Sushi Set 寿司

17 MATSU 松

Tuna 3 pcs
Salmon 3 pcs
Squid 3 pcs
White Fish 3 pcs
Boiled prawn 3 pcs
Scallops 3 pcs
Negitoro Roll 3 pcs
Tuna Roll 3 pcs
Salmon Roll 3 pcs

LKR 12,000

18 TAKE 竹

Tuna 3 pcs
Salmon 3 pcs
Squid 3 pcs
White Fish 3 pcs
Boiled prawn 3 pcs
Tuna Roll 2 pcs
Salmon Roll 3 pcs

LKR 7800

19 UME 梅

Tuna 3 pcs
White Fish 3 pcs
Boiled prawn 3 pcs
Squid 3 pcs
Cucumber Roll 1 pcs

LKR 5000

20 ABURI 炙り

Grilled Tuna 2 pcs
Grilled Salmon 2 pcs
Grilled White Fish 2 pcs
Grilled Scallops 2 pcs
Grilled Prawn 2 pcs

LKR 5800

Sashimi Set 刺身

09 07 Type Combination

Tuna 3 pcs
Salmon 3 pcs
Squid 3 pcs
White Fish 3 pcs
Boiled prawn 3 pcs
Negitoro 3 pcs

LKR 9800

10 03 Type Combination

Tuna 3 pcs
Salmon 3 pcs
Boiled prawn 3 pcs

LKR 5000

Single Sashimi 刺身 単品

11 Tuna マグロ LKR 2900

12 Salmon サーモン LKR 3300

13 Squid イカ LKR 2600

14 Boiled Prawn エビ LKR 2600

15 Scallops ホタテ LKR 3000

16 White Fish 白身魚 LKR 2600

Appetizer おつまみ

01 Edamame
Green Soybeans

Boiled spicy, seasoned, served in their pods, white, lightly salted. A healthy appetizer in Japanese cuisine.

LKR 1400

02 Kyuuri Ipponzuke
Pickled Cucumbers

This simple, iconic Japanese pickle is made by purging fresh cucumbers in a mixture of soy sauce and dark stock.

LKR 900

03 Hakusai Asazuke
Pickled Napa Cabbage, Chinese Cabbage

A popular and refreshing snack in Japan, Hakusai Asazuke is made with napa cabbage and simple, mild seasonings so it can be enjoyed in large quantities or on the go.

LKR 900

04 Takowasa
Octopus and Wasabi

Raw octopus mixed with wasabi and soy sauce. This is a popular appetizer that can be eaten with sake and pairs well with beer.

LKR 1500

05 Hiyashi Tomato
Chilled Tomato

A popular and refreshing snack in Japan, Hiyashi Tomato is made with napa cabbage and simple, mild seasonings so it can be enjoyed in large quantities or on the go.

LKR 900

06 Kimuchi
Kimchi

Traditional spicy fermented side made with napa cabbage, garlic, and chili pepper. Kimuchi is a popular Korean dish.

LKR 1200

07 Yamitsuki Kyabetsu
Yamitsuki Cabbage

Japanese dish of cabbage seasoned with soy sauce, vinegar, and sesame. Known for its extreme crispy.

LKR 900

08 Potato Sarada
Potato Salad

Japanese potato salad is a delicious version of classic potato salad. Japanese potato salad is made by using boiled potatoes, cucumbers, and carrots.

LKR 1000

Grilled and Fried Foods 焼き物・揚げ物

Buta no Shogayaki
Pork Ginger Stir-Fry

It is a dish made by stir-frying thinly sliced pork with a sauce made from soy sauce, sake, sugar, ginger, garlic, and other ingredients, and is a popular home-cooked dish in Japan.

LKR 2800

Kaisen Bata Shoyu
Seafood Scallo with Butter Soy Sauce

A flavorful dish that combines the delicate sweetness of scallops with the rich umami of butter and soy sauce. The perfect balance of savory and sweet, highlighted by the freshness of ingredients.

LKR 3250

Nikuu Yasai Itame
Stir-Fried Meat & Vegetable

YOU CAN CHOOSE

Pork LKR 2600
Chicken LKR 2500
Vegetable LKR 2000

Ika no Shichimi Mayo
Squid with Shichimi Chili Pepper Mayonnaise

A very popular dish in Japan, fresh squid is quickly grilled and seasoned with shichimi chili pepper, a blend of seven mild seasonings and served with a flavorful mayonnaise sauce.

LKR 2250

Grilled and Fried Foods 焼き物・揚げ物

Chicken Katsu
Chicken Cutlet

Japanese-style breaded fry consisting of a deep-fried breaded pork cutlet and a tonkatsu sauce (fruit-and-vegetable sauce).

LKR 2700

Ton Katsu
Pork Cutlet

dish consisting of a breaded pork cutlet. It is usually sliced and served with shredded cabbage, tomato wedges, and rice. Tonkatsu sauce and mayonnaise are also popular.

LKR 2900

Buta Kimuchi
Pork Kimchi Stir-Fry

A spicy and flavorful dish that combines the savory taste of pork with the tangy and spicy flavors of kimchi. It is a popular dish in Korean cuisine and is often served with steamed rice or as a side dish to accompany other meals.

LKR 2900

Tori no Teriyaki
Chicken Teriyaki

The basic technique for cooking by grilling chicken with a sweet and salty sauce. Teriyaki sauce is a combination of soy sauce, sugar, mirin, and sake.

LKR 2400

Single Sushi すし 単品

21 Tuna マグロ LKR 1200

22 Salmon サーモン LKR 1400

23 White Fish 白身魚 LKR 980

24 Boilled Prawn エビ LKR 980

25 Scallops ホタテ LKR 1300

26 Squid イカ LKR 980

27 Tuna Roll LKR 2000

28 Salmon Roll LKR 2400

29 Aburi Tuna LKR 1250

30 Negitoro Roll LKR 2200

31 Cucumber Roll LKR 1200

32 Aburi Salmon LKR 1450

33 Aburi Boilled Prawn LKR 1030

34 Aburi Scallops LKR 1350

35 Aburi White Fish LKR 1250

Karaage 唐揚げ

Chicken karaage is a particularly popular dish in Japan, known for its rich variety of seasonings. It is a staple menu item found in various settings, from home cooking to izakayas.

A1 Classic Fried Chicken (KARAAGE)
LKR 2500

A2 Fried Chicken With Tartar Sauce
LKR 2850

A3 Fried Chicken With Grated Daikon And Ponzu Sauce
LKR 2700

A4 Sweet Glaze For Fried Chicken
LKR 2700

A5 Super Spicy Fried Chicken
LKR 2600

Noodles 麺類

YAKISOBA
Japanese Style Fried Noodles

48 Pork LKR 2400
49 Chicken LKR 2800
Vegetable LKR 2000

Soba そば

Zaru Soba
LKR 2100

Tempura Zaru Soba
LKR 3800

Kake Soba
LKR 2000

Tempura Soba
LKR 3800

Rice and Others ご飯 / その他

Chazuke with Fish
Rice with green tea poured over it, topped with fish and condiments such as nori seaweed, wasabi, and green tea or sweet pickle.

LKR 3000

Chawan with Plum

Onigiri
Tuna 1 pcs
Salmon 1 pcs

Cooked Rice

Miso Soup
LKR 600