



JAPAN IN ERWIN



SUSHI

Salmon	510
Bluefin tuna akami	1100
Bluefin tuna chu-toro	1440
Bluefin tuna o-toro	1680
Seared Bluefin tuna o-toro	1680
Yellowtail	890
Aka-Ika squid	610
Japanese eel	260
Scallop	350
Ama Ebi shrimp <i>sweet shrimp</i>	350
Wagyu	990



SASHIMI

Salmon	540
Bluefin tuna akami	1100
Bluefin tuna chu-toro	1440
Bluefin tuna o-toro	1680
Yellowtail	890
Aka-Ika squid	550
Japanese eel	530
Scallop	660
Ama Ebi shrimp <i>sweet shrimp</i>	530

SPICY HUNCANS

Akami tuna	1320
<i>rice / nori / akami tuna / spicy sauce</i>	
Eel	390
<i>rice / nori / eel / spicy sauce</i>	
Salmon	510
<i>rice / nori / salmon / spicy sauce</i>	
Scallop	610
<i>rice / nori / scallop / spicy sauce</i>	
Crab	560
<i>rice / nori / crab meat / spicy sauce</i>	



ROLLS



Soft-shell crab	3100
<i>rice / nori / hot sauce / soft-shell crab / tobiko caviar / green onion / avocado / cucumber</i>	
Spicy crab scallop	1800
<i>rice / nori / crab meat / scallop / hot sauce / tobiko caviar / avocado / green onion / shichimi pepper</i>	
California	1550
<i>rice / nori / crab meat / mayonnaise / avocado / cucumber / tobiko caviar</i>	
Philadelphia	1680
<i>rice / nori / salmon / Philadelphia cheese / cucumber / red caviar</i>	
Canada	1190
<i>rice / nori / salmon / Philadelphia cheese / cucumber / eel / Unagi sauce</i>	
Chu-Toro with eel	3300
<i>rice / nori / tempura eel / avocado / chu-toro tuna / orange miso sauce</i>	
Ankimo	1740
<i>rice / nori / eel / avocado / Ankimo (monkfish liver) / mango / Unagi sauce</i>	
Spicy Crab	1900
<i>rice / nori / cucumber / crab meat / spicy sauce / tobiko caviar</i>	
Spicy tuna	2520
<i>rice / nori / avocado / akami tuna / spicy ponzu sauce / furikaki</i>	

Spicy eel	1400
<i>rice / nori / cucumber / avocado / crab meat / mayonnaise / eel / spicy sauce / crackers / chili</i>	
Spicy salmon	1820
<i>rice / nori / salmon / cucumber / spicy sauce / shichimi pepper / tobiko caviar</i>	
Crispy shrimp	1320
<i>rice / nori / avocado / crab meat / mayonnaise / breaded shrimp / avocado puree / sweet chili sauce</i>	
Vegetable roll	750
<i>rice / nori / daikon / carrot / cucumber / avocado / romaine lettuce / asparagus / sesame sauce</i>	
Salmon-Eel Foie gras	2100
<i>rice / salmon / eel / foie gras / unagi sauce</i>	
Baked eel	1300
<i>salmon / garlic sauce / tobiko caviar / eel / Unagi sauce</i>	
Scallop with salmon	2100
<i>scallop / salmon / rice / hot sauce / Tobiko caviar / pepper / Mamenori / Ito togorashi</i>	



SUSHI ROLL

With salmon	710
With crab	980
Scallop	750
With eel	680

SASHIMI ROLLS

Crab & black caviar roll	2900
<i>crab meat / Tobiko caviar / mayonnaise / black caviar / avocado</i>	
Roll Tuna-Salmon	3000
<i>tuna / salmon / daikon / yellowtail / spicy sauce / tobiko caviar / red caviar</i>	



DRINKS



JAPANESE BEER

Sapporo Premium 4.7% 330 ml	600
<i>Japanese rice lager</i>	
Asahi Super Dry 4.7% 330 ml	680
<i>Light filtered lager</i>	

SAKE

Hakuro Hanabi Sparkling 8% 300 ml	6500
<i>sparkling sake with a subtle aroma of lychee and honey</i>	
Hakushika Shiboritate 15% 300 ml	3500
<i>young sake that goes straight from the press into the bottle</i>	
Hakushika Snow Beauty Nigori 14.7% 300 ml	3700
<i>sake in coarse filtration, with tones of melon in the aftertaste</i>	
Hakushika Taruzake 13.5% 300 ml (BP)	2900
<i>mild sake aged in a cedar barrel</i>	
Aizu Homare Daiginjo 16% 300 ml (SP)	3300
<i>author's sake with the aroma of exotic fruits</i>	
IMA Oysters 12% 300 ml (P)	5200
<i>semi-dry sake with notes of green apple</i>	
Aladdin Yuzu 10% 300 ml (BP)	3300
<i>dessert sake with yuzu juice extract</i>	



STRONG ALCOHOL

Shochu Hakata No Hana 40 ml	650
<i>premium barley shochu with mild and refreshing taste</i>	
Umeshu Choya Single Year 15% 80 ml	1100
<i>umeshu with hints of ripe plum, dried fruit and plum pit</i>	
Choya Umeshu Uji Green Tea 7.5% 80 ml	650
<i>umeshu with notes of plum pit, prune and Ryokucha green tea</i>	
Gin Tokyo Nights 40 ml	650
<i>premium gin with hints of zest and yuzu fruit</i>	
Rum Kiyomi White 40 ml	670
<i>soft white rum with notes of caramel, fruit and vanilla</i>	
Whisky Tottori Bourbon Barrel 40 ml	990
<i>blended whiskey with hints of honey, pear and apricot</i>	
Whisky Matsui Mizunara Cask 40 ml	1800
<i>single malt whiskey with hints of warm spices and peat on the palate</i>	



JAPANESE TEA



Gyocuro	590
<i>mild aroma and sweet umami taste make it the highest in the category of Japanese teas</i>	
Genmaicha	590
<i>Sencha tea with roasted Japanese rice grains</i>	
Usutya Matcha	590
<i>premium matcha prepared in the traditional way on melted water</i>	



Sencha	590
<i>sweetish taste and refined astringency are accompanied by nutty notes in the aroma</i>	
Kokeicha	590
<i>a blend of several varieties of tea with the aroma of sea freshness and summer herbs</i>	
Rekutya	590
<i>a blend of Kukicha tea, Matcha and yuzu fruit peel</i>	