



IKOKA

焼鳥いこか

JAPANESE
YAKITORI RESTAURANT

焼鳥

Yakitori Skewers

ねぎま	つくね	チーズつくね	手羽先	砂肝	むね	皮	はつ	ぼんとり	肝	ソリレス
NEGIMA	TSUKUNE	CHEESE TSUKUNE	TEBASAKI	SUNAGIMO	MUNE	KAWA	HATSU	BONJIRI	KIMO	SORIRESU
chicken thigh and scallion	chicken meat ball	chicken meat ball and cheese	chicken wing	chicken gizzard	chicken breast	chicken skin	chicken head	chicken tail	chicken liver	chicken thigh joint
¥130	¥140	¥170	¥160	¥130	¥130	¥120	¥130	¥140	¥130	¥160



逸品もの

A LA CARTE



¥280
MUSHIDORI NO TOKUSEI NEGISHIO DARE
steamed chicken breast with scallion sauce



¥250
ANKAKE DASHIMAKI TAMAGO
Japanese Omelette with Homemade Thick Sauce



¥320
MOMO TATAKI PONZU
grilled chicken thigh with grated daikon radish ponzu (made of soy sauce and citrus juices)



¥290
BUTA NO KAKUNI
Japanese braised pork

¥200
MOROKYU TORI SOBORO MISO
cucumber with minced chicken (miso taste)

¥190
TOMATO SLICE
sliced tomatoes with mayo

¥250
TAMAGO UNI
sea urchin on soft-boiled egg

その他の串

Other Skewers

¥160
BUTABARA
pork belly

¥150
BUTA NEGI
SCALLION wrapped in pork

¥130
ENOKI MAKI
ENOKI mushrooms wrapped in pork

¥150
BUTA ASUPARA
asparagus wrapped in sliced pork

¥140
TOMATO MAKI
cherry tomatoes wrapped in sliced back meat

¥110
UZURA TAMAGO
quail egg



揚げもの

FRIED MEALS



¥330
CHICKEN-NAMBAN
fried chicken with tartar sauce



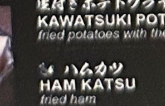
¥250
RENKON NO HASAMI-AGE
deep-fried lotus root sandwich



¥380
EBI NO TENPURA
Japanese-style fried chicken



¥340
MOMO NO KARAAGE
Japanese-style fried chicken



¥290
KAWATSUKI POTATO FURAI
fried potatoes with the skin

¥280
TORIKAWA NO KARAAGE
fried chicken skin

焼き野菜

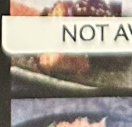
Grilled Vegetables



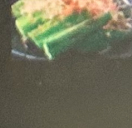
¥200
SHIITAKE
grilled shiitake mushrooms



¥200
RENKON
grilled lotus root



¥200
NOT AVAILABLE
grilled eggplant



¥200
OKURA
grilled Okura

サラダ

Salad



¥360
IKOKA SALAD
salad with Korean style dressing (sesame oil & salt)

¥320
GREEN SALAD
green salad with dressing

¥400
CAESAR SALAD
Caesar salad



OUR
AWESOME
PLANET



定食

SET MEAL

all lunch menu
will be served
with miso soup

Lunch
only



チキン南蛮定食 P460
CHIKIN NANBAN TEISYOKU
Chicken Thigh with Tartar Sauce



からあげ定食 P440
KARAAGE TEISYOKU
Fried Chicken Thigh



親子丼定食 P420
OYAKO-DON TEISYOKU
Grilled Chicken and Egg over Rice



エビフライ定食 P480
EBI FURAI TEISYOKU
Breaded Deep-Fried Shrimp



焼き鳥丼定食 P440
YAKITORI-DON TEISYOKU
Grilled Chicken, Onion and egg over rice



KATSU - DON TEISYOKU P480
Breaded Deep-fried Pork Loin



生姜焼き定食 P480
PORK SYOUGAYAKI TEISYOKU
Stir-Fried Pork Loin with Ginger



TANTAN REIMEN P420
Cold noodles with sweet and spicy
ground chicken



YAKITORI SET MEAL P548
Grilled Chicken, Onion and egg over rice



ご飯と麺もの

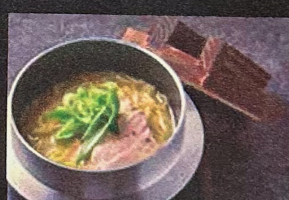
RICE
&
NOODLES



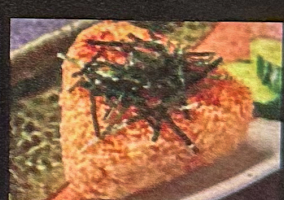
せいろうご飯 P390
SEIRO GOHAN
steamed rice in a bamboo steamer



坦々冷麺 P370
TAN-TAN REIMEN
cold-style noodles with a sauce made
from sesame paste and chili oil



鶏湯みとんこつラーメン P360
NIKOMI-TONKOTSU RAMEN
pork-bone broth ramen



焼きおにぎり P220
YAKI-ONIGIRI
grilled and seasoned rice ball



うに丼 UNI DON sea urchin on rice P380

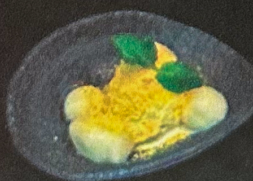


親子丼 OYAKO DON chicken and egg on rice P350



デザート

DESSERT



P120
SHIRATAMA ICE CREAM
Japanese dessert made of glutinous rice
FLAVORS:
CHOCOLATE
KINAKO (roasted red bean)
MATCHA (green tea)
AZURA (red bean)



P100
MITARASHI DANGO
Japanese dessert made
of glutinous rice



Prices stated are inclusive of 12% VAT but subject to 10% service charge



BEVERAGES

BEER

San Miguel Pale Pilsen Draft Beer
Kirin Beer
Asahi Beer

120
200
180

LEMON DOU BEER

Honey Lemon
Signature Lemon

160
170

SAKE

Dassai 45 Junmai Daiginjo, 720ml 3,200
Dassai 45 Junmai Daiginjo, 1.8L 6,500
Dassai 39 Junmai Daiginjo, 720ml 4,500
Miyakanbai Junmai Daiginjo, 720ml 2,300
Mutsu-hassen Tokubetsu Red Label, 720ml 2,300
Kubota Junmai Daiginjo, 720ml 2,900
Kubota Junmai Daiginjo, 1,800ml 4,800
Kubota Hekiju Junmai Daiginjo, 720ml 3,700
Hino Shizuku Yuzu Sake, 720ml 2,500
Kubota Senjyu Junmai Ginjo, 720ml 2,400
Kubota Senjyu Junmai Ginjo, 1,800ml 4,600
Ninki-Ichi Sparkling Sake Junmai-Ginjo, 300ml 900
Ninki-Ichi Sparkling Sake Brut Dry, 300ml 1,200

SAKE CARAFE (Served Hot & Cold)

Dassai 45 Junmai Daiginjo, 150ml 650
Dassai 45 Junmai Daiginjo, 250ml 1,100
Kubota Junmai Daiginjo, 150ml 480
Kubota Junmai Daiginjo, 250ml 750
Senjyu Junmai Ginjo, 150ml 450
Senjyu Junmai Ginjo, 250ml 700

SHOCHU

Aged Barley Shochu Kin (Gold) 2,000 240
Sweet Potsto Shochu Kuro (Black) Label 2,000 240
Sochu Soda Chuhai 240

WINES

Wood Bridge, Chardonnay White Wine 1,800 400
Wood Bridge, Cabernet Sauvignon Red Wine 1,800 400
Soryu Grand Kosu (White Wine) 2,400 540
L' Orient Shirayuri Rouge (Red Wine) 2,400 540
Champagne (Moet & Chandon) Brut 5,500
Champagne (Moet & Chandon) Rose 6,500

UMESHU

Nakata Kodawari Umesu 1,800 240

SPARKLING WINES

Dassai 45 Junmai Daiginjo Nigori Sparkling 1,800
Soryu Concerto Rose Sparkling 2,400

WHISKEY

Suntory Kakubin, 450ml 1,800 280
Suntory Kakubin, 700ml 2,800 280
Suntory Whiskey on the rocks 280
Suntory Whiskey Highball 280

SODA

Coke Regular in Can 100
Coke Zero in Can 100
Sprite in Can 100
Vida C 100
Canada Dry Ginger Ale 100
Schweppes Tonic Water 100
Singha Soda Water 100

TEA

Janat, Jasmine Tea 100
Janat, Japanese Sencha Tea 100
Janat, Earl Grey Tea 100
Janat, Chamomile Tea 100
Janat, Moroccan Mint Tea 100
Janat, Green Matcha 100

COFFEE

Americano/Espresso 120

BOTTLE WATER

SIP Water 50





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持ち方

How to Hold



Hold the skewer
like chopsticks and bite directly.

食べ方

How to Eat



The Japanese way is to eat directly
from the skewer
without removing the meat.

味付け

Flavor Style



Please enjoy with your preferred
amount of chili powder
or sansho pepper.

後片付け

After Eating



Place the used skewers
into the skewer cup



OUR
AWESOME
PLANET