



ユウジヨウ



The Story of Chef Jackie Atuk

Jackie san hails from the Northern part of this fair country, and she's here burning things up in the kitchen to prove a point. We're not name-shaming here, but the last two spots she worked at in the city were telling her things like: "you can't manage this" or "women don't belong in front of fire." For real??!

Not that it was really a mission for us from the get-go...more of a natural "path of least resistance" that presented itself over time; the team at Yujo Izakaya is now roughly 90% female. What can we say, this trend is doing pretty well for us, and we're gonna ride with it into the sunset.



 **shiitake tamago wrap**

rolls MAKI

each roll is 8 pieces

spicy (crunchy) snapper 50
red snapper | cucumber | avocado | spicy mayo

dynamite 50
prawn tempura | avocado | cucumber | spicy sauce

fire cracker 60
yellowfin | salmon | cucumber | avocado | spicy sauce

spicy (crunchy) salmon 65
salmon | cucumber | avocado | spicy mayo | crunch

the R.E.A.L. philadelphia 68
salmon | cucumber | avocado | R.E.A.L. cream cheese | sesame



V veggie california 38
cucumber | avocado | carrot | roasted sesame

V konnyaku 42
konnyaku potato | avo | cucumber | carrot
crunchy tenkasu

V shiitake tamago wrap 42
outside: thin sliced tamago | crunchy tenkasu | chives
inside: crispy shiitake mushroom | carrot
cucumber | lettuce

chicken katsu 45
fried chicken | panko breadcrumbs | avocado

california 45
cucumber | avocado | crabstick

chicken teriyaki top 45
seared chicken | cucumber & avocado inside |
tare sauce on top

green dragon 55
prawn tempura inside | avocado on top | tare sauce

yellowfin tuna 50
tuna | cucumber | avocado

caterpillar 48
california roll with thinly sliced avocado on top

the bonito 52
yellowfin | avocado | cucumber | bonito flakes
tobiko | tenkasu

mozarella aburi roll 64
outside: salmon | tobiko | crunchy tenkasu | torched mozzarella
inside: cucumber | avocado | kani

Seafood has seasons.
Ask the seasonal availability

V = vegetarian



double salmon aburi roll

Rolls Continued

MAKI

each roll is 8 pieces

black dragon roll 95

outside: grilled unagi | chives | sesame | tare sauce
inside: prawn tempura | cucumber | leaf lettuce

tanzania lobster 85

lobster | lemon | cucumber | avocado

salmon aburi dragon 85

outside: seared salmon | crunchy tenkasu | chives
inside: prawn tempura | cream cheese | cucumber | leaf lettuce

red dragon 2.0 75

outside: tuna | orange caviar | crunchy tenkasu
inside: salmon | mozzarella cheese | prawn tempura

mafia island surf & turf 65

prawn tempura | cucumber | avocado | seared beef
tenderloin on top

double salmon aburi 85

outside: seared salmon | crunchy tenkasu | chives | sesame sauce
inside: salmon | cream cheese | cucumber | leaf lettuce

red snapper aburi 60

outside: seared red snapper | crunchy tenkasu | chives | sesame sauce
inside: kani crab | avocado | cucumber

norwegian caterpillar 80

outside: salmon | spring onion | crunchy tenkasu
inside: kani | avocado | cucumber

volcano (crispy roll) 75

outside: tobiko | crunchy tenkasu | spring onion | spicy aioli
inside: salmon | cucumber | avocado | mango

ebi furai dynamite 60

inside: crispy prawn | cucumber | avocado
outside: chopped prawn

prawn wrapped dragon roll 85

inside: 2x crispy prawn | cucumber | avocado
outside: 3x steamed prawn

red hat 58

outside: tuna | spring onion | crunchy tenkasu
inside: kani | avocado | cucumber

spicy (crunchy) tuna 55

tuna | cucumber | avocado | spicy mayo | crunch

rainbow 62

outside: tuna | salmon | avocado | red snapper | prawn | mango
inside: cucumber | avocado | kani

fish furai 48

outside: crunchy tenkasu | chives
inside: crispy fish | cucumber | avocado

scallop aburi dragon 82

outside: sliced & torched scallop | crunchy tenkasu | chives
inside: crispy prawn | cucumber | avocado

scallop aburi firecracker 75

outside: sliced & torched scallop | crunchy tenkasu | chives
inside: salmon | tuna | spicy mayo | cucumber | avocado

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zeitaku don
(rich person's bowl)



Other Forms of Sushi

Seafood has seasons. Ask the seasonal availability



**sushi rice with tropical toppings
mixed with sesame vinaigrette**

6PC HOSOMAKI

tuna	52
salmon	65
mixed fish	52
✓ mango and marinated crispy tofu	37
✓ cucumber and avocado	32
✓ shiitake mushroom	28



cone-shaped sushi hand roll

1PC TEMAKI

tuna	35
salmon	39
chicken katsu / fish furai / shiitake mushroom furai	29
chopped calamari & octopus	35
✓ shiitake, mango, cucumber and marinated crispy tofu	29
unagi	49



sushi rice topped with thin carpaccio style slices and a piece of wasabi

POKE BOWL CHIRASHIZU

	half	reg
tuna	39	65
salmon	42	75
mixed fish	38	65
✓ confident mixed seafood	45	85
confident mixed seafood	25	42
salmon oyako don	68	125
scallop and tuna	65	120
zeitaku don(rich person's bowl)	150	280
scallops, salmon, tuna, snapper, unagi(eel), salmon caviar, tamago		

ask availability

sushi rice ball topped with fish or seafood

2PC NIGIRI ZUSHI

tuna (maguro)	30
salmon (sake)	38
prawn (ebi)	35
calamari (ika)	30
octopus (tako)	30
red snapper (tai)*	30
bbq freshwater eel (unagi)*	45
scallop (hotategai)	48
✓ shiitake mushroom	25



war ship shaped nigiri sushi

2PC GUNKAN MAKI

tuna (maguro)	30
salmon (sake)	38
flying fish caviar (tobiko)	38
chopped calamari & octopus	30
shredded crab salad (kani)	34
baby ikura (salmon caviar)	50
scallop (hotategai)	48
✓ shiitake mushroom	25



carefully sliced fish or seafood

5PC SASHIMI

tuna (maguro)	60
salmon (sake)	78
prawn (ebi)	68
calamari (ika)	52
octopus (tako)	52
red snapper (tai)	52
scallop (hotategai)	95
bbq eel (unagi kabayaki) 100g	72
bbq eel (unagi kabayaki) 200g	132



サファリ シーフード

SAFARI SEAFOOD

Up and down, all along the East African coast we scout for jewels of the sea to serve up on your plate as fresh as we can! We started our journey at the coastal towns along the border between Tanzania and Kenya near Tanga. We've been making our way up along this coast, learning more and more as we go and have made a ton of friends while at it!

There's been some interesting new relationships forged over this time with Japanese nationals working along the coast, notably Kyohei san who's been fishing in the Shimoni area and Yuki san in the Mtwapa/Kilifi area, you check out their lovely restaurants in Nairobi.

This update shows you some shots taken at the extreme North coast of Kenya just by the Somali border, in the lovely Lamu Archipelago. This delicate area is a historical gem of East Africa and hosts sites of the earliest discovered Swahili civilization, and an abundance of fresh seafood. Though the area is protected by UNESCO covenants as a heritage sites and does not allow the use of motor vehicles, there is a mounting pressure coming from commercial industry by way of large fishing vessels and a newly constructed port.

These trips of thousands of km along the East African coast culminates with a set of knowledge we hope to convey to our guests at the table: As the large commercial vessels target the fast moving species of tuna, please focus your hearts on the other less known seafood items that we include on platters such as Rockfish (aka the Green Job-fish), Snapper, Calamari, and farmed species we offer from other regions whose shores are under less pressure.



emperor's sushi platter



yujo sushi & sashimi sampler (14pcs) **95**
2 tuna nigiri | 2 salmon nigiri | 2 ebi (prawn) nigiri
1 avocado nigiri | 1 tamago nigiri
3 tuna sashimi | 3 salmon sashimi

mango maki moriawase (15pcs) **95**
1 salmon nigiri | 1 ebi (prawn) nigiri | 1 tuna nigiri |
1 red snapper | 1 tamago | 1 octopus | 1 kani |
8pcs of mango rolls

yujo sushi sampler (16pcs) **90**
1 tuna nigiri | 1 salmon nigiri | 1 ebi (prawn) nigiri
1 kani (crab stick) nigiri | 2 “seafood of the day” nigiri
1 tamago (japanese sweet omelette) nigiri
1 avocado nigiri-zushi | 8pcs california roll

sho-dan hosomaki platter (18pcs) **82**
3 salmon hosomaki | 3 tuna hosomaki
6 avocado hosomaki | 6 cucumber hosomaki

sakura sushi platter (13pcs) **72**
2 tuna nigiri | 3 salmon nigiri | 8pcs california roll

V konnyaku maki platter (16pcs) **45**
4 cucumber hosomaki | 6 avocado hosomaki
4 pcs veggie california roll | 8pcs konnyaku roll

V yujo vegetarian sampler (16pcs) **45**
2 avocado nigiri | 2 cucumber nigiri | 2 tamago nigiri
6 carrot hosomaki | 4 veg california roll

V veggie maki platter (16pcs) **45**
4 cucumber hosomaki | 6 avocado hosomaki
4 pcs veggie california roll | 8pcs sweet potato
tempura roll

V = vegetarian

Sushi PLATTERS

confident sashimi platter (15pcs) **110**
3 tuna sashimi | 12 assorted fresh sashimi

shiitake konnyaku platter (43pcs) **165**
2 shiitake nigiri | 3pcs konnyaku sashimi | 2 cucumber nigiri
2 avocado nigiri | 2 tamago nigiri | 2 crispy tofu nigiri
6 sweet potato hosomaki | 6 cucumber hosomaki
8pcs shiitake wrap roll | 10pcs konnyaku volcano roll

emperor's sushi platter (20pcs) **125**
2 tuna nigiri | 2 salmon nigiri
2 ebi (prawn) nigiri | 3 “seafood of the day” nigiri
2 kani (crab stick) nigiri | 2 tamago nigiri
3 cucumber hosomaki | 4pcs california roll

V konnyaku volcano platter (33pcs) **125**
3 konnyaku sashimi | 2 cucumber nigiri
2 avocado nigiri | 2 tamago nigiri | 2 crispy tofu nigiri
6 sweet potato hosomaki | 6 cucumber hosomaki
10pcs konnyaku volcano roll

V shiitake maki platter (30pcs) **125**
2 shiitake nigiri | 2 cucumber nigiri
2 avocado nigiri | 2 tamago nigiri | 2 crispy tofu nigiri
6 sweet potato hosomaki | 6 cucumber hosomaki
8pcs shiitake tamago wrap roll

rainbow platter (15pcs) **125**
1 tuna nigiri | 1 salmon nigiri
1 ebi (prawn) nigiri | 2 “seafood of the day” nigiri
1 kani (crab stick) nigiri | 1 tamago nigiri
8pcs rainbow roll

konnichiwa sushi platter (18pcs) **110**
5 tuna nigiri | 2 ebi (prawn) nigiri
3 “seafood of the day” nigiri | 2 salmon nigiri
6 cucumber hosomaki

Seafood has seasons.
Ask the seasonal availability



imperial ise-ebi platter

EMPIRE

More SUSHI PLATTERS

red dragon 2.0 platter (25pcs) 210

2 tuna nigiri | 2 salmon nigiri
2 ebi (prawn) nigiri | 3 "seafood of the day" nigiri
2 kani (crab stick) nigiri | 8pcs red dragon 2.0 roll
3 tuna sashimi | 3 salmon sashimi

oslo express (22pcs) 210

4 salmon sashimi | 4 salmon nigiri
6 salmon hosomaki | 8pcs philadelphia roll

sushi wave platter (25pcs) 190

8pcs boston roll | 3 tuna sashimi
3 salmon sashimi | 1 kani sashimi | 2 salmon nigiri
2 tuna nigiri | 4 "seafood of the day" nigiri
2 ebi (prawn) nigiri

malindi express (22pcs) 140

4 tuna sashimi | 4 tuna nigiri | 6 tuna hosomaki
8pcs red hat roll

aburi platter (16pcs) 120

8 salmon aburi roll | 4 salmon aburi nigiri
4 red snapper aburi nigiri

zeitaku (rich person's platter) (100pcs) 1M

10pcs sliced tuna tataki | 6pcs salmon hosomaki
2pcs salmon temaki cone
8pcs salmon nigiri | 7pcs tuna nigiri
7pcs prawn nigiri | 5pcs unagi nigiri
7 seafood of the day nigiri
8pcs scallop aburi dragon roll
8pcs alaska roll | 8pcs boston roll
8pcs black dragon roll | 8pcs rainbow roll
8pcs dynamite futomaki roll

globetrotter (60pcs) 550

7pcs salmon nigiri | 7pcs tuna nigiri
7pcs prawn nigiri | 7pcs unagi nigiri
8pcs alaska roll | 8pcs boston roll
8pcs rainbow roll
8pcs dynamite futomaki roll

yamato (60pcs) 550

4pcs salmon gunkan | 4pcs tuna gunkan
4pcs octopus gunkan | 4pcs red snapper gunkan
8pcs red snapper aburi roll | 8pcs black dragon roll
8pcs spicy crunchy salmon | 8pcs green dragon roll
6pcs negitoro hosomaki | 6pcs salmon hosomaki

oslo x malindi deluxe (46pcs) 360

4 salmon sashimi | 4 tuna sashimi | 5 salmon nigiri | 5 tuna nigiri
6 salmon hosomaki | 6 tuna hosomaki
8pcs spicy crunchy salmon roll | 8pcs spicy crunchy tuna roll

scallop aburi deluxe platter (42pcs) 360

3 tuna nigiri | 3 salmon nigiri | 2 scallop nigiri
2 baby ikura gunkan maki | 2 ebi (prawn) nigiri
2 "seafood of the day" nigiri
8pcs scallop aburi dragon roll
8pcs double salmon aburi roll
6pcs tuna hosomaki roll
3 tuna sashimi | 3 salmon sashimi

imperial ise-ebi platter (50pcs) 350

8pcs lobster roll | 8pcs black dragon roll | 8pcs spicy salmon roll
3 salmon nigiri | 3 tuna nigiri | 3 kani nigiri
3 octopus nigiri | 5 "seafood of the day" nigiri
3 prawn nigiri | 3 avocado nigiri | 3 tamago nigiri

lobster aburi deluxe platter (42pcs) 330

3 tuna nigiri | 3 salmon nigiri
3 ebi (prawn) nigiri | 5 "seafood of the day" nigiri
8pcs lobster roll
8pcs double salmon aburi roll
6pcs tuna hosomaki roll
3 tuna sashimi | 3 salmon sashimi

lobster aburi platter (31pcs) 230

2 tuna nigiri | 2 salmon nigiri
2 ebi (prawn) nigiri | 3 "seafood of the day" nigiri
8pcs lobster roll | 6pcs tuna hosomaki roll
8pcs double salmon aburi roll

V = vegetarian

Seafood has seasons.
Ask the seasonal availability



moyashi salad

Salads

wakame salad

seaweed | leaf lettuce | fresh vegetables

✓ marinated crispy tofu **35** / chicken **39**
octopus **45**

zanzibar wakame salad

seaweed | zanzibar seaweed | leaf lettuce
fresh vegetables

✓ marinated crispy tofu **35** / chicken **39**
octopus **45**

Raw Seafood Salads

salmon ponzu salad

cubed salmon sashimi | avocado
mango | ponzu dressing | wasabi

75

maguro salad

cubed tuna sashimi | avocado | mango
ponzu dressing | wasabi

65

tuna tartare

raw seasoned tuna | avocado
ponzu dressing | sesame | wasabi

65

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chicken ginger salad

leaf lettuce | cabbage | avocado | orange
option of sauce: sesame / shoyu ginger vinaigrette

39

✓ house avocado

salad avocado slices | shredded cabbage
shiso | shoyu ginger vinaigrette

27

sesame chicken katsu salad

katsu chicken | citrus | sesame dressing

39

✓ tofu sesame salad

breaded tofu | leaf lettuce | sesame dressing

35

grilled salmon salad

avocado | orange | lettuce | sesame dressing

75

✓ shiitake mushroom katsu salad

crispy shiitake katsu | leaf lettuce

35

tako salad

steamed and sliced Kenyan octopus
julienne cucumbers | sesame dressing

50

moyashi salad

fresh bean sprout | leaf lettuce
sesame dressing

✓ veggie **35** / beef **39** / pork **39**
chicken **39** / fish **45**



ケニアで新「頼母子講」
貧困解決への新しい仕組み

text by Kumiko Seta
photograph by Eric Forstner
撮影:久里子・K.エリック・フォルスター=写真

日本から遠く離れたケニアで、農業改革を通じ社会課題解決に取り組む女性がいる。Alphajiri（アルファジリ）のCEO、薬師川智子だ。ケニアは人口約4割が農業従事者で、うち約8割がHa未満の小規模農家だ（2018年時点）。薬師川が目指すのは、農作物の生産から販売まで手がけることで貧困小規模農家の収入を上げ、ケニアの貧困や食料問題を解決することだ。

大学卒業後、農林中央金庫を経て青年海外協力隊に参加。ケニア・ミゴリ郡で大豆農業に従事した経験を基に16年に起業し、大豆の契約栽培や家庭肥料メーカーなどへの卸売事業に着手した。併せて取り組んだのが、貧困農家の自動グループ「アルファチャマ」の組成だ。まず、農業従事者を約15人ずつのグループに分ける。各メンバーは毎週集会に少額の現金を持ち寄り、話し合いを経てグループ内で必要とする人に貸し付ける。借りた人は10%の金利を上乗せグループ内に返済する。日本の伝統的な無尽や頼母子講に似た仕組みで金融リテラシーを上げ、責任感や助け合いの精神を醸成する。会員は作物栽培のトレーニングやローンの提供なども受けることができる。22年2月にはアルファチャマの数は39、会員数は600人にのぼる。

新型コロナウイルス感染拡大で農作物の卸先の飲食店が軒並み営業を停止。20年4月の売り上げは前月比82.2%減だが、薬師川は



逆境を小売事業参入の好機ととらえ6月にはナイロビに有機農産物の小売店を開業。その後月後にはキムチや味噌など、貧困農家が生産した農産物を使った加工食品の製造・販売を開始した。これらの商品は高所得者層を中心に人気を集め、業績は改善。オンライン販売

やくしがわ・ともこ◎奈良県生野市キサス大学アーリントン校を卒業後、農林中央金庫へ入庫。2011年より青年海外協力隊員としてケニア・ミゴリ郡へ赴任し、大豆農業組合で大豆栽培や加工の普及活動に従事する。16年にAlphajiriを起業。17年にボーダレス・ジャパンに参画。趣味は南画。

MAY 2022 | FORBES JAPAN

アルファジリ

Alphajiri

There's some new sauces in town! Besides the new and improved hickory smoke bbq sauce we've been using from Romeoville in the USA and Nairobi in Kenya, there's an East African made Japanese ingredient we are so stoked to introduce to you!

It's also made by a long time Japanese friend of ours, and she's been working in the agriculture scene and healthy foods industry in Kenya for a number of years now. Tomoko has a whole variety of products which she either makes or sources herself in Kenya, and our focus is on the classic one made from Kenyan soybean, and its called Miso. Surely you've tried it around our menu in a soup or bowl of ramen, but we are planning to expand our horizons and use it in marinades and dressings to give a kick to your meal.

As the product is a craft one and a little delicate compared to the commercial miso products we are used to, we will experiment with some items before we launch it menu wide, but you are able to purchase in small quantities already from our store in two varieties: Regular (Darker, stronger, and a little more salty) and Shiro (White and slightly sweet).

PS: We've heard a rumor that someone's making soy sauce by the coast?! If you hear something about this Kenyan soy sauce in Mombasa let us know, we are eager to keep replacing bulky imports with quality made East African goodness!

Alphajiri
Eat the Best! Thank a Farmer



tuna tataki

small extras

extra sauce (teriyaki/shogoyaki/katsu)	7
steamed rice	8
veggie fried rice	10
ginger fried rice	10
egg fried rice	10
beef fried rice	15
chicken fried rice	15
pork fried rice	15
prawn fried rice	25
yellowfin tuna fried rice	25
salmon fried rice	30

Popular Small Dishes

miso soup

Japanese soybean paste | spring onions | seaweed
12

tataki

seared, sliced and sprinkled with toasted sesame
served with shredded cabbage
crushed garlic chips | ponzu vinaigrette
beef 39 | tuna 55

age gyoza

crunchy gyoza dumplings | soy vinaigrette
veggie 29 | pork / chicken 35
homemade rayu chilli oil (optional)

gyoza

steamed + seared dumplings | soy vinaigrette
veggie 27 | pork / chicken 32
homemade rayu chilli oil (optional)

moyashi itame

bean sprout | julliene veggies | pan grilled
veggie 25 | beef / pork / chicken 32 | seafood 42

yasai itame

crispy market fresh veggies | sake reduction
25

kinoko itame

shiitake mushroom | oyster mushroom | pan-seared vegetables | light shoyu
25

nasu Dengaku

sliced aubergines / pan grilled with miso
30

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天麸羅



Prawn Tempura (6pc)



Agemono LIGHTLY FRIED

tempura

tail on prawns or thinly sliced veggies
delicately fried and served with a light
and sweet dip

[V] veggies **34**

prawn 2pc **39** | 3pc **52** | 4pc **65**
5pc **78** | 6pc **91** | 7pc **104** | 8pc **117**
mixed veggies & seafood **65**

furai

tail on prawns or thinly sliced
veggies delicately fried with panko
ground sesame | sweet katsu sauce

[V] aubergine **36** | prawn 2pc **42**
3pc **55** | 4pc **68** | 5pc **81**
6pc **94** | 7pc **107** | 8pc **120**



age dashi tofu

soft tofu blocks | crisp exterior | sweetened
soy | spring onion

[V] veggie broth **22** | fish broth **30**

tatsuta-age

deep fried chicken with nara style marination
lemon wedge | tangy aioli

38

fish furai

fish fillet delicately fried with panko
ground sesame | sweet shoyu dipping sauce

60

served with choice of steamed rice, veggie
fried rice or fries or onion rings

katsu

sliced crunchy cutlet steak (Japanese style
schnitzel) | shredded cabbage | ground
sesame | sweet katsu sauce

pork / chicken **55**

served with choice of steamed rice, veggie
fried rice or fries or onion rings

kara age

crispy bite-sized morsels of chicken or squid
tangy aioli | a lemon wedge

[V] shiitake mushroom **32** / chicken **36**
ika (calamari) **48**

[V] = vegetarian

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prawn katsu curry



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Chef's Suggestions

squid game

calamari | fired with sake | shoyu | rice vinegar
sliced onion | garlic | lemon wedge
45

katsu curry

carrot | onion | potato | traditional japanese curry sauce
prawn 3pcs **68** | pork / chicken **48**
served with choice of steamed rice, veggie
fried rice or fries or onion rings

Vvegetarian katsu curry

(aubergine schnitzel) carrot | onion | potato
traditional japanese curry sauce
38

served with choice of steamed rice, veggie
fried rice or fries or onion rings

okonomiyaki

Japanese style cheeseless pizza | shredded cabbage base
Japanese mayo | sweet katsu sauce | spring onion
(choose from "thin & crispy style" or "thick and soft style")
Vvegetable **35** | pork / chicken **42** | seafood **55**

Vkinoko tofu don

shiitake mushroom | oyster mushroom | tofu | spring onion | sweet shoyu
45

pork butayaki

sliced pork | teriyaki glaze
45

chicken yakitori (4pcs)

chicken and spring onion in a savoury & sweet soy based glaze. Serving by string
42



**2pcs prawn
tempura hot-udon**

Hot Noodles



hot-udon

boiled wheat noodles on
with hot soup

choice of: **v** veggie **44** chicken / beef / pork **48**
mixed veggie tempura **45**
2pcs prawn tempura **52**



hot-soba

boiled buck wheat noodles with
hot soup

choice of: **v** veggie **44** chicken / beef / pork **48**
v mixed veggie tempura **45**
2pcs prawn tempura **52**

curry udon

hick bouncy udon noodle | japanese curry gravy
carrot | onion | spring onion | irish potato
green pepper

choice of:
v mixed veggie **38** / **v** shiitake mushroom **45**
chicken / pork / beef **48**

extras

more noodles	7
extra egg	6
extra veggies	5
extra meat/tofu	10

add crunchy; chicken / beef / pork / **18**
veggie katsu cutlet (100g)

Noodle Salad



v hiyashi zaru-udon

chilled wheat noodles on ice with
toasted seaweed and sweet tsuyu dip

42



v hiyashi zaru-soba

chilled buck wheat noodles on
ice with toasted seaweed and
sweet tsuyu dip

42

hiyashi chuka

homemade ramen noodle | julliene veggies
sliced kinshi omelette | cucumber | tomato
sweet soy dressing

choice of tare: creamy sesame / shoyu
v veggie **34** / chicken / beef / pork **39**
seafood **50**



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SOUPLESS RAMEN NOODLE

mazemen

(soupless ramen noodles for mixing)

marinated egg | sesame | bean sprout
menma bamboo shoot | shoyu tare sauce

choice of: **V veggie 36 / chicken /
beef / pork 42 / seafood 65**

tsukemen

(soupless ramen noodles for dipping)

marinated egg | sesame | bean sprout | menma
bamboo shoot | concentrated shoyu tare sauce

choice of: **V veggie 36 / chicken /
beef / pork 42 / seafood 65**

Seafood has seasons.
Ask the seasonal availability

V = Vegetarian

extras

more noodles **7**

extra egg **6**

extra veggies **5**

extra meat/tofu **10**

add crunchy; chicken / beef / pork / **18**
veggie katsu cutlet (100g)

More Noodles

NOODLE SOUP

shoyu ramen noodle soup

noodles handmade with East African wheat flour
choice of soup: chicken paitan or **V veggie**

choice of topping:

V veggie 38 / chicken / beef / pork 42

miso ramen noodle soup

ramen noodle soup with a thicker miso base
choice of soup: chicken paitan or **V veggie**

choice of topping:

V veggie 38 / chicken / beef / pork 42

PANFRIED NOODLES

yaki-soba

ramen noodles pan fried with market vegetables

choice of: **V veggie 33 / chicken / beef / pork 38
seafood 58**

yaki-udon

udon noodles pan fried with market vegetables

choice of: **V veggie 33 / chicken / beef / pork 38
seafood 58**



**sweet and sour
sake prawns**



grilled seafood platter*

small regular

65	120
-	200

prawn | fish | calamari
deluxe lobster | prawn | fish
octopus | calamari | scallop

sizzling iron platter*

beef / chicken / pork (200g)

55

fish of the sea (200g)

85

calamari (sliced)

85

prawn (6pcs)

95

**Grilled & Pan Fried
YAKIMONO***

teriyaki steak sliced thick

sauce: sake | mirin | shoyu glaze with market
fresh veggies
chicken / beef **55**

salmon teriyaki steak

sauce: sake | mirin | shoyu glaze with market
fresh veggies

125

shogayaki sliced thin

sauce: ginger and soy based glaze with
shredded cabbage
pork / beef **55**

japanese steak frittes

thick cut tenderloin beef | medium | tare au jus
french fries in japanese spices | mayo

55

vage tofu steak

crisp silken tofu with market fresh veggies

45

sweet & sour sake prawns (6pcs)

sake prawns with sweet and sour sauce.
served with market fresh veggies and a bowl of
steamed rice

95

*served with choice of steamed rice,
veggie fried rice or fries or
onion rings

V = vegetarian

Seafood has seasons.
Ask the seasonal availability



Seafood has seasons. Ask the seasonal availability

TRADITIONAL JAPANESE RICE BOWL WITH TOPPINGS

Donburimono



teriyaki don
beef or chicken in a savoury & sweet soy based glaze **45**



katsu don
a sliced schnitzel coated in japanese breadcrumbs
eggs | scallions ton (pork) | beef | chicken
beef / chicken / pork **45**



unagi don
bbq freshwater eel in a savoury &
sweet soy based glaze
100g **90** | 200g **160**

gyu don
sliced tenderloin beef | tare sauce | oyster mushroom
sautéed onion | crispy fried egg | scallions **45**

shogoyaki don
sliced tenderloin beef / pork | sautéed onion
ginger sauce | toasted sesame **45**

oyako don
sliced chicken schnitzel steak simmered in tare sauce
onion | over easy egg | scallions **45**

ten don
tempura | mixed seasonal vegetables
drizzled with soy based tare sauce
veggie **38** | prawn 2pcs **52** | 3pcs **60**

pork chashu don
slices of slow cooked char-siu style pork
with spring onion and sesame
100g **37** | 200g **49**

V = vegetarian



mushroom slam burger

Craft Burgers

**ON HOMEMADE BRIOCHE BUN WITH
A JAPANESE TOUCH**

buffalo chicken burger

spicy chicken breast | shredded lettuce | qp mayo | panko | fries
42

romeoville bbq chicken burger

bbq chicken breast | shredded lettuce | qp mayo | panko | fries
42

Li san's cheese slam burger

juicy 250g beef patty | UG mozzarella | red onion
choice of cheese tomato | lettuce | japanese aioli | fries
(ask availability): goat's / camembert / mozzarella **45**

yakuza chashu burger

crumbled pork chashu | juicy 250g beef patty | UG mozzarella
panko onion rings | lettuce | japanese aioli | fries
49

V mushroom slam burger

juicy 250g patty of oyster mushrooms | onions | carrot & diced tofu
crispy red onion | green pepper | japanese aioli | fries
39

katsu burger

(chicken / pork) | shredded cabbage | chips (fries) | tangy mayo
39

bulldog burger

(chicken / pork) | mushroom | lettuce | bulldog sauce | chips (fries)
39

V = vegetarian



grilled fish bento



Bento Boxes

LUNCH BOX WITH MISO SOUP

yujo bento

chef's choice inside out roll,
prawn tempura, gyoza and salad

52

grilled fish of the day

grilled medalion of our fish of the day
steamed rice, gyoza and salad

65

sushi bento

assorted nigiri sushi-zushi, maki rolls,
tempura and salad

68

fish furai bento

crispy fish fillet, steamed rice,
gyoza and salad

65

grilled salmon bento

grilled medalion of salmon, steamed rice
gyoza and salad

85

unagi bento

100g of grilled fresh water eel,
veg tempura, gyoza and salad

110

v kinoko tofu bento

shiitake mushroom, oyster mushroom, tofu,
spring onion, sweet shoyu, veggie gyoza, salad

48

yakisoba bento

pan fried wheat or buck wheat noodle,
vegetable tempura, maki rolls and salad

**v veggie 38 | seafood 60
beef / pork / chicken 48**

kara age bento

lightly battered and fried nuggets,
steamed rice, gyoza and salad
calamari **58** / chicken **48**

teriyaki bento

teriyaki, vegetable tempura, steamed
rice and salad
beef / chicken **50**

katsu bento

crispy strips of fillet, steamed rice,
gyoza and salad
beef / pork / chicken **50**

shogayaki bento

ginger marinated slices of meat,
steamed rice, gyoza and salad
beef / pork **50**

higawari bento

chef's selection of mixed items
v veggie 48 / standard 50

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Ask the seasonal availability

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BANANGE

BREWING COMPANY

-Tasty international food menu delivered to Banange lovers by our friends at Yujo Izakaya-

“The Beef” Slamburger on our home-baked brioche bun with tomato, onion, shredded lettuce, ketchup-mustard-mayo. Served with fries.

39.000 UGX

“The Herbivore” Veggieburger on our home-baked brioche bun. Served with fries.

39.000 UGX

Classic Chicken Wings available in “Juicy Buffalo”/“Tangy BBQ”/“Crispy Homestyle” (Choose One Style)

Small (250g) 25.000UGX / Regular (500g) 42.000UGX / Large (1kg) 82.000UGX

**Adam’s Cauliflower Wings available in “Juicy Buffalo”/“Tangy BBQ”/“Crispy Homestyle” (Choose One Style)
(250g) 24.000 UGX**

▀ Banange craft beer battered panko onion rings + Ketchup or Mayo (choose amber/IPA).

24.000 UGX

▀ Sea salted skin-on fries 200gr + Ketchup or Mayo

15.000 UGX

Dipping Sauce Add-ons:

Ranch or Chili Aioli.

3,000UGX each



sesame opera cake

Dessert

ask what's available today!

gourmand

selection of 4 super-mini dessert, served with your choice of Japanese tea / black tea / coffee **35**



v tiramasu

tiramisu + masu = :-)
20



v New York style R.E.A.L. baked cheese cake of the day

a thick slice of rich cheese cake made with cream cheese from the ladies at R.E.A.L. - Revival of East African Ladies (please wait for it to soften) **25**



v French style tart of the day

homemade pastry crust filled with fruits or other delights made in house and served by the slice **20**



craft chocolate snicker bar

latitude chocolate bar filled with layered cream, peanuts, and caramel **25**

matcha ice cream

guinomi (small) **7** | masu (medium) **15**

mini chocolate mousse guinomi

a very tiny latitude chocolate mousse served in a sake cup (please wait for it to soften)

V = vegetarian



PHOTOS



DESIGN



ILLUSTRATIONS

