

Rice

Beef Curry

Flavorful Japanese curry with tender sliced beef, served over a bed of steamed rice.

365

Katsu Curry

Crispy, breaded pork cutlet (katsu) served with rich Japanese curry sauce over steamed rice.

450

Beef Chahan

Hearty Japanese-style beef fried rice, wok-tossed with eggs and fresh vegetables.

350



Omurice

420

A comforting dish of fried rice, neatly wrapped in a fluffy omelet, often drizzled with ketchup.

Unaju

865

(Half)

1640

(Full)

Succulent grilled eel (unagi) glazed with a sweet and savory sauce, served over a bowl of steamed rice.

375

Katsudon

A classic rice bowl topped with a deep-fried pork cutlet (tonkatsu), simmered with egg and a savory-sweet dashi sauce.

475

Gyudon

A comforting beef bowl featuring thinly sliced tender beef and onions, simmered in a savory sauce and served over rice.

395

Tendon

A delightful rice bowl topped with crispy tempura, featuring assorted vegetables and shrimp.



Noodles

Yakisoba

A popular Japanese stir-fried noodle dish, featuring wheat noodles, tender meat, and mixed vegetables in a savory sauce.

300

Tempura Udon

Thick, chewy wheat udon noodles served in a savory hot broth, generously topped with crispy tempura.

380



Ramen

Tantanmen

A flavorful and rich Japanese ramen with a creamy, spicy broth, often featuring minced pork and a hint of sesame.

350

Shoyu Ramen

A classic Japanese ramen with a clear, savory soy sauce-based broth, typically topped with tender pork, egg, and vegetables.

350

Tonkotsu Ramen

A rich, creamy, and milky pork bone broth ramen, simmered for an extended period to achieve its distinctive depth of flavor.

360

Miso Ramen

A hearty and flavorful Japanese ramen with a savory broth made from miso (fermented soybean paste), often topped with pork, corn, and other vegetables.

390

Miso (Soup)

A traditional and wholesome Japanese soup made with savory dashi stock and fermented miso paste.

80



Salad

Kani Salad

A refreshing salad with shredded crabsticks, crisp cucumber, and leafy greens tossed in a creamy dressing, topped with nori.

220

Potato Salad

Classic Japanese potato salad with creamy mashed potatoes and mayonnaise, often mixed with finely diced vegetables for a comforting side.

150

Sushi/Nigiri

Uni

Sea urchin roe, known for its rich, creamy, and distinctively sweet flavor.

380

Tobiko

Flying fish roe, small and crunchy with a subtly salty, slightly smoky flavor.

200

Aburi Salmon

Lightly seared salmon sushi, offering a smoky aroma and melt-in-your-mouth texture.

280

Salmon

Classic fresh salmon sushi, prized for its tender texture and delicate, buttery taste.

230

Maguro

Fresh tuna sushi, a popular choice for its mild flavor and firm, meaty texture.

230

Tako

Cooked octopus sushi, with a firm yet tender bite and a subtle, sweet ocean flavor.

180

Ebi

Cooked shrimp sushi, offering a sweet and tender bite with a slightly firm texture.

120

Ika

Fresh squid sushi, known for its subtly sweet taste and uniquely firm, chewy texture.

170



Sashimi

Otoro Salmon

Premium fatty salmon belly, known for its rich marbling and melt-in-your-mouth texture.

550

Aburi Salmon

Lightly seared salmon sashimi, offering a delicate smoky aroma and tender, buttery flavor.

380

Salmon

Classic fresh salmon sashimi, prized for its vibrant color, tender texture, and delicate taste.

350

Maguro

Fresh tuna sashimi, a popular choice for its mild flavor and firm, meaty texture.

250

Spicy Maguro

Fresh tuna sashimi mixed with a spicy sauce, offering a zesty kick to the classic taste.

230

Uni Sashimi

Sea urchin roe served as sashimi, celebrated for its unique creamy texture and sweet, briny notes.

400

Kani Stick Sashimi

Crab stick sashimi, a simple and sweet option with a tender, flaky texture.

200

Maki

Osaka Tower

A delightful fusion roll featuring the classic California Maki base, elegantly topped with a vibrant and zesty spicy crunchy tuna, offering a harmonious blend of flavors and textures.

480

Philadelphia Maki

A classic roll combining smoked salmon, cream cheese, and avocado, offering a rich and creamy flavor.

380

Dragon Roll

An exciting roll with tempura shrimp, avocado, and a drizzle of eel sauce, resembling a dragon's tail.

380

California Maki

The popular inside-out roll with imitation crab meat, avocado, and cucumber, a perfect starter for sushi newcomers.

380

Las Vegas Maki

A creative roll including salmon, tuna, cream cheese, and avocado, lightly fried for a crispy exterior.

380



Waku Maki

A delightful roll combining sweet crab stick and crisp cucumber (kyuri), enhanced with a satisfying crunch from tempura flakes.

290

Umaki

A traditional roll featuring grilled eel (unagi), offering a rich, sweet, and savory flavor.

380



Temaki

Uni Temaki

A hand-rolled cone of nori filled with creamy sea urchin roe, rice, and fresh ingredients, offering a rich and distinct flavor.

280

Maguro Temaki

A fresh hand-rolled cone of nori with tender tuna, rice, and complementary fillings.

280

Salmon Temaki

A fresh hand-rolled cone of nori with delicate salmon, rice, and other fresh ingredients.

250





KAGOSHIMA WAGYU

HOMEMADE

Unagi Kabayaki

Broiled freshwater eel (unagi) glazed with a sweet and savory sauce, a traditional Japanese delicacy.

580

Dashimaki Tamago

A classic Japanese rolled omelet, fluffy and subtly sweet, made with dashi broth for a delicate flavor.

220

Edamame

Lightly salted, steamed green soybeans in the pod, a classic and healthy Japanese appetizer.

150

Wiener Sausage

Japanese sausage.

220



STEAK

A5 Wagyu Steak

2500

Indulge in the unparalleled richness of premium A5 Wagyu steak, renowned for its exquisite marbling and melt-in-your-mouth tenderness.

Saikoro Steak

950

Juicy diced beef steak, pan-fried and seasoned, offering a tender and flavorful bite.



GYOZA

Chicken Gyoza

360

Five pieces of savory Japanese dumplings, filled with seasoned ground chicken and pan-fried to a crispy perfection.

Pork Gyoza

360

Five pieces of traditional Japanese dumplings, generously filled with seasoned ground pork and pan-fried until golden.

Teba Gyoza

480

Three pieces of chicken wings, filled with seasoned ground chicken and pan-fried to a crispy perfection.



Grilled Seafood

Saba-Shioyaki

295

A traditional Japanese dish of grilled mackerel. The fish is seasoned with salt and grilled until the skin is crispy and the flesh is tender.

Salmon Kabutoyaki

260

A grilled dish featuring the head and collar of a salmon. It is seasoned and grilled until the skin is crispy, and the meat is tender and flavorful.



Fried Food

Ebi Tempura

Succulent, large shrimp that have been battered in a light, crispy tempura flour and deep-fried to perfection.

355

Ebi Fry

A popular Japanese dish featuring large shrimp that are coated in crunchy panko breadcrumbs and then deep-fried until golden brown.

320

Chicken Karaage

A popular Japanese fried chicken dish where bite-sized chicken pieces are marinated and then coated in a light flour mixture and deep-fried.

260

Kakiage Tempura

A type of tempura fritter made with a mix of shredded vegetables and small pieces of seafood, all held together in a light tempura batter and deep-fried.

280

Cheese Korokke

Creamy mashed potatoes mixed with savory cheese, breaded and deep-fried until golden brown.

170

Korokke

Classic Japanese potato croquettes, made with creamy mashed potatoes, lightly breaded and deep-fried to a crispy finish.

140



Juices

Canned Mango	100
Canned Four Season	100
Canned Orange	100
Canned Pineapple	100

Sodas

Regular Coke	80
Coke Zero	80
Sprite	80
Royal	80

Dessert

Matcha Ice Cream	120
Banana Tempura w/ Caramel Sauce	180
Mixed Seasonal Fruits	220
Cake of the Day	180



Sapporo Draft Beers



The original. The icon. Sapporo Premium Beer is a refreshing lager with a crisp, refined flavor and a clean finish. The perfect beer to pair with any meal and any occasion. Kampai!

180



180

Experience the Darker Side of Sapporo. Our first dark beer is bold and flavorful, yet smooth and crisp in the classic Sapporo fashion. Sapporo Premium Black is crafted with roasted dark malts and a refined hop bitterness that is complemented by a sweet, round fullness and distinct coffee and chocolate flavors.