

## 居酒屋・こばちメニュー Small Tapas Plate





カニす \$12.5 Kani Su\*

Snow crab and avocado with vinegar sauce topped with flying fish roe



うにと温泉たまご \$12.5 Uni Onsen\*

Sea urchin with poached egg in homemade soy sauce based sauce



あぶりあんきもしそいくら \$12.5 Aburi Ankimo Shiso Ikura\*

Seared monkfish liver with shiso leaf and salmon roe



牛タン温玉 \$13.5 Beef Tongue Ontama

Grilled sliced beef tongue with poached egg



うなぎクリスピーとうふ \$12.5 Unagi Crispy Tofu Glazed eel and crispy fried tofu



- · CLASSIC
- · SCHWARZ









Le⊕ma

#### Leona Fuji Apple 375mL \$23

-Sparking Shochu -

Leona Sparkling Apple Shochu enchants with a fruity nose, a sweet palate harmonizing Fuji apple and barley shochu. A hint of yellow, and the smooth, sweet finish is a serenade of elegance.



チージィかぼちゃコロッケ \$9.5 Cheesy Kabocha Croquette

2pcs of squash filling croquettes topped with cheese



牛すき温玉 \$8 Beef Sukiyaki Ontama

Simmered sliced thin beef and tofu with poached egg and kimchi

\*Served raw or undercooked, or contain raw or undercooked ingredients.

\*\*consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of food borne illness, especially if you have certain medical condition



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#### お茶づけ Ochazuke

Rice in dashi soup

- ・サーモン \$11.5
- ・うなぎ \$14.5
  - ・梅 \$9.5
- · Salmon \$ 11.5
- · Unagi \$14.5
- · Ume (sour plum) \$9.5



Great for small party!

Mio 300mL \$23 -Sparking Sake -

Sparkling crisp, mellow sweetness with hints of apple and pear Mio brightens any festive occasion and pairs beautifully with appetizers and desserts.

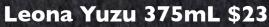




### 手卷き Hand Roll

- ・サーモン(すメシor石焼メシ)\$9.5
- ・うなぎ(すメシor石焼メシ) \$10.5
  - ・焼肉ビーフ(石焼メシ) \$10.5
- Salmon (Vinegar Rice or Crispy Rice)\* \$9.5
- · Unagi (Vinegar Rice or Crispy Rice) \$10.5
  - · Beef (Crispy Rice) \$10.5





-Sparking Shochu -



#### **Great for Special** Occasion!!

Made with Japanese citrus "Yuzu" and authentic barley shochu to refresh and unwind your day!

























