

Kabocha Korokke
(Japanese Pumpkin Croquette)

かぼちゃコロッケ

Japanese pumpkin croquettes with panko crust,
drizzled with classic ketchup and mayonnaise.

€9.9 / 2 pieces

Salmon Tartare Cutlet

サーモンのレアカツ

Enjoy the contrast between the crispy, golden
outer coating and the soft, tender, rare interior of
the salmon. Served with homemade tartar sauce
for a refreshing accent.

€15.9

Salmon Chazuke

鮭茶漬

Steamed rice topped with grilled salmon, gently
finished with fragrant green tea broth for a
delicate and comforting flavor.

€17.9

Autumn Delights Menu

秋の味覚メニュー

Ajitama (Season Egg)

味玉

Soft-boiled egg marinated for 24 hours in our signature soy-dashi blend, with custard-like yolk.

€4.9

Wakame (Seaweed Salad)

ワカメ

Refreshing seaweed salad with cucumber ribbons, tossed in a sesame-rice vinegar dressing.

€5.9

Namasu (Radish Carrot Pickles)

なます

Traditional Kyoto-style pickles with julienned daikon and carrot, lightly sweetened.

€5.9

Hiyayakko (Cold Tofu)

冷奴

Ice-cold silken tofu topped with fresh daikon, ginger, scallions and wasabi. Finished with homemade soy sauce.

€6.9

Ume Cherry Tomato

梅チェリートマト

Sun-ripened cherry tomatoes pickled in ume plum brine.

€6.9

Edamame

枝豆

Chilled edamame tossed with wasabi-garlic sauce and toasted sesame seeds.

€6.9

Salmon Sashimi / Grilled salmon Sashimi

サーモン / 炙サーモン

Fresh Norwegian salmon, hand-sliced to perfection.

€8.9 / €9.6

Tuna Tataki

キハダ鮪のたたき

Seared yellowfin tuna with our homemade wasabi-lemon sauce.

Garnished with lemon slice and a sprinkle of toasted sesame seeds.

€15.9

Chicken Gyoza / Vegetable Gyoza

鶏肉の餃子 / 野菜の餃子

Hand-pleated dumplings with free-range chicken, cabbage, and secret spice blend. Pan-fried to crispy perfection. Paired with homemade dipping sauce.

Crispy pan-fried dumplings with a seasonal plant-based filling: minced shiitake, cabbage, garlic chives, and mountain yam for texture. Paired with homemade dipping sauce.

€9.5 / 5 pieces

Karaage (Fried Chicken)

鶏の唐揚げ

Juicy Japanese-style fried chicken with a crisp golden coating.

€12.9

Fried Shrimp

エビフライ

Crispy jumbo prawns served with our signature duo sauce:

Kyoto-style white miso mayo and Unagi glaze drizzle.

€13.9 / 3 pieces

Yakitori (Grilled Chicken Skewers)

焼き鳥

Premium boneless chicken thigh grilled over binchotan charcoal, glazed with our 18-hour aged teriyaki sauce.

€13.9 / 4 pieces

Homemade Tonkotsu Ramen

手造り豚骨ラーメン

(Choice of vegetarian or seafood options)

18-hour bone broth: Milky-white pork collagen broth, simmered with marrow bones and secret Kyoto-style aromatics

Hand-pulled noodles: Daily fresh noodles with 32% hydration for perfect chew

House-cured chashu: 48-hour marinated pork belly, torch-seared to order

Traditional toppings: Ajitama egg, kikurage mushrooms, scallions

€17.9

Add extra noodle 替玉 €3