

Chef's choices skewers

5 kinds of recommended skewers 1,870 JPY

7 kinds of recommended skewers 2,420 JPY

COURSE MENU

SUMIYOSHI 3,850 JPY/person

Today's appetizer

Today's chef's special

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

Freshly cooked rice and pickles

Dessert

Yame green tea

CHIKUZEN 6,050 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)

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

Fillet cutlet sandwich

Freshly cooked rice and pickles

Dessert

Yame green tea

We charge ¥600 as a small bowl (An appetizer) fee and table fee for every customer.

天草大王 Amakusa Daio Story

Free-range chicken 'Amakusa Daio' is a famous chicken breed raised exclusively in Kumamoto Prefecture, Japan.

It has a higher ratio of thigh meat than a regular chicken as it takes as long as 100 days to raise it.

What makes it a popular choice is also the rich flavor and firm texture of the meat. The more you bite, the more juice and strong flavor you will taste.

Fascinated with the characteristics of a chicken of such highest quality, the owner chef Inada himself has carefully selected the farmer and directly purchased these chickens.

We wish all our customers can enjoy this opportunity to have a taste of this famous chicken, cut and grilled by our professionals.

YAKITORI

天草大王 *AMAKUSA DAIO*

(Free Range Chicken Produced Exclusively in Kumamoto)



かしわ
Chicken thigh
330yen



Limited in quantity
ふりそで
Bottom of
chicken wing
385yen



胸身
Breast
330yen



Limited in quantity
ソリレス
Sotylaisse
(Chicken oyster)
385yen



ささみわさび
Breast tender with
Wasabi horse radish
363yen



Limited in quantity
手羽先
Chicken wing
385yen

YAKITORI

朝びき鶏 FRESHLY-CUT CHICKEN



ぼんじり
Tail 220yen



手羽先
Chicken wing 319yen



鳥きも
Liver 242yen



ささみわさび
Breast tender with
Wasabi horse radish 242yen



せせり
Neck 242yen

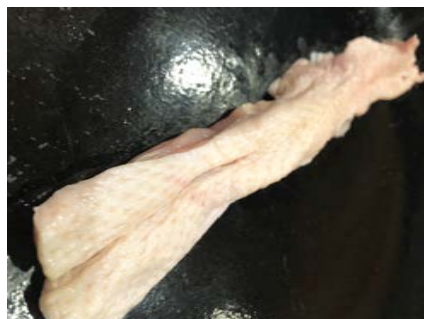


ふりそで
Bottom of
chicken wing 242yen

Limited in quantity



砂ずり
Gizzard 242yen



皮付きせせり
Neck with skin 627yen

Limited in quantity

鶏・豚・牛 CHICKEN, PORK & BEEF



豚バラ
Pork belly 275yen



つくね
Chicken meatloaf
on a stick 275yen



なんこつ
Chicken cartilage 220yen



鳥皮
Chicken skin 242yen



豚足
Pork leg 517yen



和牛さがり
Wagyu (Japanese beef)
hanging tender 660yen



和牛カルビ
Wagyu (Japanese beef)
ribs 660yen

野菜 Vegetables



ぎんなん
Ginkgo nuts 253yen



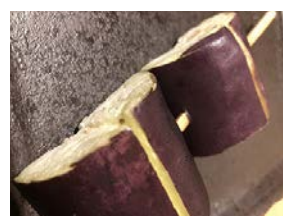
椎茸
Shiitake
(Mushroom) 253yen



ししとう
Shishito
(Green pepper) 253yen



オクラ
Okura 253yen



なす
Egg plant 253yen

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1,870 JPY

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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) 1,628yen

ポテトサラダ Potato salad with mayonnaise 583yen

冷やしトマト Chilled tomato 583yen

セロリの酢漬け Pickled celery 528yen

めるめる Grated yam and okura (gumbo) whipped with clam soup 693yen



一品 SMALL DISH

特選和牛のうに巻き (一貫)

Broiled Wagyu beef rolled with raw sea urchin (1 piece) 759yen

やまの明太子 Mentaiko of Yamaya 528yen

さめなんこつ Shark cartilage 583 yen

塩炒り銀杏 Salt-roasted ginkgo nuts 638yen

クリームチーズ豆腐 Cream cheese Tofu 748yen

普通のフライドポテト Regular French fries 583yen

名物! 博多で一番美味しいメンチカツ

Best minced meat cutlet in Hakata 440yen

稲田の肉じゃが Inada's original Niku-Jaga
(Simmered potato and with Japanese beef) 1,078yen

ヒレカツサンド Fillet cutlet sandwich 968yen



🍣 RICE

釜炊きご飯 (一合) Freshly cooked rice in an earthen pot

(for 2 cups of rice) It takes 20 min. to cook 770yen

大人様カレー Spicy curry & rice 748yen

大王うどん Udon Noodle with Amakusa Daio Chicken 748yen

こだわり親子丼 Amakusa Daio chicken and egg rice bowl 748yen

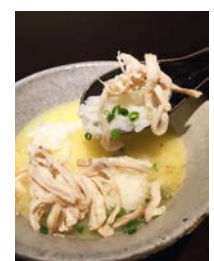
御茶漬け Ocha-zuke (Rice and hot soup with some toppings)

Choose a topping: Ume (pickled plum), Mentai (red spicy caviar), Leaf Wasabi (horseradish)

748yen~

大王スープ茶漬け Daio Chazuke (Rice poured with Amakusa Daio chicken soup)

748yen



BEER

- Draft Beer : Enjoy a luxurious moment with creamy beer foam!

SUNTORY The PREMIUM MALT'S

¥660/mug

- Bottled Beer

SUNTORY : The PREMIUM MALT'S

¥693/bottle

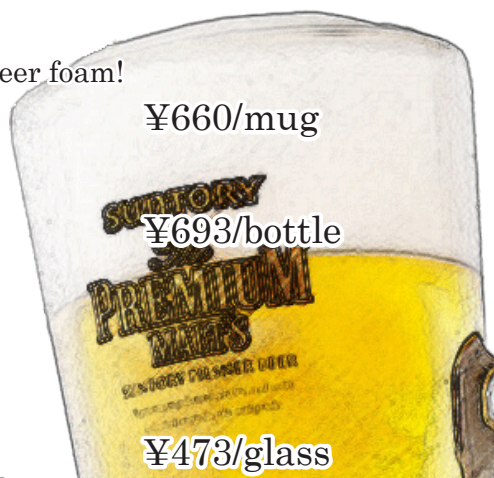
Asahi : SUPER DRY

KIRIN : Ichiban Shibori

NON-ALCOHOLIC BEER

SUNTORY ALL-FREE

Non-alcoholic, beer-flavored drink



¥473/glass

HIGHBALLS

Strong soda

Kaku highball



¥660/glass

PREMIUM HIGHBALLS

Yamazaki Premium Highball

Smooth taste with a gentle sweetness and an elegant aroma.

Hibiki Japanese Harmony Highball

Soft taste, gorgeous fragrance.

Hakushu Mori-kaoru Highball

Clear taste with a fresh aroma.

Chita Kaze-kaoru Highball

Light taste, faintly sweet aroma.

¥1,320/glass



Yamazaki 12 years Highball

Delicate, elegant, deep flavor

¥2,420/glass



SOFT DRINKS

Squash using locally grown fruits

Produced exclusively at Fukuda Farm and Winery in Minamata City, Kumamoto, JAPAN

Kabosu Citrus from Oita

¥550/glass

Amakusa Bankan (New juicy orange) from Kumamoto

Sakurajima Komikan (Mandarin) from Kagoshima

Kyusyu lemon

Oolong tea

Ginger ale

¥418/glass

PEPSI

Orange juice

~Dessert Menu~



Coffee Jelly 2023 ¥638



Tiramisu ¥528



Coconut Ice Cream ¥583



Peach Sherbet from Fukuoka ¥583

※There is the espresso. ¥418/glass

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¥638



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¥528



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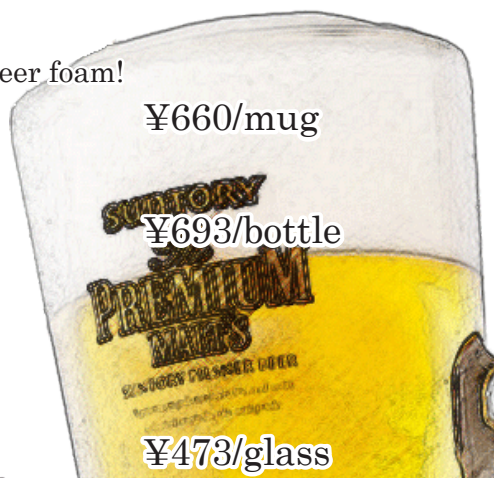
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Oolong tea

Ginger ale

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Orange juice

SHOCHU

*Please choose On the Rocks, With Ice & Water or With Hot Water

Ingredients and Place of Origin

<Sweet Potato>

TOMI-no-HOZAN (Kagoshima)

¥583/glass

Fruity aroma. We recommend to have it “On the Rocks”.



SATO KURO (Kagoshima)

¥803/glass

Aged for 3 years. Full-bodied *Shochu* made from black malt.



<Rice>

MAUMI (Fukuoka)

¥528/glass

Clear taste with a sensitive flavor, just like snowmelt water.



UME-SHU (Plum Liquor)

*Please choose On the Rocks or With Ice & Soda.

Aodani-no-Ume (Joyo Brewery, Kyoto)

¥638/glass

Aged for 7 years. Gentle and mild taste.



Uguisu-to-Mari Uguisu-toro

¥693/glass

(Yamaguchi Brewery, Fukuoka)

Pulpy *Ume-shu* with plum paste.



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