

# ROBATA

- ◆ Grilled fish of the day Seasoned with salt (one)  
(Takes 40 minutes to fully cook) ¥900
- ◆ Chicken skewers (two) ¥900
- ◆ Dried alfonsino ¥1,600
- ◆ Soshu beef skewer (one) ¥1,800



## With Your Meal

- ◆ Rice (single bowl) ¥200
- ◆ Rice set (rice, pickled vegetables, miso soup) ¥380
- ◆ Grilled sea bream rice ball (two) ¥800



# ABURI

- ◆ Eggplant ¥600
- ◆ Shiitake mushroom ¥800
- ◆ Asparagus ¥800
- ◆ Three assorted set ¥1,300  
(Dried alfonsino, fried tofu glazed in miso, vegetables)
- ◆ Five seafood assorted set ¥1,900  
(Dried alfonsino, scallop, dried & salted squid, shiitake mushroom, amanaga pepper)
- ◆ Five meat assorted set ¥1,900  
(Beef, chicken, miso bacon, shiitake mushroom, amanaga pepper)



## ● ROBATA

Various ingredients char-grilled to perfection by the chef at the irori counter.

A cooking method in use in Japan since ancient times wherein ingredients are skewered on bamboo skewers and grilled over charcoal.

※ As we begin grilling after receiving an order, it may take approximately 30 minutes for your food to arrive.



## ● ABURI

A small charcoal brazier will be prepared for your table.  
Experience personally char-grilling via open fire.

- ① Please put the ingredients on the grill and cook for 4-5 minutes on each side.
- ② Once the ingredients are cooked, they can be flavored to your taste with miso, yuzu pepper, rock salt, or ponzu with grated daikon.
- ③ Grilling meat, please do so on the corners of the grill and away from the center. Fat from the meat produces a lot of smoke when grilled in the center of the grill.