

Otsumami

Edamame – Boiled or Grilled (v)	5
Spinach Goma-ae – Spinach with Sesame Dressing (v)	6
Nasu Dengaku - Miso Glazed Aubergine (v)	8
Agedashi Tofu - Fried Tofu in Dashi (v)	8
Salmon Mi Cuit – Japanese Smoked Salmon 💿	10
Yellowtail Carpaccio 🔕	12
Wagyu Beef Tataki	14
Agemono	
Prawn Tempura 💮	14
Vegetable Tempura (v)	10
Mixed Tempura 🐵	16
Chicken Karaage 🗐	8
Salads	
Kaiso Salad - Seaweed with Vinaigrette Dressing (v)	6
Hotori Salad - Grilled Vegetables with House Dressing (v)	8
Comfort Food	
Onigiri – Rice Balls with Chicken Broth	6
OChazuke - Rice in Tea and Dashi Broth	6
Sides	
Homemade Miso Soup (v)	3
Rice - White or Brown	3
Tsukemono - Assortment of Pickles (v)	5
Dessert	
Mochi Ice Cream 📵 🔘	6
Matcha Ice Cream 📵 🔘	6
Yuzu Sorbet (v)	6

6 per Skewer

110



Yakitori

Izakaya Set

Teba - Wing

Sasami – Breast

Negima - Thigh with Spring Onion

Tsukene - Chicken Meatball with Soy Cured Egg Yolk (1)

Hotori Set

Teba - Wing

Sasami - Breast

Obi - Inner Thigh

Soriresu - Chicken Oyster

Negima - Thigh with Spring Onion

Tsukene - Chicken Meatball with Soy Cured Egg Yolk

Special Yakitori Cuts of the day

Please check with our staff for availability

Beak to Tail Set

Pre-booking only with 48-hour notice please

Teba - Wing

Sabiyaki - Tender

Sasami - Breast

Negima - Thigh with Spring Onion

Tougarashi - Drumstick with Spring Onion

Obi - Inner Thigh

Soriresu - Chicken Oyster

Nankotsu - Cartilage

Engawa - Chicken Belly

Furisode - Chicken Shoulder

Bonjiri - Tail Meat

Seseri - Neck Meat

Hatsu - Heart

Sunagimo - Gizzard

Reba - Liver

Genkotsu - Knees Softbone

Tsukune - Chicken Meatball with Soy Cured Egg Yolk



Allergens:











Milk