

サイド
SIDES

seasonal pickles (v) homemade vegetables pickles	3
chuka salad (v) seaweed salad	4
miso soup & pickles (v) miso soup and a side of seasonal pickles	3.5
japanese rice (v)	2

つまみ
SMALL DISHES

machiya hot wings fried chicken wings with spicy soy butter and furikake	500g/1kg 9 / 16
tsukune minced chicken skewers, teriyaki sauce, shichimi pepper and clarence court egg yolk	5
chicken yakitori grilled chicken, padron pepper and shiitake mushroom skewers	5.5
pork gyoza pan-fried pork, ginger and garlic dumplings	6
miso aubergine (v) grilled aubergine, walnuts and shichimi with sweet miso paste	6

グリル & フライ
GRILLED & FRIED

tonkatsu panko breaded pork loin shredded cabbage, served with tonkatsu sauce and english mustard	11
chicken katsu panko breaded chicken, cabbage, served with tonkatsu sauce and english mustard	10
wagyu katsu panko breaded australian wagyu beef, wasabi mayo, yuzu kosho and tonkatsu sauce-cooked at the table	30

どんぶり
DONBURI

gyudon thinly sliced beef and onions simmered in sake and soy sauce, onsen egg, pickled ginger and chives over steamed rice	10.5
chicken teriyaki don grilled chicken, glazed in sweet teriyaki sauce and served with mayonnaise and crispy salad over steamed rice	11
salmon teriyaki don grilled salmon, glazed in sweet teriyaki sauce and served with mayonnaise and crispy salad over steamed rice	11
oyakodon chicken and egg simmered in a sweet and savoury sauce over steamed rice	11
katsudon-pork tonkotsu and egg simmered in a sweet and savoury sauce over steamed rice	12
chicken katsudon chicken katsu and egg simmered in a sweet and savoury sauce over steamed rice	13
unaju grilled japanese style eel glazed with sweet unagi sauce over steamed rice	18

カレー
CURRY

Spiced japanese curry with fukujinzuke served with rice	
tonkatsu (pork)	12.5
chicken katsu	11.5
vegetable (v)	9.5

めん
NOODLES

hot niku udon warm udon noodles in a savoury broth topped with tender sliced beef, spring onion and fried shallots	11.5
cold niku udon cold udon noodles in a savoury broth topped with tender sliced beef, spring onion and fried shallots	11.5
curry niku udon as above with a japanese curry broth	11.5

EXTRAS

onsen egg	+1	soba	+2
curry sauce	+1	udon	+2

デザート
DESSERT

warabimochi soft matcha mochi with kinako	5
matcha mille crepe sweet layered crepes with green tea pastry cream	6
matcha fondant green tea and chocolate molten cake	6

ソフトドリンク
SOFT DRINKS

Still / sparkling water	330ml	2.7
Coke / diet coke	200ml	2.8
Orange juice		2.5

お茶
TEA

Iced green tea	3
Iced matcha latte	4
Matcha latte	4
Cold houjicha	3

JAPANESE TEA BY THE POT

Sencha	3.5	Assam	5
Genmaicha	3.5	Kabusencha	5
		Sweet Ginger	5

ビール
BEER

Kirin ichiban	5
Kome biru	6

日本酒
SAKE



Shirakabegura Kimoto junmai	125ml 8	640ml 45	1.8l 95
Tamagawa tokubetsu junmai	10		1.8l 155
Masumi okuden junmai	9		1.8l 125
Urakasumi junmai	14		720ml 80
Dassai 45 junmai daiginjo	17		720ml 100
Kameizumi cel 24 junmai ginjo	15		720ml 85
Jozen mizunogotoshi junmai ginjo	12		720ml 70
Kawatsuru junmai muroka	10		1.8l 155

果実酒

JAPANESE FRUIT SAKE

"Ringo-shu" apple sake	70ml 8	720ml 59
"Momo-shu" peach sake	8	59
"Yuzu-shu" yuzu sake	8	59
"Ume-shu" plum sake	8	59

ウイスキー
WHISKY
Japanese 25ml

Nikka highball	10
Yamazaki limited edition 2014	55
Yamazaki 12	14
Hibiki harmony	10
Taketsuru 17	25
Taketsuru 21	30
Nikka from the barrel	9
Nikka coffey grain	9
Ichiro's malt	11
wine wood reserve	
chichibu the peated 2018 10th anniversary	20

白ワイン
WHITE WINE

Viognier	175ml 7	bottle 26
Sauvignon blanc	7	26

赤ワイン
RED WINE

Merlot	175ml 7	bottle 26
Cabernet sauvignon	8	30

CHAMPAGNE

Canard-duchene cuvee leonie nv	bottle 65
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