

DINNER MENU

STARTERS

EDAMAME 9

Salted green Soja beans

TORI KARAAGE 14

crispy fried chicken pieces

DAIKON SALAD 11

raddish salad with sesame dressing

SEAWEED SALAD 14

Algae mix with mixed lettuce topped
with yuzu dressing

EDO SALAD 16

Pickled vegetables on mixed lettuce
with wasabi or sesame dressing

SALMON, TUNA or AVOCADO Tatar 18

with our spicy house sause

HAMACHI CARPACCIO 24

thinly sliced Hiramasa kingfish with ponzu

BEEF TATAKI 22

beef shortly grilled on the sides with onions,
peeled tomato and ponzu

GYOZA 15

five pieces of homemade Japanese dumplings
filled with pork

SASHIMI SMALL 32

fresh salmon, tuna, kingfish and shrimps

MISO SOUP 3

Miso soup with wakame, negi and tofu



FISH

SASHIMI BIG 52

Fresh salmon, tuna, kingfish and shrimps

HAMACHI CARPACCIO 38

thinly sliced Hiramasa kingfish with ponzu,
rice

ABURI SHAKE 36

flamed salmon with onions and ikura on
ponzu, with rice

SHAKE TERIYAKI 38

grilled salmon with teriyaki sauce on wok
vegetables with rice

JAPANESE STYLE GRILLED EEL 39

served with house-made eel sauce, pickled
vegetables with rice

EBI TEMPURA 37

six big shrimps and vegetables in batter with
rice and ten tsuyu sauce

EBI TEMPURA UDON 34

three big shrimps and vegetables in batter
served on top of our hot udon noodle soup
with goma salad on the side

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MEAT

GYOZA 30

ten pieces of homemade Japanese dumplings filled with pork

JAPANESE CURRY 32

beef and vegetables in an aromatic-fruity currysauce

BEEF TATAKI 42

entrecôte shortly grilled on the sides with onions, tomato and ponzu served with rice

YAKINIKU 39

Beef seared in yakiniku sauce on wok vegetables with rice

BEEFTATAR 28

With a pepper sauce

CHICKEN KATSU 35

deep-fried chicken cutlet with cabbage salad on goma dressing

CHICKEN KATSU CURRY 36

aromatic-fruity curry served with deep-fried chicken cutlet served with rice

Kamo Curry 34

aromatic-fruity curry served with smoked duck strips, served with rice

VEGI

YASAI GYOZA 28

ten pieces of homemade Japanese dumplings vegetable filling

JAPANISCHES CURRY 28

steamed Japanese eggplant and cooked vegetables in an aromatic-sweet currysauce with rice

YASAI TEMPURA UDON 28

deep-fried vegetables in batter served on top of our hot udon noodle soup with goma salad on the side

TOFU TERIYAKI 30

Fired tofu with teriyaki sauce on wok vegetables with rice

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DESSERT

MOCHI ICE CREAM 6

one Mochi with potted seasonal fruit

MOCHI ICE CREAM MIX 16

three pieces of mochi (omakase) with potted seasonal fruit

HOMEMADE CHEESECAKE 9

seasonal taste

ICE CREAM 6

green, tea black sesame
white sesame

SORBET 6

yuzu, umeshu (plum)
ginger lemon