

# APPETIZER, SIDE DISH

<b>EDAMAME</b> BOILED SOY BEANS IN PODS	8
<b>KANKOKU NORI</b> KOREAN STYLE DRIED LAGER	4
<b>CHANJA</b> CODFISH INNARDS SEASONED WITH SPICY SAUCE	8
<b>POTATE SALAD</b> WITH BACON, CUCUMBER, BOILED EGG	12
<b>GOMADARE HIYAYAKKO</b> CHILLED TOFU WITH SESAME SAUCE	12
<b>KALE AND BROCCOLI</b>	10
<b>UME GOMA-AE</b> KALE AND BROCCOLI WITH SESAME, SALTED PLUM SAUCE	



<b>YUKKE</b> SEASONED MINCED RAW BEEF WITH EGG YOLK	23
<b>MUSHI-DORI</b> COLD STEAMED CHICKEN WITH LEEK SAUCE	12
<b>YAZAWA CHAPCHAE</b> YAZAWA STYLE FRIED CHINESE VERMICELLI WITH PORK	18
<b>KAISEN CHIJIMI</b> KOREAN STYLE THIN CRISPY PANCAKE WITH SEAFOOD	18





# KIMCHI

(KOREAN STYLE MARINATED VEGETABLES)

MORIAWASE ASSORTED THREE KINDS OF KIMCHI	15
HAKUSAI MIMCHI CHINESE CABBAGE	12
KAKUTEKI RADISH	12
OI KIMCHI CUCUMBER	12

# NAMUL

(KOREAN STYLE SEASONED VEGETABLES)

MORIAWASE ASSORTED THREE KINDS OF NAMURU	15
MAME-MOYASHI BEAN SPROUT	12
HOURENSOU SPINACH	12
MAITAKE MAITAKE MUSHROOM	12



YAZAWA SALAD TWO KINDS LETTUCE, CUCUMBER WITH SESAME OIL DRESSING	14
SHINSAI SALAD RADISH, CARROT, CUCUMBER WITH CHILI MISO DRESSING	14
NEGI SALAD SLICED LEEK WITH SESAME OIL DRESSING	14
AVOCADO SALAD WITH CORN, CHICKEN, DILL LEMON DRESSING	14
HIYASHI TOMATO CHILLED JAPANESE TOMATE	12
CABBAGE WITH MISO PASTE	10
SANCYU GREEN LETTUCE FOR WRAPPING YAKINIKU	10

# FRESH VEGETABLE







## NOODLE, RICE

NIKU UDON UDON NOODLES WITH STEWED BEEF	20	GOHAN STEAMED JAPANESE RICE	3
YAZAWA REIMEN ORIGINAL COLD SOUP NOODLES	18	GYU TORO DON RICE BOWL WITH MINCED RAW BEEF, EGG YOLK	20
KUPPA VEGETABLES AND EGG SOUP WITH RICE	16	KIMCHI NATTOU DON RICE BOWL WITH MIXED KIMCHI AND NATTOU, EGG YOLK	16
KALBI KUPPA SHORT RIB AND VEGETABLES SOUP WITH RICE	22	ISHIYAKI BIBIMBA RICE WITH SEASONED VEGETABLES IN A HOT STONE BOWL	20
YUKKE-JAN KUPPA SPICY BEEF AND VEGETABLES SOUP WITH RICE	22	CLAY POT BEEF RICE WITH SHIMEJI MUSHROOM, SWEET SOY SAUCE	26
KOMTAN KUPPA OX TAIL SOUP WITH RICE	22	YAZAWA CURRY RICE JAPANESE STYLE BEEF CURRY RICE WITH SUNNY SIDE UP	20
		MENTAIKO CHAZUKE STEAMED RICE WITH SEARED MENTAIKO, GREEN TEA SOUP	12





## SOUP

TAMAGO, AOSA-NORI SOUP EGG AND AOSA LAVER SOUP	12
YASAI SOUP VEGETABLES SOUP	16
KALBI SOUP SHORT RIB AND VEGETABLES SOUP	20
YUKKE-JAN SOUP SPICY BEEF AND VEGETABLES SOUP	20
KOMTAN SOUP OX TAIL SOUP	20
MISO SOUP AOSA LAVER MISO SOUP	8

## DESSERT

ICE CREAM GREEN TEA OR BLACK SESAME	6
YUZU SHERBET	6
HOJI-CHA PANNA COTTA	8
HOKKAIDO MILK GELATO WITH STRAWBERRY PUREE	8
RYUKYU CARAMEL PUDDING MADE FROM OKINAWA BROWN SUGAR	7

