

WARAYAKI

(Rice Straw Seared) (2-3 pax)

- ★ **3 Kinds of Warayaki** 1680
3 Chef-curated warayaki specialties, straw-seared for a refined, smoky finish.
- 🍣 **5 Kinds of Warayaki** 2480
5 chef-curated, straw-seared warayaki specialties w/ a signature smoky finish. (Serves 3-5)
- A5 Wagyu Fillet Warayaki** 1280
Premium straw-seared A5 Hida Wagyu, boasting a signature smoky aroma, exceptional tenderness, & delicate marbling.
- A5 Wagyu Round Warayaki** 1080
Premium A5 Wagyu top round seared over burning rice straw, imparting a distinctive smoky aroma & rich flavor.
- Hamachi (Yellowtail) Warayaki** 780
Lightly seared over burning straw, delivering a delicate smoky aroma while preserving its rich flavor.
- Salmon Warayaki** 720
Premium straw-seared salmon w/ a smoky aroma, highlighting its natural buttery richness.
- Bonito Warayaki (Katsuo)** 780
Fresh bonito lightly seared over burning rice straw, imparting a distinctive smoky aroma while preserving its delicate texture.
- Duck Warayaki (Kamo)** 780
Premium straw-seared duck breast w/ a smoky aroma, highlighting its tender, rich flavor.

ROBATA-YAKI (Charcoal Grilled)

- 🍣 **Tiger Prawn Robata-Yaki (1 pc.)** 280
Premium charcoal-grilled giant prawn, finished w/ house-made butter soy sauce for a rich, umami flavor.
- Japanese Scallop w/ Butter Soy Sauce (1 pc.)** 580
Premium charcoal-grilled Hokkaido scallop, finished w/ house-made butter soy sauce for a rich, delicate umami flavor.
- Whole Fish of Chef's Special Robata-Yaki** 480
Fresh seasonal whole fish, charcoal-grilled & served w/ traditional Japanese accompaniments. (1 pc.)
- Whole Squid Robata-Yaki (1 pc.)** 580
Premium charcoal-grilled whole squid, finished w/ house-made butter soy sauce for a rich, delicate umami flavor.
- ★ **Hokkaido Oysters Robata-Yaki (1 pc.)** 480
Premium charcoal-grilled Hokkaido oysters, finished w/ house-made butter soy sauce for a rich, delicate umami flavor.
- Charcoal Grilled Black Chicken (Goro-Yaki)** 580
Tender, charcoal-grilled Miyazaki-style chicken w/ a rich, smoky flavor. (Serves 1-2)

SMALL PLATES

- Edamame** 220
Premium young soybeans, gently blanched & finished w/ Japanese sea salt.
- Octopus w/ Wasabi (Tako-wasa)** 290
Tender, lightly seasoned octopus w/ fresh wasabi for a refreshing balance of sweet & spicy.
- ★ **Spinach Ohitashi (Boiled Spinach w/ Soy-based Sauce)** 220
Gently blanched spinach in a light soy-dashi marinade, offering an elegant umami finish. (Serves 1-2)
- Spinach Goma-ae (Boiled Spinach w/ Sesame Dressing)** 220
Gently blanched spinach in a rich sesame sauce, offering a delicate balance of nuttiness & umami.
- 🍣 **Salmon Carpaccio** 520
Thinly sliced salmon in a light citrus dressing, highlighting its buttery texture & natural sweetness.

KYOTO-STYLE PICKLES

- 🍣 **Assorted Pickles** 380
A selection of traditional pickles, offering a refreshing balance of sweetness, acidity, texture, & seasonal flavors.
- Japanese Pickled Cucumber** 180
Crisp cucumber pickled in a traditional Japanese brine.
- Japanese Pickled Chinese Cabbage** 180
Lightly pickled in the Japanese tradition, offering a refreshing balance of crisp texture, subtle sweetness, & delicate acidity.
- Japanese Pickled Korean Raddish** 180
Crisp Korean radish pickled in the Japanese tradition, offering a refreshing balance of sweetness, acidity, & crunch.

SALADS (1-2 pax)

- ★ **Japanese Potato Salad** 280
Creamy Japanese-style potato salad made w/ tender potatoes, fresh vegetables, & a delicate house-made dressing.
- 🍣 **Signature Caesar Salad w/ Bacon** 380
Crisp romaine lettuce, smoky bacon, parmesan cheese, & house-made Japanese Caesar dressing.
- Japanese-Style Mushroom & Bacon Salad** 380
Fresh garden greens topped w/ sautéed mushrooms & crispy bacon, finished w/ a light Japanese-style dressing.

YAKITORI (2 pcs)

- ★ **5 Kinds of Yakitori** 580
A curated selection of 5 chef's choice yakitori & grilled, finished w/ house-made tare.
- 🍣 **8 Kinds of Yakitori** 880
A curated selection of eight chef's choice yakitori & grilled, finished w/ house-made tare.
- 10 Kinds of Yakitori** 1080
A curated selection of ten chef's choice yakitori & grilled, finished w/ house-made tare.
- Chicken & Leek Yakitori (Negima)** 160
Chicken thigh & leek skewered & grilled, finished w/ house-made tare.
- Chicken Tail Yakitori (Bonjiri)** 160
Chicken tail skewered & grilled, finished w/ house-made tare.
- Chicken Thigh Yakitori (Tori-Momo)** 160
Chicken thigh skewered & grilled, finished w/ house-made tare.
- Chicken Skin Yakitori (Tori-Kawa)** 160
Chicken skin skewered & grilled, finished w/ house-made tare.
- Chicken Heart Yakitori (Hatsu)** 160
Chicken heart skewered & grilled, finished w/ house-made tare.
- Chicken Meatball w/ Egg Yakitori (Tukimi Tsukune)** 220
Chicken meatball & egg skewered & grilled, finished w/ house-made tare.
- Chicken Meatball w/ Cheese Yakitori (Tukimi Tsukune)** 240
Chicken meatball & cheese skewered & grilled, finished w/ house-made tare.
- Chicken Breast Yakitori** 160
Chicken breast skewered & grilled, finished w/ house-made tare.

Cheese Chicken Breast Yakitori	190
<i>Tender chicken breast skewered & grilled finished w/ house-made tare & finished w/ melted cheese.</i>	
Chicken Gizzard Yakitori	160
<i>Chicken gizzard skewered & grilled, finished w/ house-made tare.</i>	
Bacon Enoki Yakitori	120
<i>Bacon & enoki skewered & grilled, finished w/ house-made tare.</i>	
Shiitake Mushroom Yakitori	120
<i>Fresh shiitake mushroom skewered & grilled, finished w/ ponzu sauce.</i>	
Okra Yakitori	120
<i>Okra skewered & grilled, finished w/ ponzu sauce.</i>	
NIGIRI (2 pcs)	
5 Kinds of Nigiri (1 pc. each)	1080
<i>Chef-curated 5-piece premium assortment, served on a signature staircase platter.</i>	
8 Kinds of Nigiri (1 pc. each)	1780
<i>Chef-curated selection of 8 premium nigiri, featuring the finest seasonal seafood & Takumi's signature craftsmanship.</i>	
 Takumi Staircase Nigiri	2680
<i>(6 kinds of Assorted)</i> <i>Chef's selection of 6 premium nigiri varieties, elegantly presented on our signature staircase.</i>	
Takumi Sushi Boat (10 kinds of Assorted)	4580
<i>Chef-curated 10-piece premium assortment, presented on a signature sushi boat platter.</i>	
★ A5 Wagyu Sushi (1 pc.)	580
<i>Premium A5 Wagyu over seasoned sushi rice, featuring exceptional marbling, tenderness, & rich umami.</i>	
Otoro Nigiri (Bluefin Tuna)	520
<i>Finest bluefin tuna belly over seasoned sushi rice, prized for its exceptional marbling, buttery texture, & delicate sweetness.</i>	
Chutoro Nigiri (Bluefin Tuna)	480
<i>Medium-fatty bluefin tuna served over seasoned sushi rice.</i>	
★ Akami Nigiri (Bluefin Tuna)	450
<i>Lean bluefin tuna served over seasoned sushi rice, showcasing a clean flavor profile & refined umami.</i>	
Hamachi Nigiri (Yellowtail)	290
<i>Premium yellowtail served over seasoned sushi rice.</i>	
Hirame Nigiri (Flounder)	290
<i>Fresh hiram atop seasoned sushi rice, offering a refined & delicate taste.</i>	
Salmon Nigiri	290
<i>Premium salmon served over seasoned sushi rice.</i>	
Seared Salmon with Cheese Nigiri	320
<i>Premium salmon lightly torched & finished w/ rich melted cheese.</i>	
Sawara Nigiri (Spanish Mackerel)	290
<i>Premium Spanish mackerel served over seasoned sushi rice w/ a delicate, buttery finish.</i>	
Ikura Gunkan (Salmon Roe)	550
<i>Premium salmon roe served over seasoned sushi rice and wrapped in crisp nori.</i>	

Uni Gunkan (Sea Urchin)	380
<i>Premium Japanese sea urchin delicately presented atop seasoned sushi rice & wrapped in crisp nori.</i>	
Hotate Nigiri (Japanese Scallop)	380
<i>Premium Japanese scallop served over seasoned sushi rice, prized for its delicate sweetness & silky texture.</i>	
Ebi Nigiri (Boiled Shrimp)	290
<i>Succulent boiled shrimp served over seasoned sushi rice.</i>	
Unagi Nigiri (Glazed Grilled Eel)	380
<i>Grilled freshwater eel glazed w/ sweet-savory kabayaki, delivering rich umami, tender texture, & a delicate smoky aroma.</i>	
Ika Nigiri (Squid)	200
<i>A classic nigiri featuring tender squid w/ a delicate ocean sweetness.</i>	
Tako Nigiri (Octopus)	200
<i>Tender octopus atop seasoned sushi rice, offering a delicate sweetness & satisfying texture.</i>	
Katsuo Nigiri (Bonito)	290
<i>Premium bonito over seasoned sushi rice, prized for its rich flavor, firm texture, & distinctive umami.</i>	
Shime Saba Aburi Nigiri (Seared Marinated Mackerel Nigiri)	290
<i>House-marinated torched, lightly seared mackerel over seasoned sushi rice, balanced w/ smokiness, acidity, & umami.</i>	
Tamago Nigiri	200
<i>Traditional Japanese sweet egg omelet over seasoned sushi rice, balanced w/ delicate sweetness & umami.</i>	
Inari Sushi (Sweet Tofu Pouch Sushi)	290
<i>Sweet Tofu pouch sushi</i>	

SASHIMI (Ala carte 7 slices)

5 Kinds of Sashimi (3 slices each)	1280
<i>Chef's selection of 5 premium, seasonal sashimi varieties showcasing exceptional freshness.</i>	
5 Kinds of Sashimi (w/ Maguro Bluefin Tuna) (3 slices each)	1730
<i>Chef's selection of 5 premium sashimi varieties, including Bluefin tuna, showcasing seasonal freshness.</i>	
 8 Kinds of Sashimi (3 slices each)	2780
<i>Chef's selection of 8 premium, seasonal sashimi varieties showcasing exceptional freshness.</i>	
Sashimi Boat (9 kinds of Assorted) (3 slices each)	4890
<i>Chef's selection of 9 premium, seasonal sashimi varieties artfully presented on a traditional boat platter.</i>	
Otoro Sashimi (Bluefin Fatty Tuna)	1850
<i>Finest bluefin tuna belly, expertly sliced to showcase its exceptional marbling, buttery texture, & delicate sweetness.</i>	
★ Chutoro Sashimi (Bluefin Less Fatty Tuna)	1750
<i>Premium medium-fatty bluefin tuna, delicately sliced & served sashimi-style.</i>	
Akami Sashimi (Bluefin Lean Tuna)	1650
<i>Premium lean bluefin tuna, delicately sliced & served sashimi-style.</i>	
Hamachi Sashimi (Yellowtail)	830
<i>Premium yellowtail, expertly sliced & served sashimi-style.</i>	
Hirame Sashimi (Flounder)	530
<i>Premium white fish sashimi, masterfully sliced to highlight its translucent texture & subtle natural sweetness</i>	

Salmon Sashimi

Premium salmon, expertly sliced & served sashimi-style.

Sawara Sashimi (Spanish Mackerel)

Premium Spanish mackerel, expertly sliced & served sashimi-style.

★Uni Sashimi (Japanese Sea Urchin)(Seasonal)

Premium Japanese sea urchin, showcasing its natural sweetness, creamy texture, & ocean-fresh character.

Hotate Sashimi (Japanese Scallop)

Premium Japanese scallop, delicately sliced & served sashimi-style.

Ika Sashimi (Squid)

Premium sliced squid, showcasing its delicate sweetness, tender texture, & clean ocean flavor.

Shime Saba Aburi Sashimi

(Seared Marinated Mackerel Nigiri)

Stir fried & Marinated Saba

Katsuo Tataki Sashimi (Seared Bonito)

Lightly seared bonito, expertly sliced to highlight its rich flavor, delicate smokiness, & clean ocean freshness.

SIGNATURE ROLLS

4pcs 8pcs

Signature California Roll

290 580

Luxurious California roll w/ premium kani, cucumber & mango, topped w/ tobiko & Takumi's signature kani mixture.

Dragon Roll (Seasonal)

360 720

Ebi Furai, cream cheese, cucumber & Avocado topped w/ lightly torched Unagi

★Crispy Umami Roll

340 680

Salmon furai, avocado, & cucumber roll, torched w/ umami sauce, topped w/ Japanese mayo, kabayaki & a crisp nori cracker.

Spicy Crab Roll

290 580

Kani furai, kani mix, spring onion, cucumber, & avocado roll topped w/ torched batayaki, tenkasu, kabayaki, black tobiko, & gold

🍣Chef's Signature Roll

290 580

Premium seafood, shiso, & fresh fish roll, topped w/ torched white fish, wasabi mayo, yuzu kosho, garlic chips, & leeks.

HAND ROLLS

🍣Sea Urchin & Beef Hand Roll

480

Japanese uni & premium beef hand roll wrapped in crisp nori.

Bluefin Tuna Mayo & Avocado Hand Roll (Seasonal)

480

Tuna tossed in creamy Japanese mayo w/ ripe avocado, wrapped in crisp nori & sushi rice for a perfectly handheld bite.

Salmon w/ Onion Mayo Hand Roll

380

★Shrimp Tempura Hand Roll

380

Crispy shrimp tempura hand-roll w/ seasoned rice, offering a balanced crunch & savory flavor.

TEMPURA

★ 5 Kinds of Tempura

800

A chef-curated selection of 5 premium tempura items, lightly battered & fried to a delicate golden crisp.

🍣 8 Kinds of Tempura

1280

An 8-piece assortment of premium, crispy seasonal seafood & vegetable tempura.

Ebi Tempura (Shrimp) (2 pcs)

220

Two pieces of crispy shrimp tempura served w/ daikon, ginger oroshi, & house-made tempura sauce.

Ika Tempura (Squid) (2 pcs)

240

Two pieces of crispy squid tempura served w/ daikon, ginger oroshi, & house-made tempura sauce.

Hotate Tempura (Japanese Scallop) (2 pcs)

360

Two pieces of crispy hotate tempura served w/ daikon, ginger oroshi, & house-made tempura sauce.

Kaki Tempura (Japanese Oyster from Hokkaido) (1 pc)

400

Two pieces of crispy Hokkaido oyster tempura served w/ daikon, ginger oroshi, & house-made tempura sauce.

Torimune Tempura (Chicken Breast) (2 pcs)

210

Golden crispy fried chicken breast.

Torimune-Cheese Tempura

210

(Chicken Breast w/ Cheese) (2 pcs)

Golden crispy fried chicken breast stuffed w/ melted cheese.

Eggplant Tempura (2 pcs)

120

Fresh eggplant coated in a delicate tempura batter & fried to a light golden crisp.

Okra Tempura (2 pcs)

190

Fresh okra coated in a delicate tempura batter & fried to a light golden crisp.

★ Shrimp Tempura Deluxe (5 pcs)

550

5 pieces of premium shrimp tempura, lightly battered & fried to a delicate golden crisp, served w/ traditional tempura dipping sauce.

GRILLED FISH

Salmon Teriyaki

380

Grilled w/ a sweet & savory soy-based teriyaki sauce

Saba-shioyaki (Salt-Grilled Mackerel)

580

Salt-grilled premium mackerel, highlighting its rich flavor, natural oils, & delicate texture.

★ Gindara Teriyaki (Black Cod)

880

Grilled w/ a sweet & savory soy-based teriyaki sauce

Saba-misoni (Mackerel Simmered in Miso)

600

Grilled mackerel simmered in a rich, sweet miso sauce for a deep umami flavor.

FRIED DISHES

French Fries	190
★ French Fries w/ Bacon & Cheese	320
<i>Golden fries topped w/ smoked bacon & melted cheese.</i>	
Signature Tori Karaage (Fried Chicken)	390
<i>Savory Japanese-style fried chicken, crispy-fried & served w/ fresh lemon.</i>	
Fried Octopus	290
<i>Tender octopus lightly seasoned and fried to a golden crisp.</i>	
Fried Shrimp w/ Original Mayo Sauce	600
<i>Crispy fried shrimp served w/ our signature mayonnaise sauce, offering a delightful balance of crunch, sweetness, & creamy richness.</i>	
Chikuwa Isobe-Age (Japanese Fish Cake Tempura)	290
<i>Tempura-battered, seaweed-wrapped fried Japanese fish cake.</i>	
Chicken Nanban	390
<i>(Deep-fried chicken, dipped in sweet vinegar)</i>	
<i>Japanese fried chicken, crispy-fried & dipped in a sweet, tangy vinegar sauce</i>	
Tonkatsu Rosu	480
<i>Crispy, panko-crusted premium pork loin, perfectly tender & flavorful.</i>	

HOUSE SPECIALTIES

Dashimaki Tamago (Japanese Rolled Omelet)	320
<i>A delicate Japanese rolled omelet made w/ premium eggs & dashi, offering a light texture & subtle sweetness.</i>	
Dashimaki with Salmon Roe	480
<i>Japanese omelette w/ Salmon Roe</i>	
Dashimaki with A5 Wagyu Shigureni	480
<i>Japanese omelette w/ Wagyu simmered in sweet soy ginger sauce</i>	
A5 Wagyu Suzi-Nik (Braised Beef Tendon)	360
<i>Slow-braised A5 Wagyu tendon, simmered tender in a rich, umami-packed Japanese broth.</i>	
Chicken Teriyaki	340
<i>Grilled with a sweet & savory soy-based teriyaki sauce</i>	
Wagyu Shigureni	380
<i>Wagyu simmered in sweet soy ginger sauce.</i>	
Chef's Selection Seafood Spicy Tartare	480
<i>Seafood mixed tarutaru w/ savory yuke sauce.</i>	
Wagyu Gyoza (Japanese Dumpling)	550
<i>Pan-seared Japanese dumplings filled w/ premium A5 Wagyu, delivering a rich, juicy filling wrapped in a delicate, crisped skin.</i>	
🍣 Chawanmushi (Steamed Egg Custard)	240
<i>A silky Japanese steamed egg custard delicately infused w/ dashi, offering a smooth texture & refined umami flavor.</i>	
★ Wagyu Okonyaki	680
<i>Savory A5 Wagyu okonyaki, finished w/ traditional sauce, Japanese mayonnaise, & bonito flakes.</i>	
Okonomiyaki	380
<i>Traditional savory cabbage pancake finished w/ okonyaki sauce, Japanese mayonnaise, & bonito flakes.</i>	
Omelette Yakisoba	350
<i>Japanese noodles w/ vegetables in a savory yakisoba sauce, wrapped in a soft, fluffy omelette & finished w/ classic Japanese toppings.</i>	

★ Tonpei Yaki (Omelet Filled w/ Shredded Cabbage & Pork)	290
<i>Savory Japanese pork & cabbage omelet, finished w/ tonpei sauce & Japanese mayonnaise.</i>	

Chashu w/ Fried Egg	330
<i>Tender braised pork belly served w/ a perfectly fried egg, offering a rich balance of savory flavor, silky texture, & comforting warmth.</i>	

★ Kakuni (Japanese Braised Pork Belly)	290
<i>Slow-braised pork belly simmered in a traditional Japanese soy-based broth until exceptionally tender & flavorful.</i>	

STEAK

A5 Wagyu Inside Round Steak (150 g)	1780
<i>Premium A5 Wagyu top round, expertly grilled to showcase its exceptional marbling, tenderness, & rich umami.</i>	

🍖 A5 Wagyu Tenderloin Steak (150 g)	3480
<i>Premium A5 Hida Wagyu tenderloin, expertly grilled to highlight its exceptional tenderness, delicate marbling, & refined flavor.</i>	

HOT POT

A5 Wagyu Sukiyaki	2080
<i>Thinly sliced A5 Wagyu served w/ vegetables, tofu, & a sweet-savory sukiyaki broth to be gently simmered at the table.</i>	

A5 Wagyu Shabu-Shabu	2080
<i>Thinly sliced A5 Wagyu served w/ a delicate dashi broth to be gently cooked at the table.</i>	

RAMEN

★ Takumi Shoyu Ramen	480
<i>Clear, savory soy-based broth crafted w/ traditional Japanese flavors.</i>	

Takumi Tonkotsu Ramen	480
<i>A deeply flavorful pork bone broth ramen finished w/ traditional toppings.</i>	

UDON | SOBA

Kake Udon or Soba (Plain)	480
<i>Udon or soba noodles in a delicate dashi broth, showcasing the pure, simple essence of classic Japanese cuisine.</i>	

★ Tempura Udon or Soba	580
<i>Udon or soba noodles in delicate dashi, topped w/ crispy tempura for a classic, crunchy contrast.</i>	

Wagyu Udon or Soba	790
<i>Udon or soba noodles in delicate dashi broth w/ premium A5 Wagyu, balancing rich, buttery flavor w/ light, traditional umami.</i>	

🍣 Wagyu Curry Udon	830
<i>Udon or soba noodles in a rich curry broth w/ premium A5 Wagyu, offering deep, comforting flavor.</i>	

Yakisoba or Udon Osaka-style	380
<i>Traditional Osaka-style stir-fried noodles tossed w/ vegetables & savory yakisoba sauce, finished w/ authentic Japanese garnishes.</i>	

RICE

Shake Dashi-Chazuke *(Rice w/ Dashi Broth, Salmon)* 380

Steamed Japanese rice topped w/ premium salmon & served w/ a delicate dashi broth.

Wagyu Dashi Chazuke 580

(Rice w/ Dashi Broth, Beef)

A premium melt-in-your-mouth wagyu beef over bed of seasoned rice, finished w/ artisanal dashi broth

A5 Wagyu Rice Bowl 780

Premium A5 Wagyu served over steamed Japanese rice, showcasing exceptional marbling, tenderness, & rich umami.

Mixed Seafood Rice Bowl 1580

A vibrant assortment of premium seafood served over seasoned Japanese rice.

Seared Salmon Rice Bowl 1280

Lightly seared premium salmon served over steamed Japanese rice, complemented by fresh garnishes & savory seasonings.

🍣 Bluefin Tuna Rice Bowl 2280

Premium bluefin tuna served over seasoned Japanese rice, showcasing its rich flavor, delicate texture, & refined umami.

Marinated Bluefin Tuna Rice Bowl 2080

Premium bluefin tuna served over seasoned Japanese rice.

★ Wagyu Chahan 480

Fragrant Japanese garlic fried rice featuring premium A5 Wagyu.

Salmon w/ Ikura Chahan 620

Traditional Japanese-style fried rice w/ seasoned grilled salmon, finished w/ premium salmon roe & fresh green onions.

Pork Chahan 400

Japanese-style fried rice wok-tossed w/ savory seasoned pork, garlic, & vegetables, finished w/ soy sauce

Hitsumabushi *(Chopped Broiled Eel Over Rice)* 580

Charcoal-grilled eel glazed w/ traditional kabayaki sauce over premium Japanese rice.

Oyakodon *(Chicken & Egg Rice Bowl)* 480

Tender chicken & softly simmered egg over steamed Japanese rice in a savory dashi-based sauce

Katsudon *(Simmered Pork Cutlet Rice Bowl)* 580

Crispy pork cutlet gently simmered w/ egg & onions in a savory Japanese broth, served over steamed rice.

Wagyu Gyu-don *(Beef Rice Bowl)* 580

Thinly sliced A5 Wagyu simmered in a savory Japanese sauce & served over steamed rice.

Salmon Onigiri 320

Japanese rice ball with Salmon.

Okaka & Kombu Onigiri 320

Japanese rice ball w/ bonito flakes & seasoned kelp

Bluefin Tuna & Mayo Onigiri 320

Japanese rice ball with Bluefin Tuna & Japanese Mayo

Japanese Rice Solo 120

Japanese Rice Large 280

SOUP

Miso Soup 90

Classic Japanese soup featuring savory miso, tofu, & wakame.

DESSERTS

Vanilla Ice Cream (1 scoop) 190

Classic vanilla ice cream crafted w/ premium dairy & real vanilla, offering a smooth & creamy finish.

Matcha Ice Cream (1 scoop) 220

Premium matcha ice cream crafted w/ Japanese green tea.

★ Kurogoma Ice Cream *(Black Sesame)* (1 scoop) 220

Creamy black sesame ice cream crafted w/ premium roasted sesame.

Zenzai Sweet Red Bean Soup 190

A traditional Japanese dessert featuring sweet azuki bean soup, served warm for a comforting & delicate finish.

★ Abekawa-mochi 190

Soft Japanese rice cakes dusted w/ roasted soybean flour (kinako) & finished w/ a touch of sweetness.

🍵 Matcha Pudding 260

Silky Japanese pudding infused w/ premium matcha, offering a delicate balance of creamy sweetness & refined green tea bitterness.

Matcha Cream Mochi (1 pc.) 220

Soft Japanese mochi filled w/ smooth matcha cream.

Yuzu Cream Mochi (1 pc.) 220

Soft Japanese mochi filled w/ smooth yuzu cream, offering a delicate balance of citrus brightness & subtle sweetness.

Strawberry Cream Mochi (1 pc.) 220

Soft Japanese mochi filled w/ smooth strawberry cream, offering a delicate balance of fruity sweetness & creamy richness.

SAKE



Dassai 23 Junmai Daiginjo
Delicate • Silky • Polished • Refined

SWEETNESS
ACIDITY
BODY
AROMA

300ML
P3,890



Dassai 39 Junmai Daiginjo
Elegant • Smooth • Aromatic • Refined

SWEETNESS
ACIDITY
BODY
AROMA

720ML
P4,890
240ML
P1,680



**Yamagata Masamune
Junmai Ginjo Malola**
Creamy • Citrusy • Lively • Bright

SWEETNESS
ACIDITY
BODY
AROMA

720ML
P3,680
240ML
P1,280



**Miyakanbai
Junmai-Daiginjo**
Floral • Velvety • Elegant • Refined

SWEETNESS
ACIDITY
BODY
AROMA

720ML
P3,180
240ML
P1,080



**Yamagata Masamune
Junmai Ginjo Inazo**
Smooth • Fruity • Mellow • Balanced

SWEETNESS
ACIDITY
BODY
AROMA

720ML
P2,980
240ML
P990



**Hakutsuru Ukiyo-e
Junmai Label**
Light • Clean • Smooth • Approachable

SWEETNESS
ACIDITY
BODY
AROMA

720ML
P2,980
240ML
P990



Kubota Senjyu
Dry • Smooth • Balanced • Crisp

SWEETNESS
ACIDITY
BODY
AROMA

BOTTLE
P2,580
GLASS
P890

DRINKS

TEA • FRESH JUICE

Coke	P120
Coke Zero	P120
Sprite	P120
Canada Dry Ginger Ale	P120
Vida C <i>Lemon</i>	P120
Vida Zero <i>Citrus</i>	P120
Nutrifizz <i>Cream Soda, Lemon Lime, Cola</i>	P120
Singha Soda Water	P120
SIP Purified Water	P70
Iced Green Tea <i>Non-sweet</i>	P120
Iced Woolong Tea	P120
Orange Juice	P220
Pineapple Juice	P150
Apple Juice	P220

JAPANESE COCKTAIL

Japanese Yuzu Sour (<i>Yuzu Soju Soda</i>)	P190
Lemon Sour (<i>Lemon Soju Soda</i>)	P190
Calamansi Sour (<i>Calamansi Soju Soda</i>)	P190
Japanese Yuzu High-Ball (<i>Yuzu Whiskey Soda</i>)	P190
Lemon High-Ball (<i>Lemon Whiskey Soda</i>)	P190
Calamansi High-Ball (<i>Calamansi Whiskey Soda</i>)	P190

BEER

Sapporo	P250
Kirin	P220
Asahi Dry	P210
San Miguel Pale Pilsen Draft	P150
Matcha Beer	P280

JAPANESE WINE

720ml

SPARKLING



**Soryu Concerto Rosé
Sparkling Wine**
Fresh • Floral • Crisp • Fruity

SWEETNESS
ACIDITY
BODY
AROMA

BOTTLE
P3,480

RED



**L'Orient Muscat Bailey A
Barrel Aged**
Oakly • Rich • Layered • Velvety

SWEETNESS
ACIDITY
BODY
AROMA

BOTTLE
P6,880

RED



**L'Orient Yamanashi
Muscat Bailey A**
Fruity • Soft • Smooth • Vibrant

SWEETNESS
ACIDITY
BODY
AROMA

BOTTLE
P3,680

RED



Soryu Grand Bailey A
Berry-forward • Smooth • Spicy
Mellow

SWEETNESS
ACIDITY
BODY
AROMA

BOTTLE
P3,180
GLASS
P590

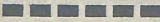
JAPANESE WINE

720ml

WHITE WINE



L'Orient Koshu
Barrel Fermentation
Creamy • Mineral • Complex • Refined

SWEETNESS 
ACIDITY 
BODY 
AROMA 

BOTTLE
P4,680

WHITE WINE



Soryu Grand Koshu
Mineral • Elegant • Delicate • Crisp

SWEETNESS 
ACIDITY 
BODY 
AROMA 

BOTTLE
P2,980
GLASS
P590

WHITE WINE



Soryu Citrus Scent
Citrusy • Crisp • Bright • Refreshing

SWEETNESS 
ACIDITY 
BODY 
AROMA 

BOTTLE
P2,980

SWEET WINE



L'Orient Sakura No Wine
Floral • Light • Delicate • Refreshing

SWEETNESS 
ACIDITY 
BODY 
AROMA 

BOTTLE, 500ML
P2,680

JAPANESE WHISKY



Suntory
Yamazaki 12yo
BOTTLE
P29,800
GLASS
P1,680



Hibiki Japanese
Harmony
BOTTLE
P24,980
GLASS
P1,480



The Hakushu
Single Malt
BOTTLE
P19,980
GLASS
P1,180



Kirin Fuji
Signature Blend
BOTTLE
P9,280
GLASS
P680



Suntory Whisky
Kakubin
BOTTLE
P4,580
GLASS
P390



Uisky Koshu
Whisky Koushu
Nirasaki Gold
BOTTLE
P3,680
GLASS
P290

WHISKEY



The Glenlivet 12
BOTTLE
P6,280
GLASS
P480



Johnnie Walker
Black Label
BOTTLE
P4,580
GLASS
P290



Chivas Regal 12
BOTTLE
P4,280
GLASS
P290



OUR
AWESOME
PLANET