

O-susume Course

おすすめコース

Tori Course (7 skewers)	鳥コース	\$298
Tama Course (10 skewers)	玉コース	\$398
Omakase Course (12 skewers, salad, chef's selection of rice, chicken soup, mitarashi ice cream)	おまかせコース	\$598



Kushi



Skewer

Kawa Chicken skin	皮	Ginkawa Gizzard skin	銀皮	
Hatsu Heart	ハツ	Leba Liver	レバー	
Saezuri Esophagus	さえずり	Peta Thick back skin	ペリ	\$40

Tsukune Meatball	のりね	Kashiwa Thigh	かしわ	
Kokoro Nokori Aorta	心臓のこり	Engawa Rib meat	えんがわ	
Maruhatsu Whole heart	丸心臓	Genkotsu Knee soft bone	ゲンコツ	
Sunagimo Gizzard	砂肝	Aburatsubo Root of chicken tail	油のぼ	
Obi Inner thigh	おび	Hiza-Gashira Knee Gristle	ひざがしら	
Tougarashi Calf Muscle	とらがらし	Achilles Achilles Tendon	アキレス腱	
Kappa Chest soft bone	カッパ	Kanmuri Chicken crown	かんむり	\$42

Sabiyaki White meat with wasabi	さび焼き	Mitsubamaki Mitsuba wrapped with white meat	三葉巻き	
Tokkuri Whole Neck	とんねり	Negima Thigh with leeks	ねぎま	
Kaburi Lower Thigh	かぶり			\$46

Bonjiri
Chicken Tail

Furisode
Shoulder

Tebasaki
Wing

ほんじり

ふりそで

てbasaki

Soriresu
Chicken oyster

Buta Karubi
Pork belly

Otafuku
Sweet Breads

ソリレス

豚カルビ

おたふく

\$46

Buta Bara no Shogamaki
Ginger wrapped with pork belly

豚バラの生姜巻

\$48

Kurogewayyu (A3)
Japanese A3 black beef Tenderloin

A3黒毛和牛

テンダロイン

\$138

Shiro Leba no Tataki
White liver tatakai

白レバーのたたき

\$180

Yasai



Vegetables

Peko Dama
Small onion

ぺこま

Asupara
Asparagus

アスパラ

\$40

Kinshinsai
Day-lily

金針菜

Ginnan
Ginko nut

銀杏

Shishito
Japanese green pepper

ししとう

Atsuage
Thick fried tofu

厚揚げ

Shiitake
Shiitake mushroom

椎茸

Namafu
Wheat Mochi

生麩

\$42

Jiki no Yasai
Seasonal vegetable

時季の野菜

\$MP

Rakuretto Chiizu no Inariyaki
Fried tofu stuffed with raclette cheese

ラクレットチーズのinari焼き

\$52

Puroboroone Chiizu
Provolone cheese

プロボロネチーズ

\$58

Ippin



Sides

Goemon Tofu
Soft Tofu with Katsuo & Ginger

Okinawa Mozuku
Pickled Mozuku seaweed

Kawa no Tsukudani
Chicken skin boiled in soy sauce

Yaki Toumorokoshi
Grilled Corn

豆腐

沖縄水雲

皮の佃煮

焼きコーン

\$58

\$62

\$62

\$68

Wasabi Shoyu Zuke
Pickled Wasabi Leaves

山葵醤油漬

\$68

Yaki Ninniku no Tamarizuke
Grilled garlic with "Tamari" soy sauce

焼んにんにくたまり漬

\$68

Hiyashi Tomato
Fresh tomato

冷やしトマト

\$72

Hiroshima Konyaku no Kinpira
Devils tongue "kinpira" style

広島こんにゃく

\$78

Shun no Sarada
Seasonal salad

旬のサラダ

\$98

Jikasei Oshinko
Homemade pickles

自家製お新香

3 kinds \$128

1 kind \$48

Oshokuji



Rice

Toritama Donburi
Toritama rice bowl

酉玉丼

\$138

Oyako Donburi
Chicken & egg rice bowl

大人味! 巨匠親子丼

\$128

Ochazuke (ume, nori)
Rice with "dashi" soup (plum, seaweed)

お茶漬

\$92

Yaki Onigiri
Grilled Rice

焼おにぎり

\$88

Tori Soup
Chicken soup

鶏スープ

\$50

Kanmi



Dessert

Mitarashi Ice Cream
Soy sauce ice cream

みたらしアイスcream

\$58

Seasonal Ice Cream

季節のアスカム

\$58

10% service charge will be added on all above prices.