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STARTERS

CHARGRILLED EDAMAME . . . . .	6
SUNOMONO PICKLED-VEGGIE SALAD . . . . .	8
SALTED IKOYA . . . . .	11
AGEDASHI TOFU . . . . .	9
PONZU OYSTER . 2 U N I T S . . . . .	10
DASHISHOYU ROASTED OYSTER 2 U N I T S . . . . .	10
BLUEFIN TUNA TARTARE . . . . .	16
— La Peral cheese and pine nuts	
— Classic Koy	
— Toro and oyster	
PONZU RED MULLET TATAKI . . . . .	17
SHIRU MISO SOUP . . . . .	5
SAKE SAKE CLAMS . . . . .	18
ROASTED AUBERGINE, SHRIMP AND MISO . . . . .	10
VEGGIES AND SHRIMP KAKIAGE . . . . .	9
IKA TEMPURA —squid . . . . .	9
FRIED CHICKEN GIZZARDS WITH GARLIC AND MUSHROOMS	7
CHICKEN KARAAGE . . . . .	9
YAKISOBA . . . . .	10



YAKITORI IKOYA 2 P I E C E S . . . . .	7
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F I S H

SHRIMP AND ONLY SHRIMP . . . . .	s/m
UMEKYU CALAMARI . . . . .	12
KOMBU KOKOTXAS . . . . .	19
SUMISO RED MULLET . . . . .	16
BATA SHOYU SOLE . . . . .	16
TORO TATAKI . . . . .	18

M E A T

IBÉRICO PORK WITH HAKUSAI CABBAGE . . . . .	16
MATURED-BEEF TATAKI . . . . .	20
WAGYU SUKIYAKI . . . . .	34

 寿司  
SUSHI

**NIGIRI**

SUSHI MORIAWASE	7 P I E C E S	20
CHEF MORIAWASE	5 P I E C E S	23

**HOSOMAKI**  
8 P I E C E S

ABOGADO MAKI —avocado	5
TEKKA MAKI —tuna	6
SAKE MAKI —salmon	6
NATTO MAKI —fermented soybeans	6

**URAMAKI**  
4 P I E C E S

IKOYA MAKI —tuna, salmon, avocado	8
SPICY TUNA MAKI	8
VEGGIE MAKI	7
EBITEN MAKI —prawn	7
UNAGUI ABOGADO MAKI —eel, avocado	9

 ラーメン  
RAMEN

SHOYU RAMEN	10
TONKOTSU MISO RAMEN	10

刺身  
SASHIMI 

SASHIMI MORIAWASE	3 T Y P E S	21
TOKUSEN MORIAWASE	5 T Y P E S	26
TORO —belly	21	
MAGURO —loin	19	
SAKE —salmon	15	
AJI —mackerel	9	
IWASHI —pickled anchovy	8	
SABA —mackerel	8	
MATEGAI —razor clam	12	
IKA —squid	12	

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## DESSERTS

MOCHI MATCHA — <i>green tea</i> . . . . .	7
MOCHI SAKURA — <i>cherry blossom</i> . . . . .	7
ICE CREAM OF THE DAY . . . . .	7
SEASONAL FRUITS KAKIGORI . . . . .	7
SOY MILK FOAM . . . . .	8
CHOCOLATE CAKE, TOFFEE, GOAT-MILK ICE CREAM, MACADAMIA AND JAPANESE WHISKEY . . . . .	8