



調理長 特別松花堂弁当

CHEF'S SPECIAL SHOKADO BENTO BOX

RM280 ⊕940

[口取りAMUSE]

海老芝煮 茄子田楽

Simmered Prawn, Eggplant with Miso Sauce

Herring Fish Rolled with Kombu Kelp

蓮根挟み磯辺揚げ

Deep-fried Lotus Root and Prawn Dumpling

[肉料理 MEAT]

和牛香味焼き

Pan-fried Wagyu Beef with Kohmi

ミックスサラダ 胡瓜

Mixed Salad, Cucumber and Tomato

[魚料理 FISH]

銀ムツ西京焼き

Grilled Marinated Gindara with Saikyo Miso

厚焼き玉子

Japanese Omelette

酢蓮根

Vinegared Lotus Root

[煮物 SIMMERED DISH]

大根 蒟蒻 玉子 はんぺん 梅人参

Daikon Radish, Kanjac Egg, Fish Cake, Carrot

[刺身SASHIMI]

3種盛り合わせ (鮪鯛サーモンなど)

Assorted Sashimi (Tuna, Sea Bream, Salmon)

[寿司SUSHI]

5種盛り合わせ (縞鯵 鮪トロ 〆鯖 ハマチ イクラなど)

Assorted Sushi (Striped Jack, Prime Tuna Belly, Vinegared Mackerel, Yellowtail, Salmon Roe)

[蒸物 STEAMED DISH]

海老スープ蒸しトリュフあん 海老 椎茸 Steamed Egg Custard with Prawn,

Truffle Sauce with Prawn and Mushroom

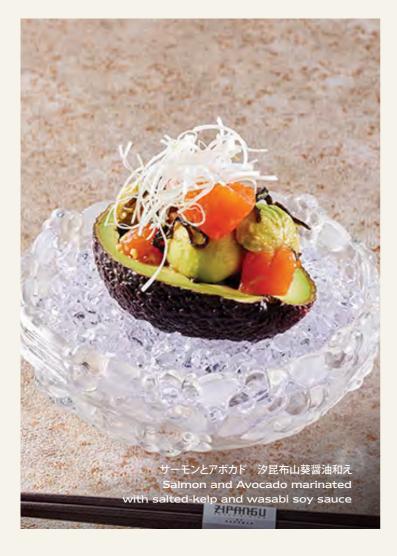
[赤だしRED MISO SOUP]

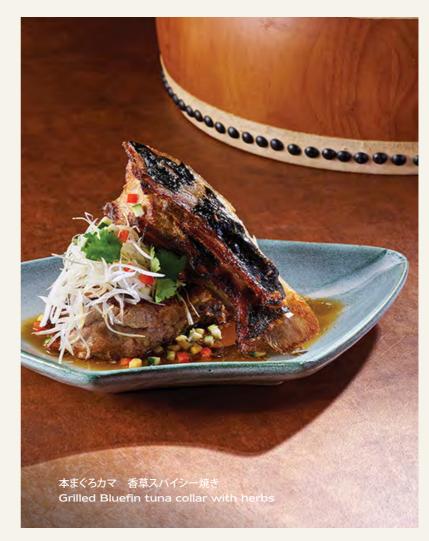
[デザートDESSERT]

「モナカ」アイスクリーム

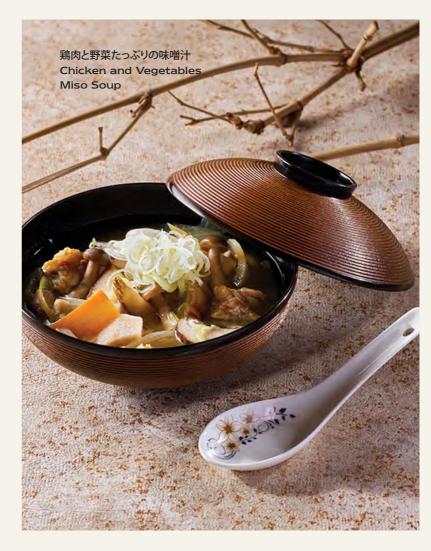
'Monaka' Sandwich Style Ice Cream











滝沢調理長 自慢の一品 CHEF TAKIZAWA SIGNATURE DISH



| | RIVI 🔍 |
|--|-----------------|
| A5 ハラル近江和牛テンダーロインステーキ [NEW] A5 Japanese Halal Omi Wagyu Beef Tenderloin with Zipangu steak sauce (150g) [A] [B] [SO] | 560 1850 |
| サーモンとアボカド 汐昆布山葵醤油和え [NEW] Salmon and Avocado Marinated with Salted-kelp and Wasabi Soy Sauce [F] [SO] | 60 200 |
| 銀鱈照焼と大根 [NEW] Black Cod Fish Teriyaki and Japanese White Radish [G] [F] [A] [SO] | 165 540 |
| 本まぐろカマ 香草スパイシー焼き [NEW] Grilled Bluefin Tuna Collar with Herbs [F] [A] [SO] | 170 530 |
| 鶏肉と野菜たっぷりの味噌汁 [NEW] Chicken and Vegetables Miso Soup | 45 150 |

[C] Celery [G] Gluten [S] Shellfish [E] Egg [F] Fish [SO] Soya [A] Alcohol [D] Dairy [M] Mustard [N] Nuts [SE] Sesame [B] Beef [V] Vegetarian: meat & fish free

[NEW] SEASONAL BENTO BOX RM130 ⊕430

刺身3種。海鮮巻き寿司。厚焼き玉子。牛肉香味焼き。鶏唐揚げ。 海老バターソース。鯖塩焼き。枝豆。野菜コロッケ。木の子茶碗蒸し。 グリーンサラダ。ライス。味噌汁。ガリ。

Assorted Sashimi (3 kinds), Seafood sushi Rolls, Atsuyaki Egg, Savory Grilled Beef, Deep-fried Chicken, Butter Shrimp, Salt Grilled Mackerel, Green Soybeans, Vegetable Croquette, Mushroom Chawanmushi, Green Salad, White Rice, Miso Soup and Pickles

[G] [F] [E] [A] [D] [M] [SE] [SO] [F] [B]



[C] Celery [D] Dairy

[G] Gluten [M] Mustard

[S] Shellfish [E] Egg [N] Nuts

[F] Fish [SO] Soya [A] Alcohol [SE] Sesame [B] Beef [V] Vegetarian: meat & fish free

四季折々ランチ弁当メニュー **BENTO LUNCH SET**

THE ZIPANGU BENTO BOX RM110 **360**

海鮮巻き寿司。厚焼き玉子。鶏唐揚げ。海老バターソース。鯖塩焼き。 枝豆。野菜コロッケ。木の子茶碗蒸し。グリーンサラダ。ライス。味噌汁。ガリ。

Seafood sushi Rolls, Atsuyaki Egg, Deep-fried Chicken, Butter Shrimp, Salt Grilled Mackerel, Green Soybeans, Vegetable Croquette, Mushroom Chawanmushi, Green Salad, White Rice, Miso Soup and Pickles

[G] [F] [E] [D] [M] [SE] [SO]



[C] Celery [G] Gluten

[S] Shellfish [D] Dairy [M] Mustard [N] Nuts

[E] Egg

[SE] Sesame [B] Beef [V] Vegetarian: meat & fish free

[F] Fish [SO] Soya [A] Alcohol







ランチメニュー LUNCH SET

Served with Appetizer, Mini Salad, Chawanmushi, Miso Soup and Rice

| | RM | (|
|--|------------|----|
| 寿司セット(8貫) Assorted Sushi (8 pieces) [G [S] [F] [E] [M] [SE] [SO] 🛫 | 110 | 37 |
| 刺身セット(5種) Assorted Sashimi (5 kinds) [G][S][F][E][M][SE][SO] 🛫 | 110 | 37 |
| AUS産テンダーロインステーキセット Australian Beef Tenderloin Steak [G] [E] [A] [M] [SE] [SO] [B] | 150 | 50 |
| サーモン鉄板焼セット Teppanyaki Salmon [G] [F] [E] [A] [D] [M] [SE] [SO] • | 89 | 3 |
| MIXシーフードセット Teppanyaki Assorted Seafood [G] [S] [F] [E] [A] [D] [M] [SE] [SO] | 100 | 3 |
| 銀鱈西京焼きor照り焼きor塩焼き セット Grilled Marinated Black Cod Choice of: Salt [G][F][E][SD] / Saikyo Miso [G][F][E][A][SD] / Teriyaki [G][F][E][SD][SD][SD][SD][SD][SD][SD][SD][SD][SD | 142 | 4 |
| 鯖塩焼きor照り焼きセット Grilled Mackerel Choice of: Salt [G][F][E][SD] / Teriyaki [G][F][E][SD] | 86 | 2 |
| AUS産和牛香味焼きセット Stir-fried Australian Sliced Beef with Kohmi Sauce [5] [5] [5] [5] [8] [85] [8] | 99 | 3 |
| 鰻重 'Unaju' Grilled Eel on Rice [G] [E] [A] [M] [SE] [SO] | 140 | 4 |
| ばらちらし寿司 Bara Chirashi Sushi [G][S][F][E][M][SE][SO] | 135 | 4 |
| ジパング特製 日本風スパイシーチキンカレー Zipangu's Special Japanese-style Spicy Chicken Curry [G][D] [SO] | 75 | 2 |
| カレートッピング Curry Additional Topping: | | |
| 鶏肉カツレツ[G] [E] Chicken Cutlet | 35 | I |
| 牛肉テンダーロインカツレツ [G] [E] [B] Beef Tenderloin Cutlet | 80 | 2 |
| ベジタリアンセット (豆腐と若布のサラダ,季節野菜のラタトゥイユ,野菜天麩羅,かっぱ巻,豆腐と野菜のスープ) VEGETARIAN SET | 90 | 3 |

[G] [M] [SE] [SO]





ディナーコースメニュー **DINNER SET**

RM



調理長おまかせコース

From 688 2300

お客様の為だけにお作りする特別なコース料理になります。リクエストをお伝え下さい。 日本から食材を直接仕入れする為、7日前までにご予約下さい。

OMAKASE KAISEKI

A course curated specially for you. Please let us know if you have any allergies that we should be aware of. Reservation is required 7 days in advance.

贅沢三昧コース

345 | | 40

前菜、温菜、刺身3種、天麩羅、メインチョイス、寿司3種、味噌汁、デザートチョイ ス・メイン(テンダーロイン、焼魚、鰻)・デザート(グラマラッカ、白玉ぜんざい、モナカ) より、お選び下さい。

ZEITAKU ZANMAI SET

Appetizer, Hot Appetizer, Sashimi (3 kinds), Mini Assorted Tempura, Main Dish, Sushi (3 pieces), Miso Soup, Dessert Choice of:

- · Main Dish: Tenderloin Steak, Grilled Fish or Sea Eel
- · Dessert: Ice Cream Gula Melaka, Housemade 'Zenzai' Red Bean Soup or 'Monaka' Ice Cream Sandwich [G] [S] [F] [E] [A] [D] [M] [N] [SE] [SO] [B]

ZIPANGUコース

275 920

前菜、温菜、カルパッチョ、メインチョイス、フライドライス、味噌汁、デザートチョイス。 メイン(テンダーロイン、焼魚、鰻)・デザート(バニラ、抹茶、黒胡麻)より、お選び下さい。

ZIPANGU SET

Appetizer, Hot Appetizer, Carpaccio, Main Dish, Fried Rice, Miso Soup, Ice Cream Dessert

- · Main Dish: Tenderloin Steak, Grilled Fish or Sea Eel
- · Fried Rice: Garlic or Seafood
- · Dessert: Vanilla, Matcha or Black Sesame Ice Cream [G] [S] [F] [E] [A] [D] [M] [N] [SE] [SO] [B]





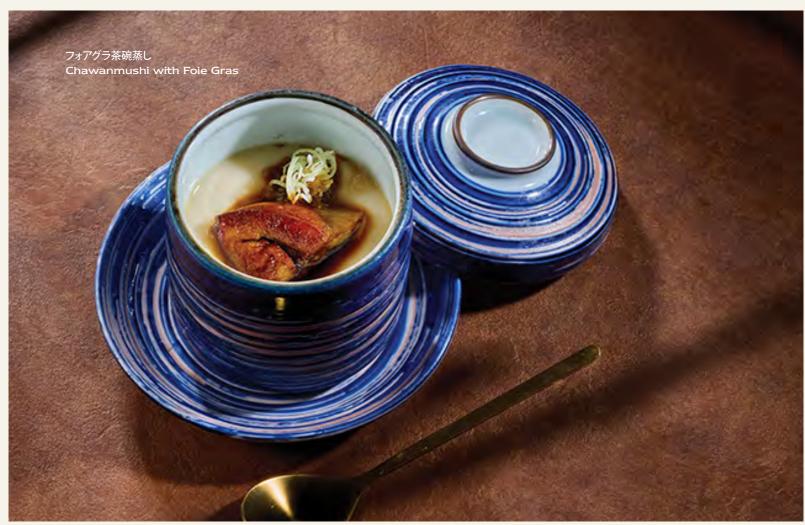
前菜 **APPETIZER**



| | | RM | ⊗ |
|-------|---|----|----------|
| | Zipangu和風オードブル(5種盛り) Zipangu Japanese Style Hors d'Oeuvre (5 kinds) | 78 | 260 |
| [NEW] | 蟹カマとアボカドサラダ Crabstick and Avocado Salad [G][E][SO][SE][S] | 65 | 220 |
| | 枝付き枝豆 'Edamame' Beans ^[SO] | 30 | 100 |
| | 蒸し鶏とトマトサラダ Steamed Chicken and Tomato Salad 「G [E [SE] ✓ | 67 | 220 |
| | 豆腐と若布のサラダ Tofu and Wakame Seaweed Salad [G] [E] [SE] | 42 | 140 |
| | 季節野菜のラタトゥイユ Seasonal Vegetable Ratatouille | 47 | 160 |

[C] Celery [G] Gluten [S] Shellfish [E] Egg [F] Fish [SO] Soya [A] Alcohol [D] Dairy [M] Mustard [N] Nuts [SE] Sesame [B] Beef [V] Vegetarian: meat & fish free





温菜・蒸物 **HOT APPETIZER**



| | RM | ⊗ |
|--|----|----------|
| だし巻き玉子 'Dashimaki' Omelette [『[SO]』 | 42 | 140 |
| 鰻巻き玉子 Japanese Omelette with Unagi Eel [F][A][SO] | 68 | 230 |
| フォアグラ茶碗蒸し Chawanmushi with Foie Gras | 82 | 270 |
| 茶碗蒸し Chawanmushi | 28 | 90 |

| | RM | ⊗ |
|--|-----|----------|
| ZIPANGU風おでん 'Oden' Hot Pot Style 『『『M | 62 | 210 |
| オーストラリア産和牛 "すき焼き風" Australian Wagyu Beef 'Sukiyaki' Style Hot Pot [A] [SO] [B] | 198 | 660 |
| 味噌汁 Miso Soup ^[SO] | 10 | 40 |





寿司 SUSHI

| | RM | * |
|--|-----|----------|
| 寿司盛り合わせ(5貫) SIFIM と Assorted Sushi (5 pieces) | 95 | 320 |
| 寿司盛り合わせ(8貫) 宮田岡之 Assorted Sushi (8 pieces) | 150 | 500 |
| 海鮮ちらし寿司 [5] [F] [E] [M] [SE] | 195 | 650 |

Seafood Chirashizushi





| F | RM | € |
|---------------------------------------|---------|-----|
| 握り寿司 NIGIRI SUSHI (1p | iec | e) |
| 鮪トロ『図 'Toro' Prime Tuna Belly | 68 | 230 |
| 鮪赤身 [f [M] | 28 | 100 |
| サーモンFIMೋ Salmon | 23 | 80 |
| サーモン腹身 ฅ™≰ 'Harasu' Salmon Belly | 29 | 100 |
| ハマチূฏM Yellowtail | 25 | 80 |
| 鯛ূূূূূূূূ Sea Bream | 31 | 100 |
| 縞鯵﹝﹞ Striped Jack | 39 | 130 |
| 帆立貝 [S] [M] Scallop | 28 | 90 |
| 北寄貝區M 'Hokkigai' Sakhain Surf Clar | 30 n | 100 |
| 蛸[S][M] Octopus | 25 | 80 |
| 烏賊 [S] [M] Squid | 25 | 80 |
| 牡丹海老 ß M 'Botan' Shrimp | 58 | 200 |
| 生雲丹 ြ M 10 'Uni' Sea Urchin | 80 | 360 |
| イクラ ጮ M ₹ Salmon Roe | 32 | 110 |
| 鰻[so][M] 'Unagi' Eel | 40 | 130 |
| 玉子囘≰ Egg | 16 | 50 |

[C] Celery [G] Gluten [D] Dairy [M] Mustard

[S] Shellfish [E] Egg [F] Fish [SO] Soya [A] Alcohol [N] Nuts [SE] Sesame [B] Beef [V] Vegetarian: meat & fish free







巻寿司 SUSHI ROLL

ドラゴンロール

Dragon Roll
[G] [E] [SO] [M]

✓

RM 😌

72 240

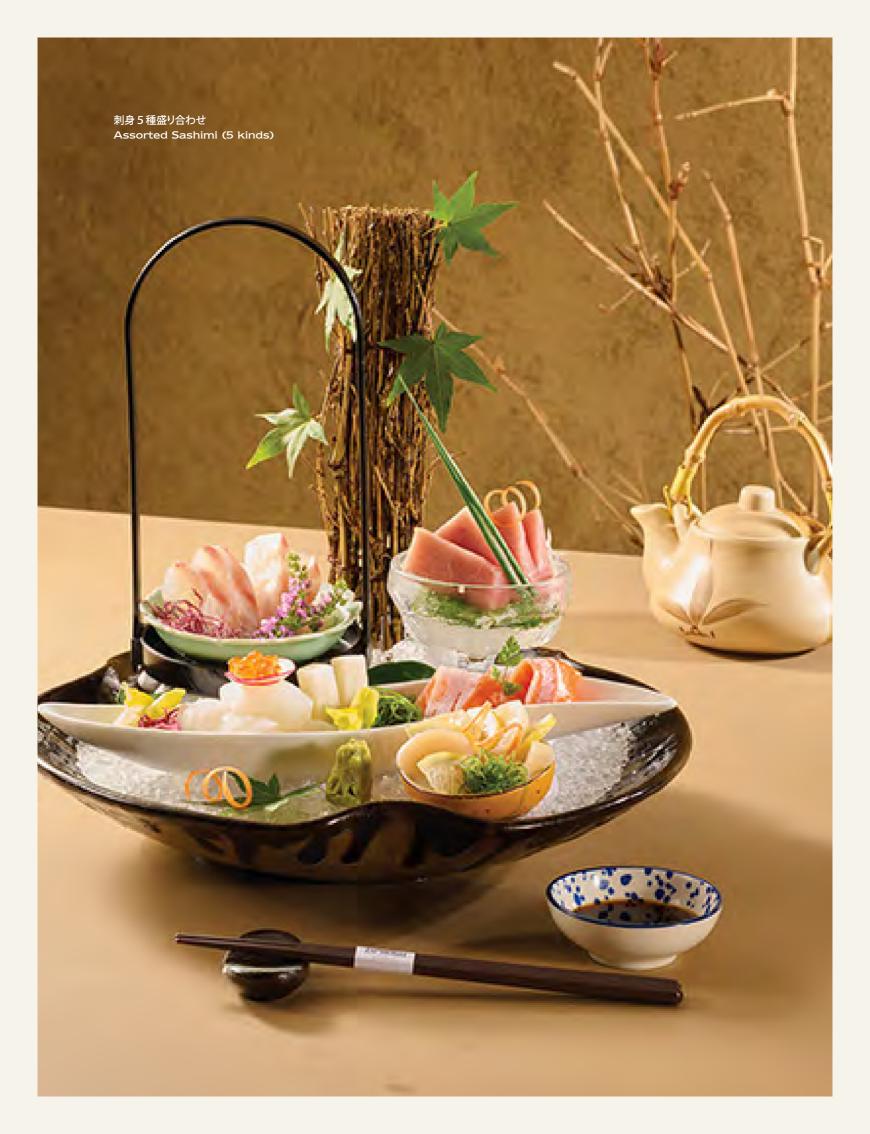
| | 手巻寿司 HAND ROLL | RM | \$ |
|-------|---|----|-----------|
| | カリフォルニア手巻 California Hand Roll 「F[[5][50][M] | 28 | 90 |
| [NEW] | サーモン炙り手巻 Seared Salmon Hand Roll 「「「「「「「「「「「「「「「」」「「「「」」」「「「「」」「「「」」」「「「」」「「」」「「」」「「」」「」「 | 32 | 110 |
| | ソフトシェルクラブ手巻 Soft Shell Crab Hand Roll [F[E[SE][SO][M] | 30 | 100 |





[C] Celery [G] Gluten [S] Shellfish [E] Egg [F] Fish [SO] Soya [A] Alcohol [D] Dairy [M] Mustard [N] Nuts [SE] Sesame [B] Beef [V] Vegetarian: meat & fish free





刺身 SASHIMI



| | RM | \$ | F | RM | \$ |
|--|----------------------|-----------|--|----------|-----------|
| 刺身3種盛り合わせ FIM ✓ Assorted Sashimi (3 kind | 172 ds) | 580 | 稿鯵﹝F﹞四 14 Striped Jack | 45 | 480 |
| 刺身 5 種盛り合わせ Fi M 🛂 Assorted Sashimi (5 kind | 268 ds) | 870 | 帆立貝 [F] [M] Scallop | 90 | 300 |
| 鮪トロ[F[M] 'Toro' Prime Tuna Belly | 310 | 1030 | 北寄貝旧网 'Hokkigai' Sakhain Surf Cla | 90 am | 300 |
| 鮪赤身 [F] [M] Prime Tuna | 135 | 450 | 蛸[s][M] Octopus | 87 | 290 |
| サーモン『□M』 Salmon | 70 | 230 | 烏賊 [s] [M] Squid | 88 | 300 |
| サーモン腹身 ┏м ₹ 'Harasu' Salmon Belly | 85 | 280 | 牡丹海老 (1貫) [S] [M] ✓ 'Botan' Shrimp (1 piece) | 45 | 150 |
| ハマチ _{[F][M]} Yellowtail | 98 | 330 | 生雲丹 [S] [M] 22 'Uni' Sea Urchin | 20 | 730 |
| 鯛[f[M] Sea Bream | 115 | 380 | イクラ [so] <u>•</u> 1 Salmon Roe | 18 | 390 |
| [C] Celery [G] Gluten [S] Shellfish [D] Dairy [M] Mustard [N] Nuts | [E] Egg [SE] Sesa | | Fish [SO] Soya [A] Alcohol | | |

Rooted in Nature; Our produce and cuisine is Rooted in Nature, featuring sustainable and ethically-sourced ingredients. Please advise your server if you have any allergies. Prices include 10% service charge and 6% government tax (SST).





鉄板焼 **TEPPANYAKI**





| | | RM | € |
|------|---|------|-----|
| | オーストラリア産 和牛リブアイ ステーキ (150g) | 270 | 900 |
| NEW] | Australian Wagyu Ribeye Zipangu Steak Sauce (156 [A] [B] [SO] | | |
| | オーストラリア産 テンダーロイン ステーキ (150g) | 175 | 580 |
| | Australian Beef Tenderloin Zipangu Steak Sauce (156 [A] [B] [SO] ? | | h |
| | 骨付きラム肉(2貫) Bone-in Lamb (2 pieces) [A] [B] [SO] 』 | 92 | 310 |
| | 銀鱈グリル 白味噌オランデーズソース | 148 | 490 |
| NEW] | Black Cod with White Mis | o Sa | uce |
| | オーストラリア産鮑 鮑ソース Australian Abalone with Abalone Sauce [S[D][SO] | 135 | 450 |
| | 大海老(2貫) Tiger Prawn (2 pieces) [S][D][SO] ✓ | 98 | 330 |

| | | RM | ⊗ |
|-------|---|-----|----------|
| | サーモン | 94 | 310 |
| | Salmon [F] [D] [SO] ✓ | | |
| | [F] [D] [SO] 2 | | |
| | 帆立貝 ガーリックバター | 68 | 220 |
| [NEW] | Scallop with Garlic Butter [5] [D] [SO] | | |
| | フォアグラ照り焼き | 180 | 600 |
| | Foie Gras Teriyaki | | |
| | 鶏照り焼き | 98 | 330 |
| | Chicken Teriyaki [A] [SO] | | |
| | MIXシーフード | 115 | 380 |
| | Assorted Seafood [F] [D] [SO] | | |
| | MIXきのこ | 46 | 150 |
| | Assorted Mushroom | | |
| | MIX野菜 | 32 | 110 |
| | Assorted Vegetable | | |
| | ブロッコリー ガーリックソテー | 40 | 130 |

[NEW] Broccoli Sauteed with Garlic

GRILLED DISH





| | RM | ② |
|---|-----|----------|
| オーストラリア産和牛香味焼き Stir-fried Sliced Australian Wagyu Beef with Kohmi Sauce [A] [SE] [SO] ≰ | 189 | 630 |
| 銀鱈西京焼き Grilled Marinated Black Cod with Housemade Saikyo Miso Paste | 155 | 520 |
| 鰻蒲焼 Grilled Unagi Eel in Kabayaki Sauce [A][SO] | 125 | 420 |
| 鯖塩焼き・照り焼き Grilled Mackerel Choice of: Teriyaki [A] 引[SO] / Salt 『 | 93 | 310 |
| サーモン塩焼き・照り焼き Grilled Salmon | 97 | 320 |

[C] Celery [G] Gluten [D] Dairy [M] Mustard [N] Nuts [SE] Sesame [B] Beef [V] Vegetarian: meat & fish free

Choice of: Teriyaki [A] F[SO] ✓ / Salt F[✓

[S] Shellfish [E] Egg

[F] Fish [SO] Soya [A] Alcohol

DEEP-FRIED DISH • TEMPURA





| 鶏唐揚げ Crispy Chicken Karaage ^[SO] [G] ✓ | RM 48 | |
|--|----------|-----|
| 豆腐と茄子の揚出し Deep-fried Eggplant and Tofu in Dashi Broth [G] [SE] [SO] | 52 | 170 |
| 天麩羅盛り合わせ (海老・魚・野菜) Assorted Tempura (Prawn, Fish, Vegetable) | 82 | 280 |
| 野菜天麩羅 Assorted Vegetable Tempura [G] [SO] | 42 | 140 |
| 海老天麩羅(5貫) Prawn Tempura (5 pieces) [G] [SO] [S] | 58 | 190 |
| 大海老天麩羅 Tiger Prawn Tempura | 98 | 330 |

[G] [SO] 🗹





食事 RICE & NOODLE





| | RM | ⊗ |
|---|-----|----------|
| うどん・そば (温、冷) Udon or Soba (Hot or Cold) [G][SO] | 40 | 140 |
| 稲庭うどん(温、冷) [NEW] Inaniwa Udon (Hot or Cold) [G] [SO] | 42 | 140 |
| トッピング Additional topping: | | |
| ミニ天麩羅 [G] [S] Mini Tempura | 35 | 120 |
| ミニAUS産牛肉[A][SO][B] Mini Stir-fried Australian Sliced Beef with Kohmi Sauce | 80 | 270 |
| 鍋焼きうどん 'Nabeyaki' Udon Hot Pot Style [G][F][E][SO] | 82 | 270 |
| 鰻重 'Unaju' Grilled Eel on Rice [A][SO] | 142 | 470 |
| 天麩羅重 'Tenju' Assorted Tempura on Rice with Special Sauce [A] [G] [SO] | 88 | 290 |
| ガーリックライス Garlic Fried Rice ^[SO] | 25 | 90 |

ベジタリアン

VEGETARIAN







| | RM | | |
|--|----|-----|--|
| 季節野菜のラタトゥイユ 46 L. Seasonal Vegetable Ratatouille | | | |
| ブロッコリー ガーリックソテー | | 130 | |

| ブロッコリー ガーリックソテー 4 [NEW] Broccoli Sauteed with Garlic | Ю | 130 |
|--|---------|-----|
| 枝付き枝豆 3 'Edamame' Beans ^[SO] | 0 | 100 |
| 豆腐と若布のサラダ 3 Tofu and Wakame Seaweed Salad | 9 | 130 |
| かっぱ巻 2 Cucumber Roll ^{[SE] [M]} ✓ | 23 | 80 |
| アボカド巻 2 Avocado Roll [F] [SO] | 6 | 90 |
| 野菜天麩羅 4 Assorted Vegetable Tempura | 12 a | 140 |

[G] [SO] 🛫

| | RM | € |
|---|-------------|-----|
| MIXきのこ Teppanyaki Assorted Mus [SO] ♥ | 46 hroo | |
| MIX野菜 Teppanyaki Assorted Vege | 32 etabl | |
| ガーリックライス Garlic Fried Rice [SO] | 25 | 90 |
| ベジタブルフライドライス Vegetable Fried Rice [SO] | 25 | 90 |
| 香の物 (3種盛り) Housemade Seasonal Pick (3 kinds) | 32 des | 110 |
| 納豆 'Natto' Beans [SO] | 26 | 90 |
| 豆腐と野菜のスープ Tofu and Vegetable Soup [SO] | 32 | 110 |

お子様メニュー CHILDREN'S MENU







| | | RM | ② |
|---------|--------------------------------|----|----------|
| FNIEW/I | 海老カツレツ Prawn Cutlet | 35 | 120 |
| [NEW] | GFES | | |
| Farmari | 鶏ミートボール Chicken Meatballs | 25 | 80 |
| [NEW] | [G][E] | | |
| | だし巻き玉子 | 42 | 140 |
| | "Dashimaki" Omelette [F] [SO] | | |
| | 鶏唐揚げ Crispy Chicken Karaage | 29 | 100 |
| | [G][SO] | | |
| | 茶碗蒸し Chawanmushi | 28 | 90 |
| | [F] [E] [SO] 💆 | | |
| | とびこ巻寿司 | 22 | 70 |
| | Flying Fish Sushi Roll [SO] | | |

| | RM | ⊗ |
|---|----|----------|
| ミニうどん (温) Mini Udon (Hot) [G] [SO] | 26 | 90 |
| かっぱ巻 Cucumber Roll [SE] [M] 🛫 | 22 | 70 |
| アボカド巻 Avocado Roll [5] [50] 🛫 | 26 | 90 |
| 玉子巻き Omelette Roll [5] [50] 🛫 | 22 | 70 |
| お子様セット (海老カツレツ、鶏唐揚げ、鶏ミートボール ラダ、寿司玉子、茶碗蒸し) チョイス (ミニラ 日本風チキンライス) | | トサ |
| [NEW] JUNIOR BENTO Prawn Cutlet, Chicken Karaage, C Meatballs, Potato Salad, Egg Sush | | n |

Choice of Mini Udon or Japanese Ketchup flavor Chicken Rice with Miso Soup

[G] [F] [E] [D] [SO] [S]

[C] Celery[G] Gluten[S] Shellfish[E] Egg[F] Fish[SO] Soya[A] Alcohol[D] Dairy[M] Mustard[N] Nuts[SE] Sesame[B] Beef[V] Vegetarian: meat & fish free

デザート DESSERT

RM @

30 100

28 90

28 90





グラマラッカ Vanilla Ice Cream with Gula Melaka [D] [N]

白玉ぜんざい(温、冷) Housemade 'Zenzai' Red Bean Soup with Rice Flour Dumpling (Hot or Cold) [D]

「モナカ」アイスクリーム 30 100 (バニラ、抹茶、黒胡麻) 'Monaka' Sandwich Style Ice Cream Choice of: Vanilla, Matcha, Black Sesam [E] [D] [N] [SE]

抹茶白玉あんみつ Matcha Mochi 'Anmitsu' [E] [D] [N]

わらび餅 28 90 Housemade Japanese 'Warabi' Bracken Starch Cake

3色餅 30 100 3 Colors Sweet Japanese [NEW] Mochi Cake

[G] [E] [D] [N] [SE]

アイスクリーム 27 90 (バニラ、抹茶、黒胡麻) Ice Cream Choice of: Vanilla, Matcha, Black Sesame [E] [D] [N] [SE]

柚子シャーベット 28 90 Yuzu Sorbet [NEW]

[C] Celery [G] Gluten

[M] Mustard

[S] Shellfish [E] Egg [N] Nuts

[F] Fish [SO] Soya [A] Alcohol

[SE] Sesame [B] Beef [V] Vegetarian: meat & fish free