

KUSHI KUSHI YAKI

Ver. 2.0



Cocktail Pouches

カクテル

Lychee Mango 13
Sake, lychee puree, mango nectar

Berry Yuzu 13
Sake, fresh berries, yuzu honey
chardonnay, squeezed lemon

Minty Pear 13
Sake, fresh berries, yuzu honey
chardonnay, squeezed lemon

Shōchū Highball

焼酎ハイボール

Ume 11
Shochu, plum juice, soda

Lime 11
Shochu, Lime juice, soda

Winter Special

冬のスペシャル

Injeolmi Makgeolli Carafe 21
Makgeolli with roasted
soybean powder

Sake

酒

Amabuki 11
180 ml

Kikusui 11
200 ml

Kubota 24
300 ml

Sakari Yuzu 26
300 ml

Dassai Nigori 28
375 ml

Shirakabegura 8/18/NA
1.8 ml

Dassai 45 10/22/NA
1.8 ml

Otokoyama 11/24/61
720 ml

Nanbu Bijin 11/24/61
720 ml

Hakkaisan 70
720 ml

Glass/Carafe/Bottle
100 ml/300 ml/720 ml

Warm Sake

酒

Shirakabegura 11/18

Otokoyama 14/24

Small/Large
150 ml/300 ml

BEER

ビール

Sapporo Draft 8 25
Orion Bottled 8

Craft Beer:
Kyoto Matcha 10
Echigo Koshihikari 10

WINE

ワイン

Cabernet 11
Chardonnay 11

SOJU

소주

Fresh Original 15
Lemon
Strawberry
Green Grape

SODA

ソーダ

Coke 3
Sprite 3
Diet Coke 3
Saratoga Sparkling 7

Makgeolli

막걸리

Ji Pyeong 16



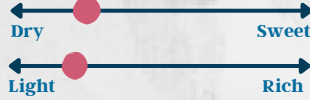
Amabuki Ichigo
Junmai Ginjo (180ml)



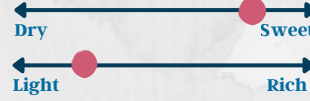
Kikusui Funaguchi
Honjozo (200ml)



Kubota Senjyu
Ginjo (300ml)



Sakari Yuzu
Junmai (300ml)



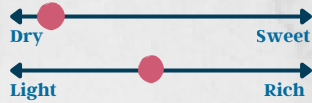
Dassai Blue 50 Nigori
Junmai Daiginjo (375ml)



Shirakabegura
Tokubetsu Junmai (1800ml)



Mutsu Otokoyama
Junmai (720ml)



Nanbu Bijin
Tokubetsu Junmai (720ml)



Hakkaisan 45
Junmai Daiginjo (720ml)



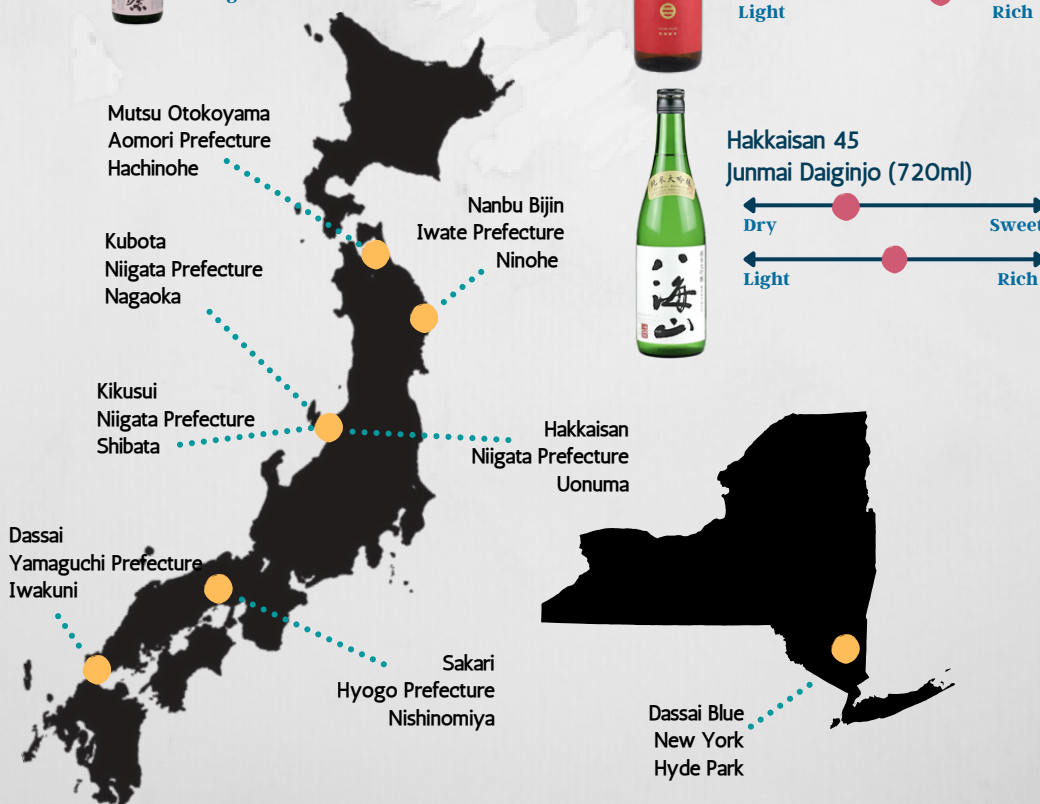
Gentle, Light Citrus

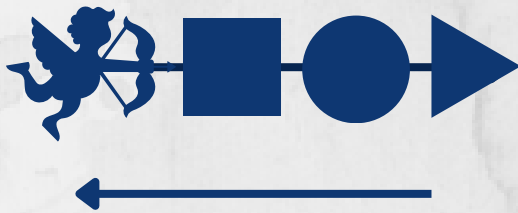


Clean, Crisp



Light, Refreshing





Skewers

串

In order to keep freshness, some
skewers may be limited in quantity



Skewers Combo 串盛りセット

5 Skewers Combo 18



2 Chicken, 1 beef short-rib,
1 vegetable, 1 pork wrapped
skewers

7 Skewers Combo 24



2 Chicken, 1 beef short-rib,
2 vegetable, 2 pork wrapped
skewers

10 Skewers Combo 32.5



3 Chicken, 2 beef short-rib,
2 vegetable, 3 pork wrapped
skewers

Vege Skewers 野菜

← **Shishito Pepper** 4

シシトウ

← **K.O. Mushroom** 3.5

エリンギ

← **Zucchini** 3.5

ズッキーニ

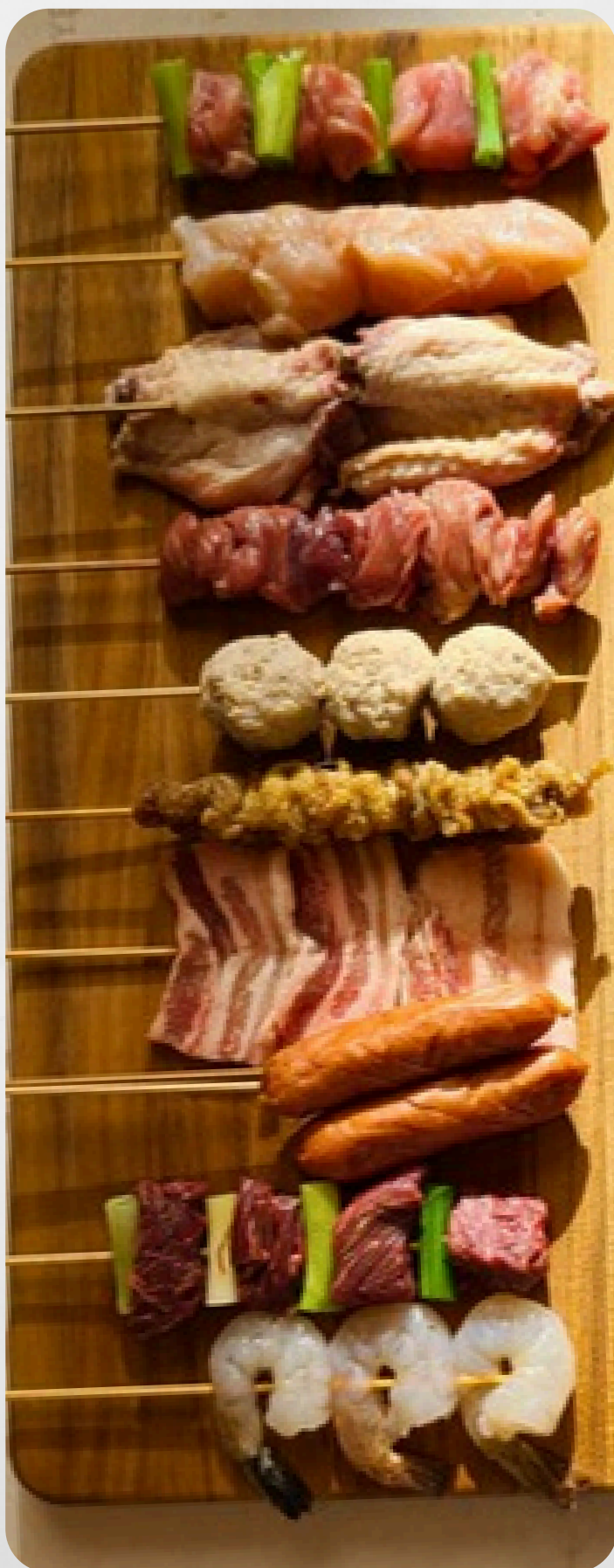
← **Cherry Tomato** 3.5

ミニトマト





Yakitori 前菜



← **Chicken Thigh** 4
もも

← **Chicken Tender** 4
ささみ

← **Chicken Wing** 4.5
手羽先

← **Chicken Gizzard** 4
砂肝

← **Chicken Meatball** 4.5
つくね

← **Chicken Skin** 4.5
かわ

← **Pork Belly** 4.5
豚ばら

← **Kurobuta Sausage** 4.5
ソーセージ

← **Beef Short Rib** 5.5
牛

← **Shrimp** 4.5
エビ





Pork Wrapped 串焼き



← **Chive** 4.5

にら

← **Shishito** 4.5

シシトウ

← **Oyster Mushroom** 4.5

エリンギ

← **Enoki** 5

えのき茸

← **Zucchini** 4.5

ズッキーニ

← **Baby Corn** 4

ヤングコーン

← **Potato** 4.5

じゃがいも

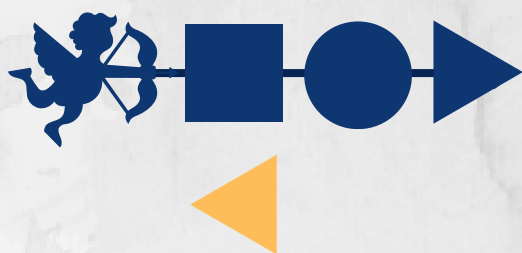
← **Cherry Tomato** 4

ミニトマト

← **Quail Egg** 4

ウズラの卵





Small Plate
前菜



Proteins

肉



C. KARA AGE



S. TARATARE



Branzino

Seared Gyoza 12

Pan seared pork and vegetable dumplings

Kara Age 13

Batter fried chicken with sweet and sour tsuyu glaze

Tori Kawa 13

Fried chicken skin coated with tajin, served with lime vinaigrette

Age-Takoyaki 13

Lightly fried octopus ball topped with mayo, brown sauce and fish flakes

Salmon Tartare 15

Fresh salmon, smoked salmon, ponzu, olive oil, kabocha puree, seaweed chips

Ceviche 14

Shrimp marinated in lime juice, kabotsu vinaigrette, basil oil, seaweed chips

Grilled Branzino 19

Miso-Bourbon glazed branzino on top of kabocha puree





Winter Special 冬のスペシャル



Ricotta

Sesame Ricotta

15

Sweet and savory whipped sesame ricotta, basil oil, served with milk bread toast



Grilled Octopus

Grilled Octopus

21

Grilled octopus leg, yuzu-kosho chimichuri, yuzu ajo-blanco

Cotains tree nut (almond)





Ramen
ラーメン



Ramen ラーメン



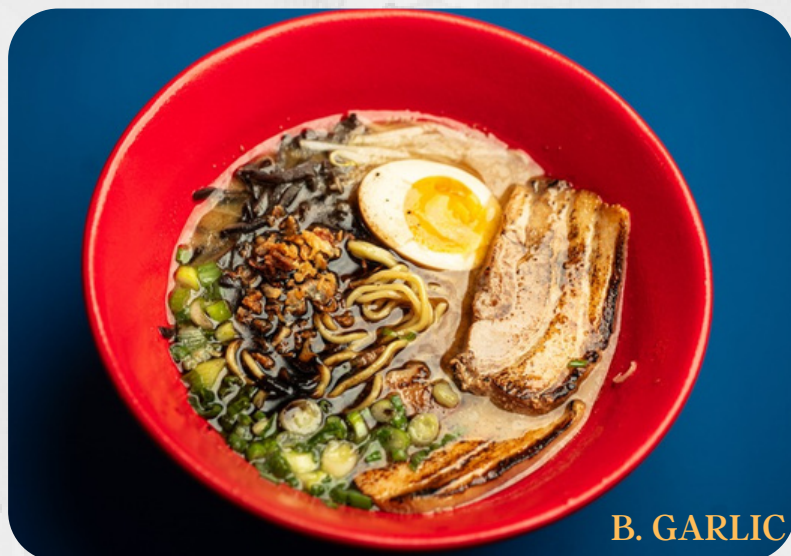
TONKOTSU



Tonkotsu

18

House made pork broth
Fresh noodle
Pork chasu
1/2 soft boiled egg
Sliced mushroom
Beansprout
Scallion



B. GARLIC



B. Garlic Tonkotsu 18.5

House made pork broth
Fresh noodle
Pork chasu
1/2 soft boiled egg
Sliced mushroom
Beansprout
Scallion
Black garlic oil
Crispy shallot



MISO



Miso

18

House made pork broth
Fresh noodle
Pork chasu
1/2 soft boiled egg
Corn
scallion





Shoyu

18

House made chicken broth
Fresh noodle
Pork or chicken chasu
1/2 soft boiled egg
Bamboo shoot
Scallion



Truffle Shoyu

19

House made chicken broth
Fresh noodle
Pork or chicken chashu
1/2 soft boiled egg
Bamboo shoot
Beansprout
Scallion
Truffle oil
Braised shiitake



Tantan

18.5

House made chicken broth
Fresh noodle
Seasoned ground chicken
1/2 soft boiled egg
House spice
Bok choy
Scallion





New
新しい



Vegan Tonkotsu 18

House made vegan broth
Fresh Noodle
Braised shiitake mushroom
Kikurage mushroom
Tofu
Beansprout
Scallion
Option: add marinated ½ egg free of charge

Toppings

Extra Noodle	4
Pork Chasu	4.5
Chicken Chasu	4.5
Soft Boiled Egg	3
Kikurage Mushroom	2
Menma	2
Corn	2
Scallion	2





Rice

井



Rice 丼



Bulgogi S. Bowl 19

Marinated thinly sliced ribeye and seasonal vegetable on top of rice. Served on hot stone bowl



Mushroom S. Bowl 19

Shiitake, oyster and enoki mushroom, seasonal vegetable on top of rice. Served on hot stone bowl



Unagi Bento 21

Marinated Unagi on top of rice, served with side of salad and soup

Chicken Bento 19

Chicken thigh, tender, meatball and zucchini skewers with teriyaki sauce on top of rice, served with side salad and soup

Skewers Bento 19

Sausage, pork belly wrapped baby corn, zucchini and thigh skewers on top of rice, served with side salad and soup

Kara Age Bento 19

Marinated fried chicken on top of rice, served with side of salad and soup

Chasu Fried Rice 15

Pork chasu, egg, beansprout, shallot chips

