

Food & Otsumami

Otsumami おつまみ = Small dishes to pair with sake & other drinks

Otsumami plate おつまみプラッター 12

3 small snacks to go with sake

-Konbu cured whitefish, Iburigakko with cream cheese, and Smoked sprat

Jimami Dofu ジーマーミ豆腐 7

Homemade tofu made of peanuts. Okinawa speciality!

Spicy Miso Cucumber スパイシー味噌きゅうり 7

Cucumber with spicy miso

Miso Butter Corn 味噌バターコーン 10

Miso and butter seasoned fresh corn

Katsuo no Tataki 鰹のタタキ 15

Hay-smoked bonito sashimi with black garlic

Kaisen Yukke まぐろの海鮮ユッケ 20

Japanese-style "Korean fish tartar". Tuna, trout roe, and egg yolk

Yaki Nasu & Burrata 焼き茄子ブッラータ 12

Grilled eggplant with burrata cheese and katsuobushi

Garlic Mushrooms & Mochi ガーリックきのこ焼き餅 12

Puffy and chewy rice cakes with seasonal shrooms

Shoyu Butter Hotate 醤油ホタテバター 14

Soy sauce and butter baked scallops with spinach

Chicken Nanban チキン南蛮（宮崎出身が作る本場のチキン南蛮） 16

Fried chicken with double sauce (Nanban sauce & Tartar sauce). Miyazaki speciality!

Mini Hiyashi Tantanmen ミニ冷やし担々麺 12

Chilled sesame noodles with pork (vegan version available)

Rice ご飯 5

Special A grade Haenuki rice from Yamagata #riceislife

TKG 2.0 進化した卵かけご飯 9

Egg yolk loaded rice

+ Rainbow trout roe 4

Sake Kasu Panna Cotta 酒粕パannaコッタと柚子ゼリー 7

Panna Cotta with sake lees and yuzu jelly