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### ZENSAI

ROASTED EDAMAME	6
HOMEMADE CHILI EDAMAME	7
ROBATA CORN COB WITH MISO BUTTER	10
HOURENSOU NO GOMA-AE (TRADITIONAL SPINACH LEAVES WITH SESAME)	9
PADRON SHISHITO PEPPERS IN TEMPURA WITH YUZU SALT	7
SLICE OF WAGYU A5 FROM KAGOSHIMA CURED FOR 2 MONTHS AND NORI FROM FUKUOKA	16

### STARTERS

SUNOMONO WITH WAKAME (CUCUMBER SALAD)	8
ROBATA ROASTED AVOCADO, SMOKED TOFU, MIZUNA AND SANBAIZU DRESSING	12

Sakuzuke Kemuri cured in porcelain for 24h

HAMACHI IN WHITE SOY SAUCE	16
FAT BELLY IN DARK SOY SAUCE	19

TATAKI OF SMOKED BONITO, EGG YOLK AND SOY SAUCE	16
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SWEET OCTOPUS COOKED IN SOY SAUCE, CUCUMBER AND WAKAME SALAD	18
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MISO AUBERGINE - NASU DENGAKU	10
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SANLUCAR GYOZA (KING PRAWNS AND GINGER)	14
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IBERIAN PORK GYOZA	12
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WAGYU GYOZA	22
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KARAAGE CHICKEN (JAPANESE STYLE FRIED CHICKEN)	14
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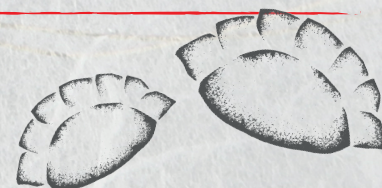
MISO SOUP	6
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MISO AND MOLLUSC SOUP	8
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Shabu-shabu  
Kemuri style

BARBATE SHABU (SLICES OF FAT BELLY, O'TORO AND CHUTORO)	20
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WAGYU SHABU (SLICES OF WAGYU)	32
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## 炉端焼き

### ROBATAYAKI

An ancient Japanese cooking technique in which meat, vegetables and fish are cooked on skewers over charcoal.

SHISO MEATBALL (TSUKUNE) (2 PCS)	9
VEAL SWEETBREADS AND LIME (2 PCS)	9
CHICKEN TAIL (2 PCS)	9
THIGH (2 PCS)	9
BREAST (2 PCS)	9
SHIITAKE AND KATSUOBUSHI (2 PCS)	6
WAGYU (50GR)	30
CRISPY CHICKEN SKIN (2 PCS)	6
WINGS (2 PCS)	9
CHICKEN OYSTER AND MENTAIKO (2 PCS)	9

Limited edition

### TEMPURA

PRAWN-STUFFED PORTOBELLO (2 PCS)	4
KING PRAWN (2 PCS)	6
KING PRAWN KAKIAGE (2 PCS)	6
NARISAWA SQUID (2 PCS)	9
PIJOTA (1 PC)	7
MIXED VEGETABLE TEMPURA (2 SHISO LEAVES, 2 LOTUS FLOWERS, 2 ASPARGUS, 2 BIMIS, 2 ENOKIS)	16
MIXED FISH AND SEAFOOD TEMPURA (1 SQUID, 1 KING PRAWN, 1 KAKIAGE, 2 WHITE ANCHOVIES, 1 PIJOTA)	26

## 天ぷら

### MAINS

GRILLED SEA BASS, FUROFUKI DAIKON AND DASHI	26
BLACK COD MARINATED IN MISO, GLAZED SOY-BEANS WITH AGEDASHI	30
EBI KATSU (JUMBO PRAWN, CABBAGE SALAD AND KARASHI)	36
WAGYU SANDO A5 FROM KAGOSHIMA (100GR)	65
IBERIAN TONKATSU	28
RIBEYE WAGYU A5 FROM KAGOSHIMA AND DASHI	60
BEEF SIRLOIN STEAK, SNOW PEAS AND YAKINIKU SAUCE	29
SEA BASS DONBURI (GOHAN RICE, VEGETABLES AND MUSHROOMS) For 2 people	44
CHIRASHI SUSHI O'TORO, EGG YOLK AND FURIKAKE	26
CHIRASHI SUSHI WAGYU, EGG YOLK AND FURIKAKE (60GR)	40

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### DESSERTS

TOKYO BANANA CHEESECAKE	9
HOMEMADE MOCHI, ASK FOR OUR DAILY FLAVOURS (1 PC)	7
JAPANESE COCONUT PEARLS AND BLACK SESAME ICE CREAM	8
MATCHA AND BERRIES SWISS ROLL	10
SWEET TAMAGO, CREAMY VANILLA MISO, ICED OKINAWA SUGAR	8
WHITE PEACH YOKAN WITH GREEN SHISO CREAM	8

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