



# 夏の特選

## Summer Specials



### Organic Onsen Tamago

オーガニック温泉卵

The egg has a unique texture that the white tastes like a delicate custard (milky and soft) and the yolk comes out firm creamy. served with wakame seaweed, tobiko, arima sansho and dashi broth \$9.8



### Battera zushi

バッテラ寿司

Battera is boxed sushi with lwashi (sardine), ginger, spring onion and tobiko \$16.8

### Hiyashi Udon

冷やしうどん

Cold udon with spring onion, tengoromo (crunch bits of tempura batter), organic onsen tamago and dashi broth, served with sesame dressing \$24



### Cold chawan-mushi

冷やし茶碗蒸し

Cold delicately steamed egg custard with prawn, edamame-bean and tobiko \$9.8

### Avocado Tofu

アボカド豆腐

House made avocado tofu, served with organic soy sauce and wasabi \$15.8



### Wagyu

hamburger steak

和牛ハンバーグ

Premium Japanese kuroge wagyu hamburger steak. served with demi glace sauce \$28



## KANPAI!! with Japanese Tapas



Pork Gyoza ポーク餃子 \$10.8



Edamame 枝豆 \$7



Sansai Salad 山菜サラダ \$12.8



Cocktail available  
see on the drinks menu

Let us help make your birthday a special day!

**FREE BIRTHDAY DESSERT**  
for the birthday celebrant with  
an order of main meal.

As our staff chimes in to sing happy birthday, we will capture this special moment and email the photos to you.



\* Only available at dinner time,  
Please bring a photo ID with date of birth.