



**SAIKAI**  
IZAKAYA  
さいかい



# The ancient essence of Japan

MENU



87



700



10k





## Otsumami | Petiscos | Appetizers |

1. SUNOMONO KYURI |  
JAPANESE CUCUMBER IN LIGHT VINEGAR.  
5.50

2. AGEDASHI TOFU |  
FRIED TOFU IN WARM DASHI.  
7.50

3. MISO HORENSO |  
FRESH SPINACH COATED IN SWEET MISO SAUCE,  
A CLASSIC COMBINATION OF JAPANESE FLAVORS.  
5.50

4. EDAMAME YAKI |  
GRILLED EDAMAME WITH SALT.  
5.50

5. ONIGIRI |  
RICE BOWL WRAPPED WITH  
SEAWEED/ DRY NORI AND PICKLES  
5.50







6. EDAMAME PICANTE |  
EDAMAME WITH GARLIC.  
5.50

7. KIMCHI |  
SPICY KOREAN KIMCHI.  
5.50

8. TORI GYOZA |  
PAN-FRIED CHICKEN GYOZA.  
6.50

9. BUTA GYOZA |  
CRISPY PORK GYOZA.  
6.50

10. MISO SHIRO |  
MISOPASTE SOUP  
5.50

11. YASAI GYOZA |  
PAN-FRIED GYOZA FILLED WITH MIXED VEGETABLES.  
6.00

12. POTETO SARADA |  
JAPANESE POTATO SALAD.  
5.50





# Yakitori | Grelhados | Skewers | くしやき

1. YAKITORI |  
GRILLED CHICKEN THIGH SKEWER,  
MARINATED IN TRADITIONAL JAPANESE TARE SAUCE.  
6.00 (2 PCS)

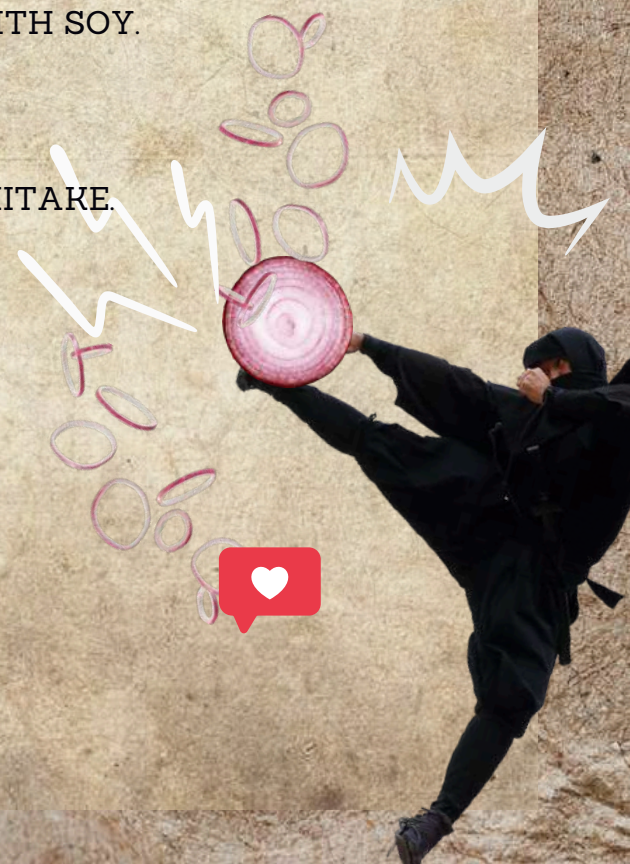
2. NEGIMA |  
CHICKEN AND GREEN ONION GRILLED ON A SKEWER.  
6.00 (2 PCS)

4. TSUKUNE |  
JUICY GRILLED CHICKEN MEATBALL.  
3.80 (1 PCS)

5. BUTABARA |  
TENDER AND CRISPY PORK BELLY.  
6.50

6. TÔMOROKOSHI |  
GRILLED SWEET CORN WITH SOY.  
6.00 (2 PCS)

SHIITAKE |  
AROMATIC GRILLED SHIITAKE.  
5.00 (2 PCS)





## Agemono | Fritos | Fried |

1. EBI TEMPURA |  
CRISPY FRIED SHRIMP.  
20.50

2. YASAI TEMPURA |  
CRISPY VEGETABLE TEMPURA.  
15.00

3. KARAAGE |  
CRISPY, JUICY FRIED CHICKEN.  
9.50

4. NASU DENGAKU |  
EGGPLANT WITH SWEET MISO GLAZE.  
6.50

5. TAKOYAKI |  
JAPANESE OCTOPUS BALLS WITH SAUCE AND MAYO  
6.50





## Shusai | Pratos Principais | Main Dishes |

### 1. GYU TAN |

THIN SLICES OF BEEF TONGUE GRILLED JAPANESE STYLE.

17.90

### 2. YASAI CHAHAN |

FRIED RICE WITH VEGETABLES AND A TOUCH OF SOY SAUCE.

14.90

### 3. BUTA CHAHAN |

FRIED RICE WITH GRILLED PORK PIECES.

16.90

### 4. KATSU CURRY |

MILD JAPANESE CURRY WITH CRISPY PORK CUTLET AND WHITE RICE.

17.90

### 5. EBI FURAI KARE |

MILD JAPANESE CURRY WITH CRISPY BREADED SHRIMP AND STEAMED WHITE RICE.

17.90





## Menrui | Massas | Noodles |

### 1. HIYASHI SOBA |

COLD SOBA NOODLES SERVED WITH SOY-BASED DIPPING  
SAUCE, PERFECT FOR HOT DAYS.

14.50

### 2. EBI FURAI UDON | UDON WITH SHRIMP.

16.50

### 3. HIYASHI CHIUWA RAMEN COLD RAMEN WITH VEGETABLES

14.50



***Ramen  
is  
Art***



## Dezāto | Sobremesas | Desserts |

1. TEZUKURI |  
; MATCHA MOCHI

4,90

2. MANGA MOCHI |  
; MANGO MOCHI

4,90

3. KOKONATTSUKŌHĪ MOCHI |  
COCONUT COFFEE MOCHI

4,90

4. PISUTACHIO CHĪZUKĒKI |  
PISTACHIO CHEESECAKE

5,50

5. GOMA AISU |  
SESAME ICE CREAM

: 4,50

6. MATCHA AISU |  
MATCHA ICE CREAM

4,50

7. DORAYAKI |

: 4,90







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焼鳥 IZAKAYA  
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87 700 10k

**CHEF'S  
SIGNATURE**



## Densetsu | Legends of the Old Market |

1. NANKOTSU KARAAGE |  
SOFT BONES OF CHICKEN BREAST,  
10.50

2. BUTA NO KAKUNI |  
PORK BELLY SLOW-COOKED IN SOY AND SAKE  
10.50

3. KHANI KOROKKE |  
CREAMY CRAB CROQUETTES,  
10.00





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4. TEBASAKI |  
JUICY GRILLED WINGS.  
6.50

5. ASUPARĀ MAKI |  
GRILLED ASPARAGUS WRAPPED IN BACON.  
6.50





6. TORI NANBAN |  
FRIED CHICKEN WITH SWEET AND SOUR SAUCE.  
12.00

