

Chef's choices skewers

5 kinds of recommended skewers 2,530 JPY

7 kinds of recommended skewers 1,980 JPY

COURSE MENU

SUMIYOSHI 4,400 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 6,600 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

407yen



Limited in quantity

ふりそで
Bottom of
chicken wing

440yen



胸身
Breast

407yen



Limited in quantity

ソリレス
Sotylaisse
(Chicken oyster)

440yen



ささみわさび
Breast tender with
Wasabi horse radish

418yen



Limited in quantity

手羽先
Chicken wing

440yen

YAKITORI

朝びき鶏 FRESHLY-CUT CHICKEN



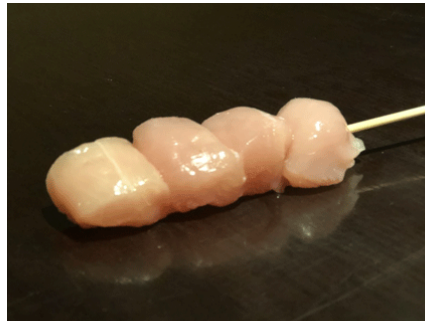
ほんじり
Tail 220yen



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

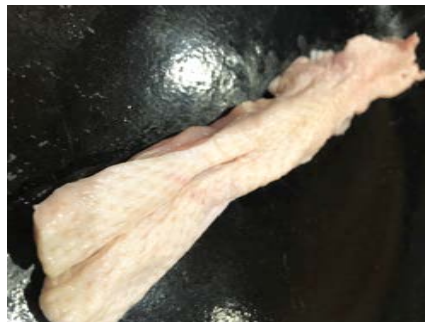


ふりそで
Bottom of
chicken wing 242yen

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 759yen



和牛カルビ
Wagyu (Japanese beef)
ribs 759yen

野菜 Vegetables



ぎんなん
Ginkgo nuts 253yen



椎茸
Shiitake
(Mushroom) 253yen



ししとう
Shishito 253yen
(Green pepper)



オクラ
Okura 253yen



なす
Egg plant 253yen

Chef's choices skewers

5 kinds of recommended skewers
1,980 JPY

7 kinds of recommended skewers
2,530 JPY

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)		1,738yen
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



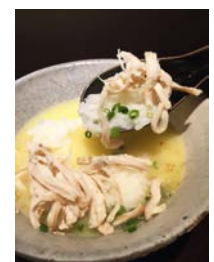
一品 SMALL DISH

特選和牛のうに巻き (一貫)	Broiled Wagyu beef rolled with raw sea urchin (1 piece)	825yen
やまやの明太子	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

- Bottled Beer

SUNTORY : The PREMIUM MALT'S

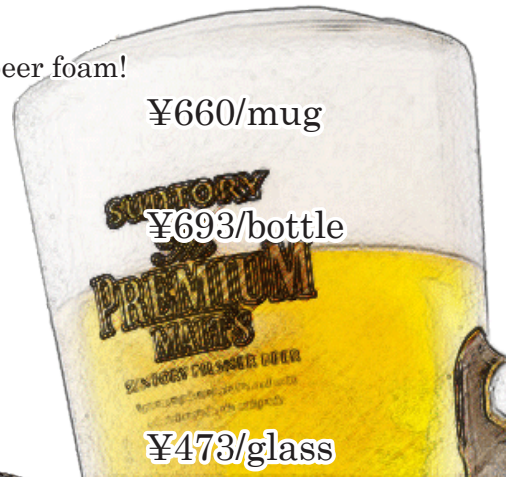
Asahi : SUPER DRY

KIRIN : Ichiban Shibori

NON-ALCOHOLIC BEER

SUNTORY ALL-FREE

Non-alcoholic, beer-flavored drink



¥660/mug

¥693/bottle

¥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.

¥1,980/glass



Yamazaki 12 years Highball

Delicate, elegant, deep flavor

¥3,080/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

~Dessert Menu~



Coffee Jelly 2023 ¥638



Tiramisu ¥528



Coconut Ice Cream ¥583



Peach Sherbet from Fukuoka ¥583

※There is the espresso. ¥418/glass

BEER

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

SUNTORY The PREMIUM MALT'S

- Bottled Beer

SUNTORY : The PREMIUM MALT'S

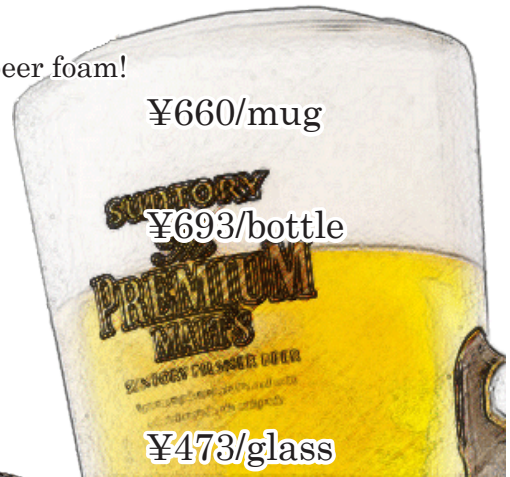
Asahi : SUPER DRY

KIRIN : Ichiban Shibori

NON-ALCOHOLIC BEER

SUNTORY ALL-FREE

Non-alcoholic, beer-flavored drink



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

SHOCHU

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

Ingredients and Place of Origin

<Sweet Potato>

TOMI-no-HOZAN (Kagoshima)

Fruity aroma. We recommend to have it "On the Rocks".

¥583/glass



SATO KURO (Kagoshima)

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

¥803/glass



<Rice>

MAUMI (Fukuoka)

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

¥528/glass



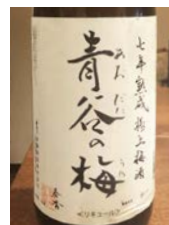
UME-SHU (Plum Liquor)

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

Aodani-no-Ume (Joyo Brewery, Kyoto)

Aged for 7 years. Gentle and mild taste.

¥638/glass



Uguisu-to-Mari Uguisu-toro

(Yamaguchi Brewery, Fukuoka)

Pulpy *Ume-shu* with plum paste.

¥693/glass



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