

# ドンパチ

DONPACHI SAKE BAR



TO THE SAKE WORLD  
WELCOME TO TH

SEASONAL SAKE  
AGING SAKE  
HOT SAKE  
SAKE ROCKY  
SAKE ROCKY  
SAKE HIGH-BALL

酒は純米 爛ならなおよし 上原 浩

Junmai-shu is very good. Furthermore, Kan-zake junmai -shu is the best. Hiroshi Uehara

## What is “Junmai-Shu Pure sake”? 純米酒とは？

Traditional sake is made purely from rice and water. From time to time, you may see sake made with some additional ingredients such as alcohol, sugar and artificial acids. Sake made purely from rice and water is called “Junmai-shu” .

Junmai-shu is rich in Umami and soft alcohol factors from fermentation of rice. Good after-drink feeling.

純米酒とは、米（と米で作った米麹）だけで造られた日本酒のこと。清酒には純米酒以外に、米以外のもの、例えばアルコールや糖類、酸味料なども使われているもの（本醸造など）があります。

純米酒には米が発酵してきた、うまみやアルコールのおいしさがそのままです。酔い心地がやさしく、翌日に残りにくいといわれます。

## Kan-zake [Warmed up sake] 爛酒のすすめ

Warmed up sake is called “Kan-zake” ,” Okan” , which is a unique way to drink alcoholic beverages if seen globally. Reason1 for Kan-zake – better taste (umami)

Warming up sake yields a distinct kind of umami (delicious taste), especially at around body temperature.

Reason2 for Kan-zake – Friendly to your body

Alcohol is normally absorbed into the body in the stomach and absorption of alcohol begins when the temperature of alcohol becomes closer to body temperature. When you drink Kan-zake, absorption of sake and breakdown of alcohol begins without delay, and smoothly as you drink. You will begin to feel the effects of alcohol simultaneously and can control the amount you drink more easily as you feel it.

Manner and etiquette of drinking sake

Hold your cup to receive sake poured by your drinking partner or somebody else. You are expected to raise your cup to receive other’ s courtesies. It is considered to be even more polite, if you hold your cup with both hands.

Pour sake to others before filling your own cup, when you drink with someone. It is considered a cordial etiquette to pour sake into the other’ s cup when you see it empty, before you pour it into your own cup.

You will often see this kind of behaviour in Japan as people pour sake into each other’ s cup and share the joy of drinking. If you don’ t want to drink any more sake, of course, you can frankly say “no” , or make a gesture of “no” with a smile!

・純米酒には、温めるとおいしさが顔を出してくる成分がたくさん含まれています。

・舌や口の中にある“味覚センサー”は、体温くらいが一番敏感に働きます。

・暖かいお酒はお腹も温めます。お腹に入ったアルコールは、体温くらいに温まってから吸収が始まります。

爛酒はお腹に入ったらずくに吸収が始まり、飲んだ分量がそのまま酔った分量です。だから飲みすぎることが少なく分解も早いのです。

# MENU FOOD MENU FOOD


## [APPETIZER]

1. 枝豆 EDAMAME	6
Salted soyabeans	
 2. べつこう卵黄 BEKKO RANOH	8
DONPACHI Special egg yolk	
 3. あん肝ポン酢 ANKIMO PONZU	15
Monkfish liver with ponzu sauce	
 4. 牡蛎のオイル漬け KAKI OIL ZUKE (2pcs)	13
Marinated oyster with salmon-roe	
 5. 蛸キムチ TAKO KIMCHI	12
Octopus kimchi with sour cream	
 6. チャンジャクリームチーズ CHANJA CREAM CHEEZE	12
Korean fish innards pickle with cream cheeze	
7. がつこクリームチーズ GAKKO CREAM CHEEZE	9
Smoked radish pickles with cream cheeze	
8. じゃこネギ豆腐 JAKO NEGI TOFU	10
Deep fried small fish with tofu	
 9. 鶏レバーパテ LIVER PATE (2pcs)	10
Chicken liver paste	
10. 豚角煮 BUTA KAKUNI	12
Soy-Braised pork	
11. 烏賊明太 IKA MENTAI	10
Squid sashimi with cod roe	
12. まぐろ山かけ MAGURO YAMAKAKE	12
Tuna sashimi with grated Japanese yam	
13. 山芋千切り YAMAIMO SENGIRI	9
Sliced Japanese yam	

 14. 黒オリーブのマリネ MARINATED BLACK OLIVE	6
Marinated black olive with nats paste	
15. たこわさび TAKO WASABI	9
Marinated octopus with wasabi	
16. いか塩辛 IKA SHIOKARA	7
Salted squid with squid guts	
17. ホタルいか沖漬け HOTARUIKA OKI ZUKE	12
Marinated small squid	
18. なまこ酢 NAMAKOSU	10
Vinegared sea-cucumber	
19. 茎わさびの漬物 KUKIWASABI TSUKEMONO	12
WASABI stem pickles	

20. おつまみ 3点盛り 上の□内からお選びください。  
OTSUMAMI SANTEN MORI 15  
Assorted appetizer 3 kinds, you can choose from the square

## [PAN-FRIED]

 1. ゴーヤチャンプル GOYA CHANPURU	12
Pan-fried bitter melon with egg (Okinawa style)	
2. 豚キムチ BUTA KIMCHI	12
Pan-fried pork belly with Kimchi	

# MENU FOOD MENU FOOD


## [GRILLED]

1. 焼きたらこ YAKI TARAKO grilled cod roe	13
2. わたもち丸干し烏賊 WATAMUCHI IKA grilled dry-squid with squid guts	13
3. たたみイワシ TATAMI IWASHI grilled dried sheet of small sardine	15
 4. えいひれ EI HIRE grilled dry stingray fin	15
 5. はまちカマ塩焼き HAMACHI KAMA grilled yellowtail cheek	25
 6. 特大ほつけ塩焼き HOKKE grilled big atka mackerel	32
7. スルメイカ姿焼き YAKI IKA grilled squid	18
8. さば塩焼き SABA grilled mackerel	13
9. ししやも SHISHAMO grilled smelt	12

## [SALAD]

 1. 鶏燻製のパクチーサラダ PAKUCHI SALAD smoked chicken and coriander salad	13
 2. 厚切りベーコンのポテトサラダ POTATO SALAD bacon and potato salad	10
3. 冷しトマト HIYASHI TOMATO sliced tomato	9

## [SASHIMI & SUSHI]

1. 刺身 5 点盛り SASHIMI GOTEN MORI Assorted Sashimi 5 kinds	48
2. 刺身 3 点盛り SASHIMI SANTEN MORI Assorted Sashimi 3 kinds	30
3. マグロ赤身 MAGURO AKAMI Tuna Sashimi	12
4. サーモン SALMON Salmon Sashimi	12
5. 炙り鯖 ABURI SHIME SABA Vinegared mackerel sashimi	12
6. 寿司 5 貫盛り SUSHI GOKAN MORI Assorted Sushi 5 kinds	15
 7. サーモンクランチロール SALMON CRUNCHY ROLL	16

# MENU FOOD MENU FOOD

## [DEEP FRIED]

1. 若鶏からあげ (オリジナル or カレー風味)  
TORI KARAAGE (Curry or Original) 10  
Fried chicken
-  2. 北海道ポテトのフレンチフライ  
HOKKAIDO POTATO FRENCH FRIES 10
3. タコからあげ  
TAKO KARAAGE 10  
Deep-fried octopus
4. 川海老からあげ  
KAWAEBI KARAAGE 10  
Deep-fried small prawn
5. カニクリームコロッケ サルサソース添え  
KANI CREAM CROQUETTE (1pc) 7  
Crab cream croquette with salsa sauce
6. 牡蠣フライ タルタルソースかけ  
KAKI FRIES (4pcs) 12  
Deep-fried oyster with tartar sauce
7. チキン南蛮  
CHICKEN NANBAN 15  
Fried chicken with tartar sauce
8. じゃがもちチーズ  
JAGAMOCHI CHEEZE (3pcs) 12  
Cheeze in Deep-fried potato cake

## [STEAK]

-  1. ビーフステーキ  
BEEF STEAK 100/200g1m 24/48  
(teriyaki / butter soy-sauce / salt & pepper)
2. チキンステーキ  
CHICKEN STEAK 16  
(teriyaki / butter soy-sauce)

## [RICE]

1. たまごかけご飯  
TKG 8  
Japanese rice with raw egg
2. おにぎり  
ONIGIRI (1pc) 4  
Rice ball (mentaiko / ume / yukari)
3. ドンパチとろ玉おにぎり  
DONPACHI TOROTAMA ONIGIRI (1pc) 6  
Donpachi special egg-yolk in Rice ball
4. お茶漬け  
OCHAZUKE 10  
Tea rice (mentaiko / ume)
5. どすこいスタミナ丼  
DOSUKOI STAMINA DON 16  
Pork belly bowl with raw-Japanese egg
-  6. ドンパチ角煮丼  
DONPACHI KAKUNI DON 18  
Soy-braised pork bowl
7. ステーキ丼  
STEAK DON 25  
Butter steak bowl
8. カレーライス  
CURRY RICE 13  
Chicken curry rice

## [NOODLE]

-  1. 特製塩らーめん  
SPECIAL SHIO RAMEN 15
2. 特製チキンカレーらーめん  
CHICKEN CURRY RAMEN 15
3. 特製チキンカレーうどん  
CHICKEN CURRY UDON 15