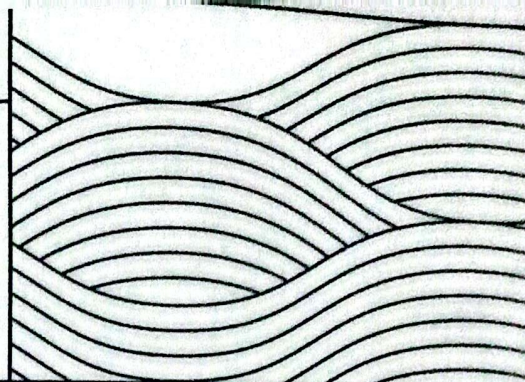
## DEEP FRIED

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| <b>ROCK SHRIMP TEMPURA</b><br>ROCK SHRIMP TEMPURA TOSSED IN YAMAMOTO SAUCE, SCALLION AND TOGARASHI ON THE BED OF LETTUCE | 3800 |
| <b>EBI TEMPURA</b><br>BATTERED AND DEEP-FRIED PRAWNS 5 PCS SERVED WITH TEMPURA SAUCE                                     | 3900 |
| <b>BEEF KATSU</b><br>COATED BEEF DEEP-FRIED SERVED WITH TONKATSU SAUCE   | 3750 |
| <b>CHICKEN KATSU</b><br>CHICKEN THIGH COATED AND DEEP FRIED SERVED WITH TONKATSU SAUCE                                   | 3300 |
| <b>KIJI DON</b><br>MARINATED IN JAPANESE SPICES GRILLED CHICKEN, TAKUWAN ON THE RICE SERVED WITH TERIYAKI SAUCE          | 3950 |
| <b>MORIAWASE TEMPURA</b><br>BATTERED FRIED PRAWNS, FISH AND ASIAN VEGETABLES SERVED WITH TEMPURA SAUCE                   | 3600 |



# SOUPS

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| <b>MISO SOUP</b><br>WAKAME, TOFU AND SPRING ONIONS   | 1800 |
| <b>DOBIN MUSHI</b><br>CLEAR SEAFOOD SOUP WITH PRAWNS AND RED SNAPPER                                 | 2000 |
| <b>CHAWAN MUSHI</b><br>EGG CUSTARD WITH CHICKEN, PRAWN, CRABSTICK AND SHIITAKE MUSHROOM              | 2000 |
| <b>GYU NOODLE SOUP</b><br>AROMATIC DASHI BROTH WITH THINLY SLICED BEEF, NOODLES, SCALLION AND DAIKON | 2200 |

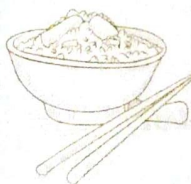


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| <b>CHICKEN RAMEN</b><br>CHICKEN, BOILED EGG, ONION, PEPPERS, CARROT, CABBAGE AND RAMEN NOODLE    | 4000 |
| <b>YAKI UDON</b><br>STIR FRIED PRAWNS, CHICKEN, ONION, PEPPERS, CARROT, CABBAGE AND NOODLE       | 4000 |
| <b>TEMPURA UDON</b><br>WHEAT NOODLES SERVED WITH SHOYU BROTH AND PRAWNS WITH VEGETABLE TEMPURA   | 4500 |
| <b>TEMPURA SOBA</b><br>NOODLES SERVED WITH SOYA BROTH AND PRAWNS WITH VEGETABLE TEMPURA          | 5000 |
| <b>CURRY UDON</b><br>WHEAT NOODLES, PREMIUM BEEF, BOILED EGG, MUSHROOM WITH JAPANESE CURRY BROTH | 5500 |

## NOODLES

## STEAMED

|  |      |
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| <b>CHICKEN BALLS</b><br>INFUSED STEAMED CHICKEN BALLS SERVED WITH PONZU SAUCE 4 PCS                        | 2150 |
| <b>MUSHI YASAI</b><br>SEASONAL STEAMED VEGETABLES WITH SPICY GARLIC MAYO AND PONZU SAUCE                   | 1450 |
| <b>TAI MUSHI</b><br>STEAMED RED SNAPPER FISH WITH AROMATIC CITRUS SHOYU SAUCE                              | 3150 |
| <b>SHAKE HOIUL MUSHI</b><br>WRAPPED MARINATED SALMON STEAMED SERVED WITH ASIAN VEGETABLES AND SESAME SAUCE | 5800 |



## RICE

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| <b>GOHAN</b><br>STEAMED RICE   | 1150 |
| <b>NIN NIKU GOHAN</b><br>GARLIC FRIED RICE   | 1650 |
| <b>GOMOKU YAKI MESHU</b><br>SHRIMPS, EGG, CHICKEN AND VEGETABLE FRIED RICE                                   | 2650 |
| <b>KATSU DON</b><br>CHICKEN COOKED WITH SWEET SHOYU, DROPPED EGG SERVED ON TOP OF THE RICE WITH DAIKON       | 4250 |
| <b>EBI TEN TAMA DON</b><br>PRAWN TEMPURA COOKED WITH SWEET SOY SAUCE, JAPANESE EGG SERVED ON TOP OF THE RICE | 4500 |

## ROBATA SEAFOOD

|                |       |
|----------------|-------|
| <b>SALMON</b>  | 7500  |
| <b>PRAWNS</b>  | 6500  |
| <b>LOBSTER</b> | 12500 |
| <b>SNAPPER</b> | 4500  |



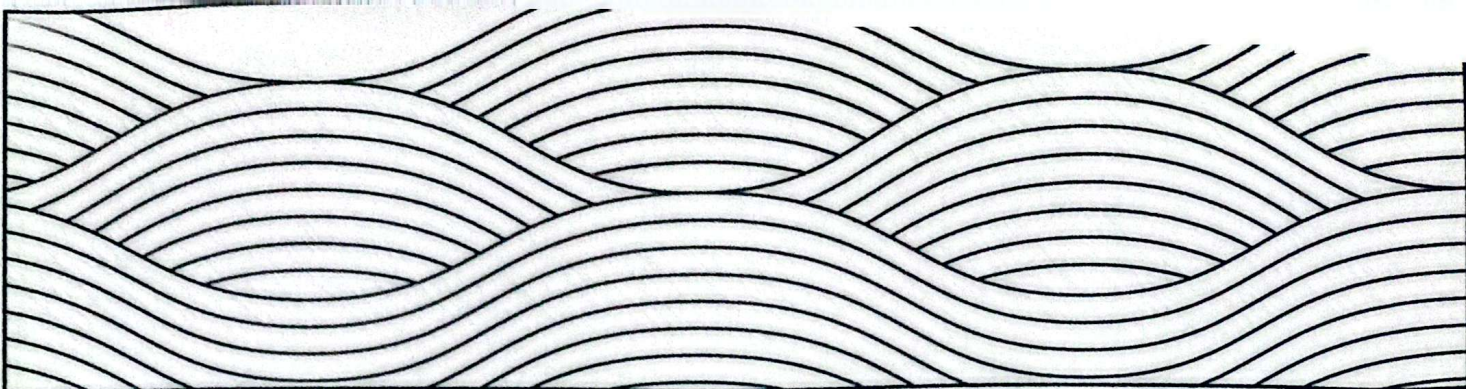
## ROBATA MEAT

|                              |       |
|------------------------------|-------|
| <b>CHICKEN</b>               | 3100  |
| <b>BEEF TENDERLOIN LOCAL</b> | 4100  |
| <b>WAGYU</b>                 | 18000 |
| <b>ANGUS</b>                 | 14000 |



## ROBATA VEGETABLES

|                     |      |
|---------------------|------|
| <b>YASAI</b>        | 1550 |
| <b>MIX MUSHROOM</b> | 2450 |



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|---------------|---|--|---|--|
| <b>TATAKI</b> | <b>USUZUKURI</b><br>THINLY SLICED SALMON<br>WITH PONZU SAUCE<br>AND SCALLIONS<br>3900         |  | <b>SASHIMI</b>  |  |
|               | <b>USUZUKURI</b><br>THINLY SLICED TUNA WITH<br>PONZU SAUCE, SCALLION<br>AND TOGARASHI<br>3850 |  | <b>SAKE-SASHIMI</b> (3PCS) 2950<br><b>MAGURO-SASHIMI</b> (3PCS) 2950<br><b>TAI-SASHIMI</b> (3PCS) 2150<br><b>SUGI</b> (9PCS) 4950<br>SALMON, TUNA AND RED SNAPPER |  |

|              |  |  |  |
|--------------|--|--|--|
| <b>SUSHI</b> | <b>NIGIRI 2 PCS</b>  |  |  |
|              | <b>SAKE-SALMON</b> 2000<br><b>TAI-RED SNAPPER</b> 1650<br><b>MAGURO-TUNA</b> 1700<br><b>EBI- PRAWNS</b> 1700 |  |  |

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|---|-----------------------|---|--|--|--|
| <b>ASSORTED SUSHI PLATTER</b>                                     |                       | <b>MORIAWASE</b>  | <b>NIGIRI MATSU 12 PCS</b> 5800<br>SALMON, TUNA, RED SNAPPER, PRAWN<br>AND CRABSTICK       |  | <b>UME PLATTER 13 PCS</b> 5500<br>NIGIRI SUSHI 7 PCS, TUNA MAKI 6 PCS                                    |
| <b>SPECIAL PLATTER 9 PCS</b> 5150<br>SALMON, TUNA AND RED SNAPPER |                       |   | <b>SHAKE PLATTER 14 PCS</b> 6800<br>SALMON SUSHI 4, SALMON SASHIMI 4<br>AND SPICY SALMON 6 |  | <b>JAPANESE PLATTER 26 PCS</b> 13500<br>NIGIRI SUSHI 7, TUNA MAKI 3, CALIFORNIA<br>MAKI 4 AND SASHIMI 12 |
| <b>SUSHI</b>  | <b>HOSOMAKI 6 PCS</b> | <b>SPICY TUNA MAKI</b> 3450<br><b>SPICY SALMON MAKI</b> 3850<br><b>AVOCADO MAKI</b> 2450<br><b>CUCUMBER MAKI</b> 2250 |  |  |  |
|   |                       |   |  |  |  |

ALL ABOVE MENU PRICES ARE EXCLUSIVE OF TAXES

THERE IS NO SINCERE LOVE THAN THE LOVE OF FOOD.



## SUSHI URAMAKI

|   |      |
|---|------|
| <b>CALIFORINA</b><br>CRABSTICK, AVOCADO, CUCUMBER, MAYONNAISE AND TOBIKO                                | 3850 |
| <b>CRISPY CALIFORNIA</b><br>PRAWN TEMPURA, CUCUMBER, CRAB STICK, TEMPURA, CRISPS AND TERIYAKI SAUCE     | 3950 |
| <b>SALMON AVOCADO</b><br>SALMON, AVOCADO, SESAME SEEDS AND SPICY MAYO                                   | 4100 |
| <b>RAINBOW</b><br>CRABSTICK, CUCUMBER, SALMON, TUNA AND RED SNAPPER                                     | 3750 |
| <b>CRAZY</b><br>PRAWN TEMPURA, SALMON, CRABSTICK, AVOCADO, CUCUMBER, TOBIKO, AND SPICY MAYONNAISE       | 3950 |
| <b>SPICY TEMPURA</b><br>BATTERED FRIED WITH TEMPURA PRAWNS, CREAM CHEESE, JALAPENO AND SPICY MAYONNAISE | 3800 |
| <b>VOLCANO MAKI</b><br>PRAWN TEMPURA, CRABSTICK, AVOCADO, CUCUMBER, SPICY MAYONNAISE AND TEMPURA CRISP  | 3950 |
| <b>ALASKA</b><br>SALMON, AVOCADO, CUCUMBER, CREAM CHEESE, SESAME SEEDS AND MAYONNAISE                   | 4350 |

## TEPPANYAKI

### SEAFOOD

|             |      |
|-------------|------|
| RED SNAPPER | 4400 |
| PRAWNS      | 4800 |

### MEAT

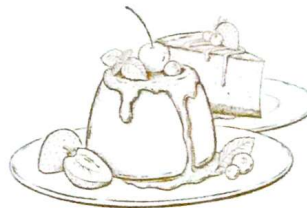
|                       |       |
|-----------------------|-------|
| CHICKEN               | 3500  |
| BEEF TENDERLOIN LOCAL | 4200  |
| IMPORTED BEEF PREMIUM | 14500 |

## DRINKS

|   |     |
|---|-----|
| <b>FRESHLY SQUEEZED JUICE</b><br>FRESHLY BLENDED OR SQUEEZED SEASONAL JUICE                             | 750 |
| <b>THE COLADA</b><br>A TRUE TROPICAL COLADA WITH PINEAPPLE , COCONUT MILK, AND CITRUS                   | 850 |
| <b>MINT CONDITION</b><br>FRESH MINT LEAVES AND LEMON JUICE BLENDED WITH ICE AND 7UP OR SODA             | 750 |
| <b>HEAVENLY BLISS</b><br>LEMON, STRAWBERRY, MANGO, ORANGE, OR POMEGRANATE                               | 850 |
| <b>HEALTHY GREEN</b><br>GREEN APPLE, PINEAPPLE, CELERY STICK AND CUCUMBER                               | 900 |
| <b>LEMON BASIL SPRITZER</b><br>FRESH BASIL LEAVES, LEMON WEDGES, FRESH LIME JUICE, 7UP OR SODA OR WATER | 800 |
| <b>BEAT THE HEAT</b><br>FRESH LEMON JUICE, SUGAR SYRUP, CRUSHED ICE BLENDED WITH SODA WATER             | 750 |
| <b>SPORTY</b><br>FRESH LIME JUICE WITH SODA OR 7 UP   | 750 |

|                      |     |
|----------------------|-----|
| GREEN TEA            | 450 |
| MIX TEA              | 500 |
| COFFEE               | 700 |
| ESPRESSO             | 550 |
| CAPPUCCINO           | 600 |
| LATTE                | 700 |
| GINGER AND SPICY TEA | 500 |
| MINT AND LEMON TEA   | 500 |

## HOT BEVERAGES



## DESSERTS

## COLD BEVERAGES

|                           |      |
|---------------------------|------|
| <b>CANNED SOFT DRINKS</b> | 380  |
| RED BULL                  | 1050 |
| FRESH LIME SODA / 7UP     | 600  |
| MINERAL WATER LARGE       | 450  |
| MINERAL WATER SMALL       | 350  |
| SPARKLING WATER LARGE     | 800  |
| SPARKLING WATER SMALL     | 600  |
| COLD COFFEE               | 500  |



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| <b>BANANA TEMPURA</b><br>TEMPURA BANANA WITH CINNAMON AND VANILLA ICE CREAM              | 1550 |
| <b>ASIAN FUSION SURPRISE</b><br>CHOCOLATE, CRUMBLES , FUSION FRUITS , WARM SAUCE         | 1750 |
| <b>MATCHA CHEESE CAKE</b><br>MATCHA TEXTURE, CRUST, SHOYU MISO COULIS AND TOFFEE TAPIOCA | 2050 |
| <b>ICE CREAM</b><br>STRAWBERRY, CHOCOLATE, VANILLA                                       | 1150 |