


YAKIMONO


焼き物

Please allow time for preparation for the below items

 **GINDARA-TERIYAKI** \$230
Marinated Silver Cod
ぎんだら照焼

HAMACHI-KAMA \$240
Head of Yellowtail
はまちカマ

MIXED MUSHROOMS \$140
Enoki, Shitake, White Mushrooms & Asparagus
baked in Foil with Garlic, Butter & Sake
ミックスマッシュルーム

 **KELP-GRILLED SEABASS** \$255
Broiled Sea Bass with Miso and Shichiminai
ゲリルスズキ

TEBA KUSHI YAKI \$90
Grilled Chicken Wings Shioyaki
手羽串焼き

IKA-MARU YAKI \$135
Barbecued Squid
イカ丸焼き

AJI SHIOYAKI \$220
Grilled Spanish Mackerel with Sea Salt
あじ塩焼き

JOE'S LAMB FUMI \$245
Grilled New Zealand Lamb Chop served with
Wasabi Soya Sauce
ラムジョーズ風味

 **BEEF GOMA FUMI** \$245
Grilled Slices of Beef with Sesame Sauce
牛肉ゴマ風味

WAGYU HITOKUCHI YAKI \$510
Grilled Diced Wagyu Beef with Crispy Garlic Chips
served with Butter Sauce
和牛一口焼き

VEGETABLE KUSHI YAKI COMBO \$160
Shitake Mushroom, Japanese Green Peppers, Sweet Corn
and Asparagus on Skewers
野菜串焼きコンボ

KUSHI YAKI COMBO \$210
Skewers of Ox Tongue, Chicken Soft Bone, Chicken Meat,
Green Pepper and Shrimps
串焼きコンボ