

## COURSE MENU

### SUMIYOSHI 3,500 JPY/person

Today's appetizer

Medium-rare, freshly cut chicken breast served with fresh herbs

10 assorted *Yakitori* (meat and vegetables on a bamboo skewer \*)

Freshly cooked rice and pickles

Dessert

*Yame* green tea

### HAKATA 4,500 JPY /person

Today's appetizer

Medium-rare, freshly cut chicken breast served with fresh herbs

Today's chef's special

10 assorted *Yakitori* (meat and vegetables on a bamboo skewer \*)

Freshly cooked rice and pickles

Dessert

*Yame* green tea

### CHIKUZEN 5,500 JPY /person

Today's appetizer

Specially selected, broiled Japanese beef rolled with raw sea urchin (*Uni*)

Inada's original bagna cauda (assorted fresh vegetable sticks with original dip sauce)

8 assorted *Yakitori* (meat and vegetables on a bamboo skewer \*)

*Wagyu* (Japanese beef) fillet cutlet sandwich

Freshly cooked rice and pickles

Dessert

*Yame* green tea



## YAKITORI

### 天草大王 AMAKUSA DAIO

#### (Free Range Chicken Produced Exclusively in Kumamoto)

ねぎま	Chicken thigh & Green onion	280yen
胸身	Breast	230yen
ささみわさび	Breast tender with <i>Wasabi</i> horse radish	330yen
ふりそで	Bottom of chicken wing	330yen
ソリレス	Sotylaise (Chicken oyster)	330yen
手羽先	Chicken wing	380yen

### 朝びき鶏 FRESHLY-CUT CHICKEN

ねぎま	Chicken thigh & Green onion	180yen
胸身	Breast	180yen
鳥きも	Liver	180yen
ささみわさび	Breast tender with <i>Wasabi</i> horseradish	230yen
せせり	Neck	180yen
砂ずり	Gizzard	180yen
手羽先	Chicken wing	230yen
皮付きせせり	Neck with skin	380yen
ふりそで	Bottom of chicken wing	230yen
ソリレス	Sotylaise (Chicken oyster)	230yen

### 鶏・豚・牛 CHICKEN, PORK & BEEF

豚バラ	Pork belly	180yen
つくね	Chicken meatloaf on a stick	230yen
なんこつ	Chicken cartilage	180yen
鳥皮	Chicken skin	180yen
豚足	Pork leg	430yen
和牛さがり	<i>Wagyu</i> (Japanese beef) hanging tender	530yen
和牛カルビ	<i>Wagyu</i> (Japanese beef) ribs	580yen

### 野菜 Vegetables

金針菜	Daylily	130yen
ぎんなん	Gingko nuts	230yen
アピオス	Apios (Indian potato)	230yen
椎茸	<i>Shiitake</i> mushroom	230yen

## 野菜 VEGETABLES

稲田のバーニャカウダ Inada's original bagna cauda (Assorted fresh vegetable sticks with original dip sauce)	1,280yen
水牛のモッツアレラのカプレーゼ Mozzarella di Bufala Caprese	980yen
ポテトサラダ Potato salad with mayonnaise	530yen
冷やしトマト Chilled tomato	530yen
セロリの酢漬け Pickled celery	480yen
ぬるぬる Grated yam and okura (gumbo) whipped with clam soup	480yen
空心菜の炒め Fried water spinach	580yen

## 一品 SMALL DISH

### 特選和牛の生雲丹巻き(一貫)

Broiled Wagyu beef rolled with raw sea urchin (1 piece)	630yen
葉わさび Boiled <i>Wasabi</i> (horseradish) leaf	480yen
やまやの明太子 Mentaiko of Yamaya	480yen
さめなんこつ Shark cartilage	480yen
塩炒り銀杏 Salt-roasted ginkgo nuts	580yen
クリームチーズ豆腐 Cream cheese <i>Tofu</i>	580yen
普通のフライドポテト Regular French fries	480yen
名物！博多で一番美味しいメンチカツ Best minced meat cutlet in Hakata	330yen
和牛カルビの肉じゃが Wagyu Niku-Jaga (Simmered potato and with Japanese beef)	880yen
和牛ヒレカツサンド Wagyu (Japanese beef) fillet cutlet sandwich	880yen

## 🍴 RICE

釜炊きご飯(一合)	Freshly cooked rice in an earthen pot
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	(for 2 cups of rice) It takes 20 min. to cook	680yen
大人様カレー	Spicy curry & rice	680yen
大王うどん	Udon Noodle with Amakusa Daio Chicken	730yen
こだわり親子丼	Amakusa Daio chicken and egg rice bowl	680yen
ごまさば丼	Sesame-marinated raw mackerel rice bowl	830yen
御茶漬け	Ocha-zuke (Rice and hot soup with some toppings)	
Choose a topping: Ume (pickled plum), Mentai (red spicy caviar), Leaf Wasabi (horseradish)		680yen～
大王スープ茶漬け	Daio Chazuke (Rice poured with Amakusa Daio chicken soup)	680yen