

冷たいおつまみ/ Cold Appetizers

1. 冷奴/Hiyayakko Rs.270
Cold Tofu served with ginger, green onions and soy sauce
2. 野菜のお浸し/Yasai no Ohitashi Rs.270
Blanched vegetable served chilled with a house special dashi sauce
3. 漬物/Tsukemono Rs.270
Japanese style Cucumber & Chinese cabbage pickle
4. いんげんの胡麻和え/Ingen no Goma ae Rs.270
Crunchy blanched beans served with a sesame dressing
5. 白菜キムチ/Hakusai Kimchi Rs.310
Korean style spicy pickled Chinese cabbage
6. 鶏のもつ煮込み/Torino Motsunikomi Rs.350
Stewed chicken liver, heart & gizzard served cold (or hot)
7. 牛肉のたたき/Gyūnikuno Tataki Rs.600
Pan seared tenderloin thinly sliced and served rare with a special sauce. (Japanese roast beef)

温かいおつまみ/ Hot Appetizers

8. 枝豆/Edamame Rs.400
Boiled green soybeans served with salt
9. 椎茸の照り焼き/Shiitakeno Teriyaki Rs.600
Sautéed and glazed Shiitake mushroom in teriyaki sauce
10. 豚の生姜焼き/Butano Shougayaki Rs.510
Thinly sliced pan seared pork belly in ginger soya sauce.
11. 焼き肉/Yakiniku Rs.490
Grilled sliced beef fillet and onion served Japanese pepper BBQ sauce
12. イカのバター炒め/Ika no batter itame Rs.660
Cuttle fish sautéed in butter

13. 肉じゃが/Nikujaga Rs.410

Stewed vegetables with pork

14. タン塩/Tanshio Rs.470

Thinly sliced beef tongue sautéed served with salt.

サラダ & 汁物/ *Salad & Miso Soup*

15. 大根サラダ/Daikon Salad Rs.270

Thinly sliced, crispy radish served with our signature sesame or goma dressing

16. 豆腐サラダ/Tofu salad Rs.400

Cubes of tofu toasted with sesame dressing

17. 冷しゃぶサラダ/Reisyabu Salad (Chicken/Pork Belly) Rs.430

Sliced meat boiled served with assorted vegetables and Ponzu sauce

18. 味噌とポテトサラダのレタス包み/Miso Potato Salad tsutsumi Rs.310

Japanese style potato salad and Miso paste served on iceberg lettuce served with crispy fried noodle

19. 味噌汁/Miso Shiru Rs.200

A traditional fish broth soup with miso (soya beans paste) served with tofu, seaweed, spring onion

20. 豚汁/Ton Jiru Rs.240

A traditional fish broth soup cooked with miso, tofu, pork, carrot & radish.

21. たまごスープ/Tamago Soup Rs.140

A modern Japanese soup made with silky eggs and vegetables.

刺身/ *Sashimi*

*Sashimi is raw, thinly sliced Fish served with a dipping sauce and simple garnishes.
Most popularly served with fish or shell fish, soy sauce and wasabi*

22. まぐろ刺身/Maguro Sashimi Rs.1300

Sliced raw tuna (12pieces) served with wasabi, soy sauce and pickled ginger

23. サーモン刺身/Salmon Sashimi Rs.1500

Sliced raw salmon (12Pieces) served with wasabi, soy sauce and pickled ginger

24. いか刺身/Ika Sashimi Rs.1100

Thin sliced raw cuttle fish (12Pieces) served with wasabi, soy sauce and pickled ginger

Gst & 10 % service charge applicable

25. 刺身盛り合わせ/*Sashimi Moriawase* *Rs.1400*

Sliced raw tuna, Salmon, and grouper served with wasabi, soy sauce and pickled ginger

揚げ物/*Deep Fried Dishes*

26. 揚げ出汁豆腐/*Agedashi Tofu* *Rs.330*

Delicately fried tofu served in tempura sauce and garnished with Radish paste, spring onion and seaweed

27. 豆腐の照り焼き/*Tofu Teriyaki* *Rs.450*

Deep fried tofu grilled and glazed in a teriyaki sauce, and served with leeks and shiitake mushroom

28. パンプキン晴木/*Pumpkin Harumaki* *Rs.350*

Japanese spring roll wrapped with a delicious filling of pumpkin and cheese

29. カキアージュ/*Kakiage* *Rs. 320*

Thinly sliced mix vegetables deep fried in a tempura batter

30. 鶏の唐揚げ/*Tori no Karaage* *Rs470*

Boneless marinated chicken pieces, deep fried in a Karaage batter

31. ゲソの唐揚げ/*Geso no Karaage* *Rs.500*

Marinated legs of Squid, deep fried in a Karaage batter

32. エビマヨ/*Ebimayo* *Rs.470*

7 pieces of batter fried shrimps tossed in a sweet mayonnaise sauce

33. わさびエビマヨ/*Wasabi Ebimayo* *Rs 500*

7pieces of batter fried shrimps tossed in a wasabi mayonnaise sauce

34. エビの天ぷら/*Ebi no Tempura* *Rs. 700*

5 pieces of deep fried prawn with the tempura batter served with dipping sauce

35. ビッグエビフライ/*Big Ebi Fry* *Rs 900*

2 Pieces of crispy deep fried jumbo tiger prawn served with tartar and tonkatsu sauce

36. 野菜の天ぷら/*Yasai no Tempura* *Rs.380*

Deep fried vegetables with the tempura batter served with dipping sauce

37. 天ぷら盛り合わせ/*Tempura Moriawase* *Rs.550*

2pieces of deep fried prawn and vegetables with the tempura batter served with dipping sauce

Gst & 10 % service charge applicable

38. チキン南蛮 / *Chicken Nanban* Rs.530

Marinated Fried chicken in sweet soya vinegar sauce served with tartar sauce

39. チーズカツロール / *Cheese Katsu Roll* Rs.430

Deep fried cheese rolled with breaded thinly sliced pork served with tonkatsu sauce (two rolls cut into four)

40. 野菜コロッケ / *Yasai Croquette* Rs.310

Deep fried potato-spinach croquettes served with tonkatsu sauce (two pieces cut to four)

焼き物/Grill

41. 出汁巻きたまご / *Dashimaki Tamago* Rs.240

Skillfully rolled juicy pan-fried egg

42. 味噌野菜炒め / *Miso Yasai Itame* Rs.360

Assortment of vegetables stir fried to perfection with a seasoning sauce

43. 餃子 / *Gyoza* Rs.400

Chicken dumplings pan-fried-steamed, and served with a tangy dipping sauce

44. 鶏の照り焼き / *Tori no Teriyaki* Rs.550

Grilled and glazed chicken in a teriyaki sauce, and served with and shiitake mushroom

45. 鶏の胡椒焼き / *Tori no Kosyou Yaki* Rs.500

Grilled Chicken marinated with Japanese seasoning sauce, grained black pepper

46. 鶏の塩焼き / *Tori no Shioyaki* Rs.500

BBQ grill chicken with salt served with radish-ponzu vinegar sauce & lime pepper

47. 鶏の鉄板焼き / *Tori no Teppanyaki* Rs.700

Chicken grilled on sizzler plate, and served with soya-sesame dipping sauce.

48. 豚キムチのオムレツ風 / *Buta Kimchi no Omelet* Rs.550

Grilled pork & spicy Chinese cabbage pickle covered with egg sheet

49. 豚の塩焼き / *Buta no Shioyaki* Rs.500

Pork belly grilled with salt served with radish-ponzu vinegar sauce & lime pepper

50. 豚味噌野菜炒め / Buta Miso Yasai Itame Rs.490

Assortment of vegetables and sliced pork belly stir fried to perfection with a seasoning sauce

51. ポークリブの味噌焼き / Pork Rib no Miso Yaki Rs.1200

Grilled pork ribs, marinated with Chef's special BBQ miso sauce

52. サーモンの照り焼き / Salmon Teriyaki Rs.1300

Norwegian Salmon grilled (well done/rare) and glazed in a teriyaki sauce, and served with shiitake mushroom

53. シーフード鉄板焼き / Seafood Teppanyaki Rs.1300

Seafood (prawn, salmon, grouper and squid) grilled on sizzler plate, and served with soya-sesame dipping sauce.

54. 牛肉の鉄板焼き / Gyumiku no Teppanyaki Rs.900

Beef fillet grilled on sizzler plate, and served with soya-sesame dipping sauce

55. 牛照り焼き / Beef Teriyaki Rs 600

Beef meet coated in a sweet and sticky teriyaki sauce.

焼き鳥 / Yakitori

56. とりもも / Torimomo (2skewers) Rs.220

Grilled skewers of chicken leg basted in a caramelized Yakitori BBQ sauce

57. ズリ / Zuri (2skewers) Rs.170

Grilled skewers of chicken gizzard served with salt

58. ハツ / Hatsu (2skewers) Rs.170

Grilled skewers of chicken heart basted in a caramelized Yakitori BBQ sauce

59. レバー / Liver (2skewers) Rs.170

Grilled skewers of chicken liver basted in a caramelized Yakitori BBQ sauce

その他の逸品/ Other Special

60. タコ焼き/Takoyaki

Octopus Rs.400/Shrimp Rs.400 / Cheese Rs.350

Six pieces of wheat flour batter ball served with tonkatsu sauce & mayonnaise

61. お好み焼き/Okonomiyaki

Veg Rs.330 / Pork Rs.500/Seafood Rs.600/Mix Rs.660

Cabbage pan-cake cooked with egg, vegetables and/or meat, and served with tonkatsu sauce and mayonnaise

62. 肉まん/Nikuman

Rs.220

One piece of steamed-baozi (pork filling) Japanese style

63. カニクリームコロッケ/Kani Cream Croquette

Rs.440

Three pieces of deep fried creamy croquette filled with crab meat.

64. 煮込みビーフハンバーグ/Nikomi Beef Hamburg

Rs.710

Minced beef & onion shaped into a patty cooked in homemade demi sauce, served with vegetables.

65. 寄せ鍋/Yose Nabe

Rs.3200 (for 2 to 3 people) Rs.4500 (for 4 to 5 people)

Chicken, Prawn, Grouper, Salmon, Squid, Egg, Tofu, Shiitake mushroom, Onion, Carrot, Radish, Leeks, Chinese cabbage cooked in Japanese clay hot pot with dashi soup.

"Nabe dishes are usually prepared at the table, in a hot pot. Typical ingredients are vegetables such as negi (Japanese leek), hakusai (Chinese cabbage), various mushrooms, seafood and/or meat. They are especially popular in the cold winter season."

麺類/ Noodle

66. 鍋焼きうどん/ Nabeyaki Udon

Rs.550

Soup noodle cooked with chicken, egg, shiitake mushroom, leeks, radish, carrot and fish broth in clay pot.

67. 味噌鍋焼きうどん/ Miso Nabeyaki Udon

Rs.710

Soup noodle cooked with chicken, fish, egg, shiitake mushroom, leeks, radish, carrot, miso and fish broth in clay pot.

Gst & 10 % service charge applicable

寿司/ *SUSHI*

Sushi is vinegared rice topped or mixed with various fresh ingredients, usually fish or seafood. Nigiri-sushi is made with the ingredients on top of a block of rice. Inari-sushi is a simple and inexpensive type of sushi, in which sushi rice is filled into deep fried tofu bags. Maki-zushi, is a sushi roll where rice and seafood or other ingredients are rolled into a cylindrical shape with seaweed (nori) and then sliced.

握り寿司/*NIGIRI-SUSHI*

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| 90. まぐろ/ <i>Maguro</i> | <i>Rs.300</i> |
| <i>Two pieces topped with raw tuna</i> | |
| 91. はた/ <i>Hata</i> | <i>Rs.300</i> |
| <i>Two pieces topped with seared grouper</i> | |
| 92. えび/ <i>Ebi</i> | <i>Rs.350</i> |
| <i>Two pieces topped with boiled tiger prawns</i> | |
| 93. いか/ <i>Ika</i> | <i>Rs.300</i> |
| <i>Two pieces topped with raw cuttle fish</i> | |
| 94. サーモン/ <i>Salmon</i> | <i>Rs.325</i> |
| <i>Two pieces topped with raw salmon</i> | |
| 95. たまご/ <i>Tamago</i> | <i>Rs.180</i> |
| <i>Two pieces topped with sliced egg roll</i> | |
| 96. オクラサーモン/ <i>Okura Salmon</i> | <i>Rs.330</i> |
| <i>Two pieces topped with raw salmon and boiled okura</i> | |
| 97. サーモンアボカド/ <i>Salmon Avocado</i> | <i>Rs.390</i> |
| <i>Two pieces topped with raw salmon, avocado and mayonnaise</i> | |

御飯物/ Rice

79. 白ごはん/Shiro Gohan Rs.180
Steamed plain Japanese rice
80. おやこどんぶり/ Oyako donburi Rs 450
Chicken and egg cooked in a sauce over a bowl of rice
81. 焼きおにぎり/ Yaki Onigiri
Plain Rs.310/ Ume paste Rs.350/ Salmon Rs.400
Grilled Japanese sticky rice shaped into triangles
82. 海鮮どんぶり/ Kaisen Donburi Rs.1000
An assortment of raw fish served over a bowl of rice
83. 炙り豚どんぶり/ Aburi Buta Donburi Rs.550
Grilled pork rice bowl served with ponzu vinegar and lime pepper
84. ギュンドンブリ/ Gyuu Donburi Rs 600
An assortment of beef served over a bowl of rice
85. オムライス/ Omu Rice Egg Rs.450 /Chicken Rs.550
Tomato and tonkatsu sauce fried rice served inside an omelet
86. カツカレー/ Katsu Curry Pork Rs.900 / Chicken Rs.800
Crispy cutlet of tender pork fillet or chicken deep fried with bread crumb coating in Japanese style
87. ビーフカレー/ Beef Curry Rs 800
Home made curry rice with onion, carrot, potato's and beef
88. フライドライス/Fried Rice Garlic Rs.400/Seafood Rs.700
Fried rice cooked with garlic or seafood (prawn, crab stick & squid)
89. キムチフライドライス/Kimchi Fried Rice Veg Rs.450 / Pork Rs.600
Fried rice cooked with kimchi (or pork)

68. 天ぷら鍋焼きうどん/ Tempura Nabeyaki Udon Rs.750

Soup noodle cooked with chicken, shiitake mushroom, leeks, radish, carrot, and fish broth in clay pot served with two pieces of Prawn Tempura.

69. 冷やしうどん/ Hiyashi Udon Rs.420

Cold Udon noodles served with a soy fish sauce

70. (ア)担担麺/ Tantan Men(RegularRs.660/LargeRs.880)

Spicy ramen soup noodle originated from Sichuan China, cooked with chicken and Doubanjiang, Japanese arranged.

71. 醤油ラーメン/ Shoyu Ramen (Regular Rs.600/ LargeRs.850)

Japanese creamy chicken broth with ginger soy sauce noodle topped with chicken, boiled egg, leeks and spring onion.

72. ポークチャースラーメン/ Pork Chaasu Ramen (Reg Rs.750 / Large Rs.1000)

Japanese creamy chicken broth with ginger soy sauce noodle topped with pork chaasu boiled egg, leeks and spring onion.

73. ねぎラーメン/ Negi Ramen (Regular Rs.500 /LargeRs.700)

Soya base vegetarian soup noodle topped with leeks vegetables and spring onion.

74. さらうどん風そうめん/Sara Udon *Vegetarian Rs.580/Seafood Rs.800*

Traditional Nagasaki crisp fried noodles (or pan fried-boiled noodle) topped with a clear gravy made of vegetables or seafood.

75. 冷やしそば/Hiyashi Soba Rs.550

Buckwheat noodles served cold with a fish broth sauce.

76. 天ぷらそば/Tempura Soba Rs.770

Buckwheat soup noodle and prawn tempura served hot with fish broth.

77. 冷やしそうめん/ Hiyashi Somen Rs.600

Cold tiny noodles with vegetables egg and served with a Japanese cold sauce

78. 焼きそば/Yakisoba

Veg Rs.350 / Chicken Rs.450 / Pork Rs.500 / Seafood Rs.650

Stir fried noodles seasoned with a yakisoba sauce

巻き物/ *Sushi Roll*

98. 鉄火巻き/*TEKKA MAKI* *Rs. 570*
Mini roll made with raw tuna, wasabi and wrapped with seaweed (12pieces)
99. スパイシーツナロール/*SPICY TUNA ROLL* *Rs. 600*
Mini rolls made with raw tuna marinated in a spicy sauce, wrapped with seaweed (12pieces)
100. サーモン細巻き/*SALMON MAKI* *Rs. 700*
Mini maki roll filled with salmon, wrapped with seaweed (12pieces)
101. スパイシサーモンロール/*SPICY SALMON ROLL* *Rs. 750*
Mini rolls made with raw salmon marinated in a spicy sauce, wrapped with seaweed (12pieces)
102. カリフォルニアロール/*CALIFORNIA ROLL* *Rs. 650*
A roll made with rice, avocado, mushroom, cucumber, mayonnaise and crab stick, wrapped inside out with seaweed (12pieces)
103. ベジカリフォルニアロール/*VEG CALIFORNIA ROLL* *Rs. 550*
A roll made with rice, avocado, carrot, shiitake and cucumber and veg mayonnaise wrapped inside out with seaweed (12pieces)
104. かっぱ巻き/*KAPPA MAKI* *Rs. 400*
A roll made of rice and cucumber with seaweed (12pieces)
105. アボカド巻き/*AVOCADO MAKI* *Rs. 550*
A roll made of rice and avocado with seaweed (12pieces)
106. 巻き寿司/*MAKI SUSHI* *VEG 550/ NON/VEG 750*
A roll made with rice, prawns, egg, cucumber and confit of shiitake, wrapped with seaweed (8pieces)
107. サラダ巻き/*SALADA MAKI* *Rs. 700*
A roll made of rice and shrimp salad in a mayonnaise base, wrapped in seaweed (8pieces)
108. 天ぷら巻き/*TEMPURA MAKI* *Rs. 650*
A roll made with rice and prawn tempura, wrapped with seaweed
109. レインボーロール/*RAINBOW ROLL* *Rs. 1500*
A roll made with rice and crab stick wrapped inside out with seaweed and avocado with an assortment of thinly sliced raw fish.

寿司盛り合わせ / *Sushi Platter*

110. 野菜寿司/YASAI SUSHI

Rs.390

Assortment of Veg Nigiri sushi (5pieces), served with Miso paste

111. 握り寿司の盛り合わせ/NIGIRI SUSHI MORIAWASE

Rs.950

Assortment of Nigiri sushi (7pieces)

112. ガンパロール/GAMBA ROLL

Rs. 1000

Roll made with rice salmon, tofu and avocado wrapped in seaweed (8pieces)

113. ミニ播磨スペシャル/mini HARIMA SPECIAL

Rs.1800

An assortment of maki rolls (6pieces) and nigiri sushi (8pieces) and sliced raw fish (4pieces)

114. 播磨スペシャル/HARIMA SPECIAL

Rs.3500

An assortment of nigiri sushi (16pieces) and maki rolls (20pieces)



90. *Maguro Sushi*



91. *Hata Sushi*



92. *Ebi Sushi*



93. *Ika Sushi*



94. *Salmon Sushi*



95. *Tamago Sushi*



97. *Salmon Avocado*



110. *Yasai Sushi*



111. *Nigiri Sushi*

Gst & 10 % service charge applicable

デザート/Dessert

115. アイスcream/ Ice Cream Rs.150
Two scoop of vanilla ice cream
116. 抹茶アイスcream/ Green Tea Ice cream Rs.200
Two scoop of Green tea ice cream
117. どら焼きバニラアイスcream添え/Dorayaki Rs.220
Pancake sandwich filled with red bean confit and served with ice cream
118. 宇治金時/ UjiKintoki Rs.280
Shaved ice in a ball topped with green tea syrup, condensed milk and bean confit
119. 手作り大福バニラアイスcream添え/Daifuku Rs.220
Small round rice cake stuffed with sweetened red bean served with vanilla ice cream
120. 抹茶チーズケーキ/Macha Cheese Cake Rs.300
Cheese cake with mild machha flavor, soft with creamy cheese

New Offerings

121. カレーパン/ Curry Pan Veg 100 / Chicken Rs.150
Bread with a savory curry filling, a chewy, springy texture and a light coating of bread crumbs
122. 平上唐揚げ / Hirame Karaage Rs. 1000
Deep fried halibut fish served in Karaage batter with ponzu sauce and karashi paste
123. コアへの唐揚げ / Koebi no Karaage Rs. 250
Japanese deep fried small shrimp served with piece lemon