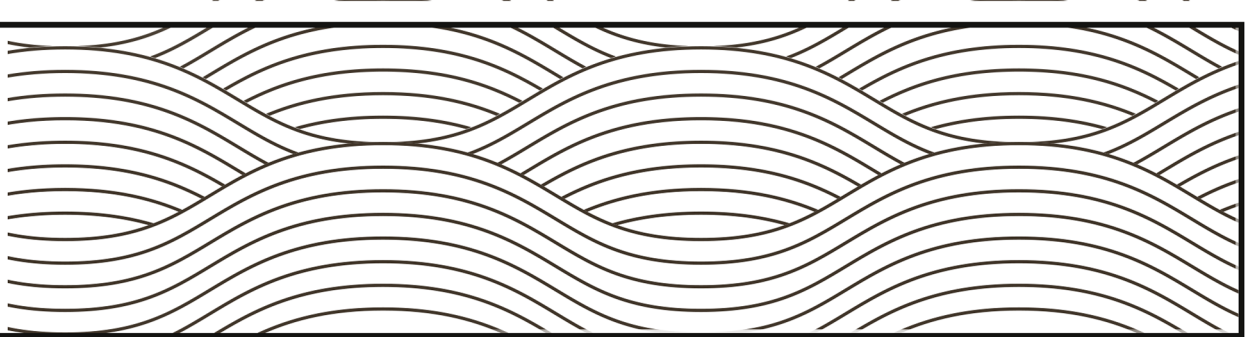


キッチン

MISOSO
The Japanese kitchen

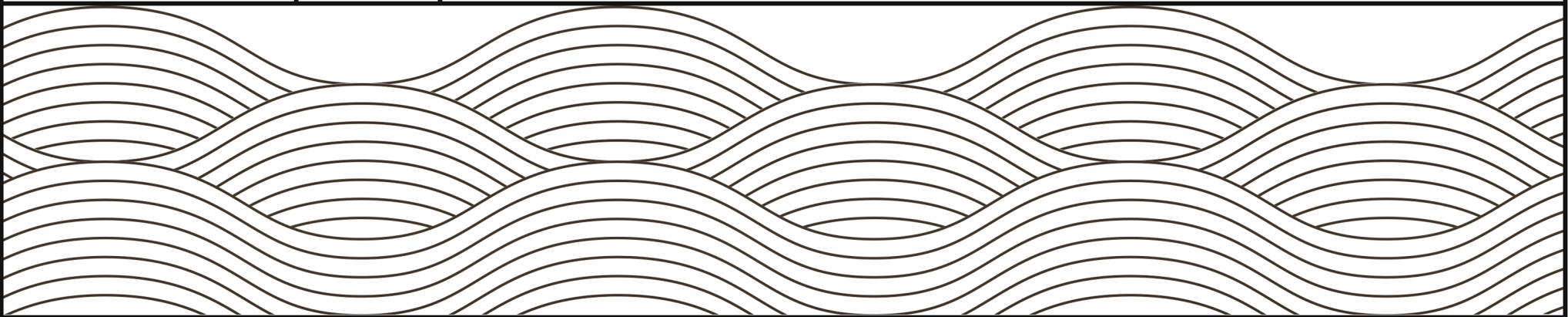
芸術性の高い日本料理を味わう

SAVOR THE ARTISTRY OF JAPANESE CUISINE



SALADS

SEASONAL VEGETABLE SALAD DAIKON, CUCUMBER, EDAMAME, BROCCOLI, CORN, LETTUCE WITH HOMEMADE DRESSING	1800
TOFU SALAD TOFU, LETTUCE, WAKAME WITH SESAME DRESSING	2050
SEAFOOD SALAD EDAMAME, CUCUMBER, BROCCOLI, AVOCADO, CRABSTICK, TUNA, SALMON, TOBIKO WITH HORSERADISH DRESSING	3850
SHABU-SHABU SALAD THINLY SLICED BOILED IMPORTED BEEF, BROCCOLI, LETTUCE, AVOCADO WITH HOMEMADE SESAME DRESSING	3950
MAGURO NAMAYASAI SALAD TUNA, CABBAGE, JAPANESE PICKLES AND WASABI DRESSING	3550

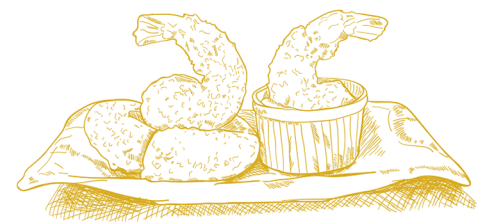


ZENSAI

SANDO BEEF MARINATED AND DEEP-FRIED COATED PREMIUM BEEF IN BRIOCHE WITH TONKATSU, MISOSO HEAVEN AND TOBIKO	3700
NANA CHICKEN MARINATED AND DEEP-FRIED CHICKEN TOSSED IN NANA SAUCE	2250
EDAMAME BOILED GREEN SOYA BEANS WITH MALDON SALT	1900
SPICY EDAMAME BOILED JAPANESE SOYABEANS WITH GARLIC, BUTTER AND CHILI SAUCE	1950
TAMAGOYAKI JAPANESE STYLE OMELET SERVED WITH RICE	1450
GYOZA JAPANESE STYLE PAN FRIED OR STEAMED PREMIUM BEEF DUMPLINGS SERVED WITH PONZU SAUCE	2200
GYU TATAKI PAN SEARED AND THINLY SLICED IMPORTED BEEF WITH PONZU AND SESAME SAUCE	5500
AGEDASHI TOFU DEEP FRIED TOFU WITH SHOYU BROTH, SESAME AND BONITO FLAKES	1950

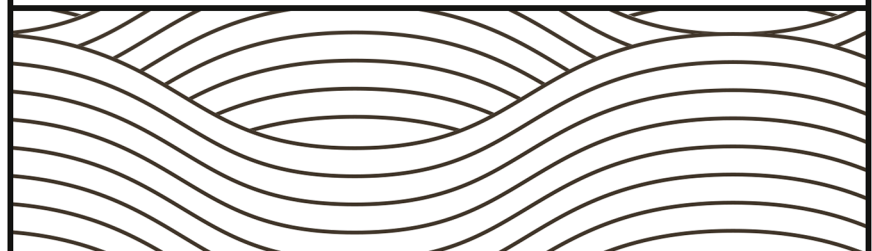
DEEP FRIED

ROCK SHRIMP TEMPURA ROCK SHRIMP TEMPURA TOSSED IN YAMAMOTO SAUCE, SCALLION AND TOGARASHI ON THE BED OF LETTUCE	3650
EBI TEMPURA BATTERED AND DEEP-FRIED PRAWNS 5 PCS SERVED WITH TEMPURA SAUCE	3750
BEEF KATSU COATED BEEF DEEP-FRIED SERVED WITH TONKATSU SAUCE	3550
CHICKEN KATSU CHICKEN THIGH COATED AND DEEP FRIED SERVED WITH TONKATSU SAUCE	3200
KIJI DON MARINATED IN JAPANESE SPICES GRILLED CHICKEN , TAKUWAN ON THE RICE SERVED WITH TERIYAKI SAUCE	3750
MORIAWASE TEMPURA BATTERED FRIED PRAWNS, FISH AND ASIAN VEGETABLES SERVED WITH TEMPURA SAUCE	3550



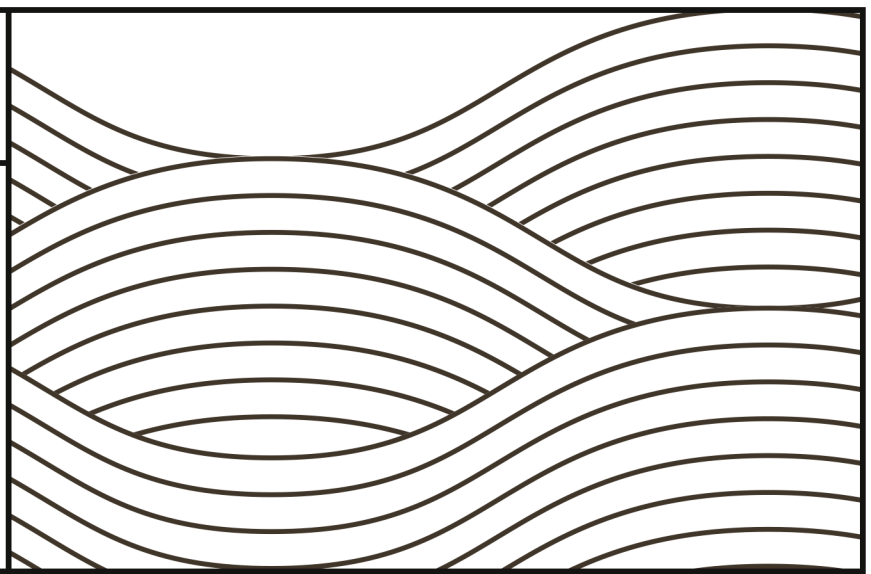
CHICKEN TERIYAKI CHARBROILED CHICKEN THIGH SERVED WITH AROMATIC TERIYAKI SAUCE	3000
BEEF TERIYAKI BEEF TENDERLOIN LOCAL COOKED ON CHARBROILED SERVED WITH AROMATIC TERIYAKI SAUCE	3750
BEEF YAKITORI (IMPORTED) CHARBROILED WAGYU BEEF RIB-EYE ACCOMPANIED ASIAN VEGETABLES, MIX BEECH , YAKITORI SAUCE SERVED WITH RICE	13000
CHILLI CHICKEN MARINATED CHICKEN IN SWEET SOY, JAPANESE SPICE, VEGETABLES, CHILI SAUCE AND BLACK PEPPER	3500
MISO BLACK COD MISO MARINATED BLACK COD SLOW COOKED SERVED WITH BROCCOLI AND EDAMAME AND MISO SAUCE	9500
SHAKE TORO SHIO YAKI GRILLED SALMON BELLY, MALDON, BEECH, SOY BEANS, ZEST WITH LEMONY SAUCE	6500
CHILLY BEEF MARINATED BEEF TENDERLOIN WITH TOGARASHI, BEECH, VEGETABLES, CHILI SAUCE, PEPPER AND SHOYU	4700

MEINKOSU



SOUPS

MISO SOUP WAKAME, TOFU AND SPRING ONIONS	1700
DOBIN MUSHI CLEAR SEAFOOD SOUP WITH PRAWNS AND RED SNAPPER	1750
CHAWAN MUSHI EGG CUSTARD WITH CHICKEN, PRAWN, CRABSTICK AND SHIITAKE MUSHROOM	1850
GYU NOODLE SOUP AROMATIC DASHI BROTH WITH THINLY SLICED BEEF, NOODLES, SCALLION AND DAIKON	1950



CHICKEN RAMEN CHICKEN, BOILED EGG, ONION, PEPPERS, CARROT, CABBAGE AND RAMEN NOODLE	3800
YAKI UDON STIR FRIED PRAWNS, CHICKEN, ONION, PEPPERS, CARROT, CABBAGE AND NOODLE	3900
TEMPURA UDON WHEAT NOODLES SERVED WITH SHOYU BROTH AND PRAWNS WITH VEGETABLE TEMPURA	4400
TEMPURA SOBA NOODLES SERVED WITH SOYA BROTH AND PRAWNS WITH VEGETABLE TEMPURA	4800
CURRY UDON WHEAT NOODLES, PREMIUM BEEF, BOILED EGG, MUSHROOM WITH JAPANESE CURRY BROTH	5300

NOODLES

STEAMED

CHICKEN BALLS INFUSED STEAMED CHICKEN BALLS SERVED WITH PONZU SAUCE 4 PCS	1850
MUSHI YASAI SEASONAL STEAMED VEGETABLES WITH SPICY GARLIC MAYO AND PONZU SAUCE	1250
TAI MUSHI STEAMED RED SNAPPER FISH WITH AROMATIC CITRUS SHOYU SAUCE	2900
SHAKE HOIUL MUSHI WRAPPED MARINATED SALMON STEAMED SERVED WITH ASIAN VEGETABLES AND SESAME SAUCE	5000



RICE

GOHAN STEAMED RICE	950
NIN NIKU GOHAN GARLIC FRIED RICE	1400
GOMOKU YAKI MESHU SHRIMPS, EGG, CHICKEN AND VEGETABLE FRIED RICE	2550
KATSU DON CHICKEN COOKED WITH SWEET SHOYU, DROPPED EGG SERVED ON TOP OF THE RICE WITH DAIKON	4200
EBI TEN TAMA DON PRAWN TEMPURA COOKED WITH SWEET SOY SAUCE, JAPANESE EGG SERVED ON TOP OF THE RICE	3800

ROBATA SEAFOOD

SALMON	6800
PRAWNS	5850
LOBSTER	9800
SNAPPER	2850



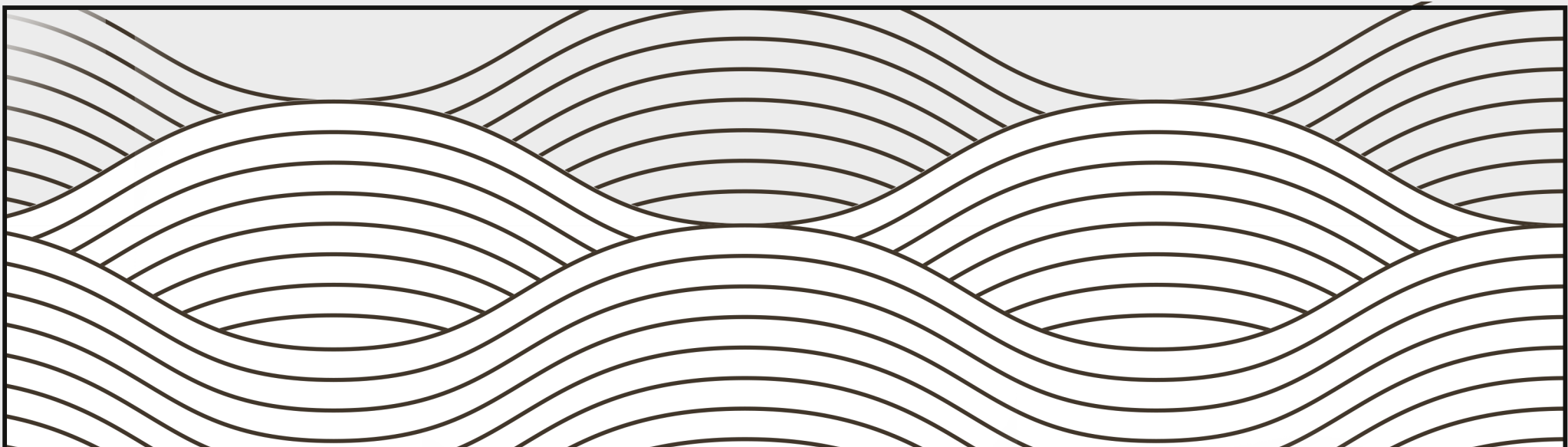
ROBATA MEAT

CHICKEN	2750
BEEF TENDERLOIN LOCAL	4000
WAGYU	14500
ANGUS	12500



ROBATA VEGETABLES

YASAI	1300
MIX MUSHROOM	2150



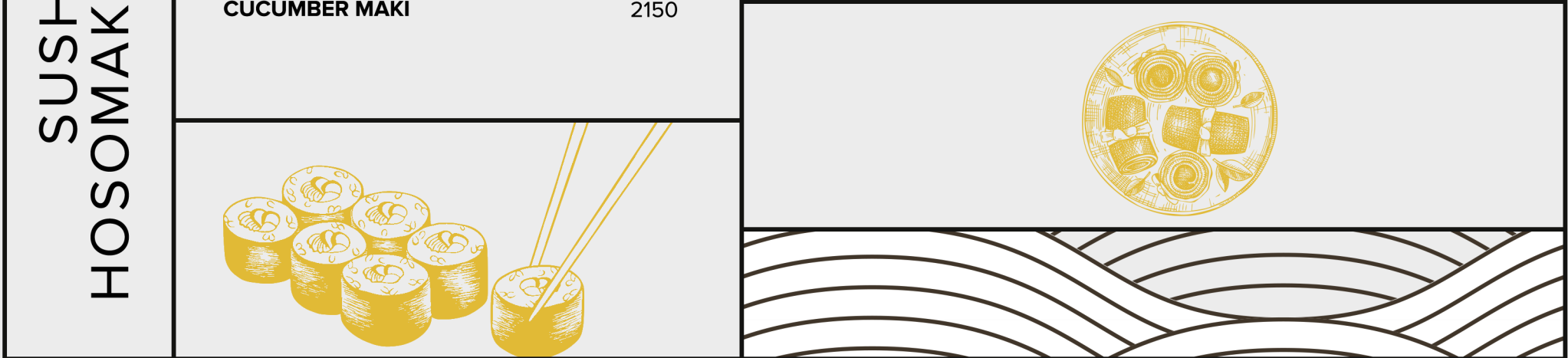
TATAKI	USUZUKURI 3800 THINLY SLICED SALMON WITH PONZU SAUCE AND SCALLIONS		SASHIMI	
	USUZUKURI 3750 THINLY SLICED TUNA WITH PONZU SAUCE, SCALLION AND TOGARASHI		SAKE-SASHIMI (3PCS) 2750 MAGURO-SASHIMI (3PCS) 2800 TAI-SASHIMI (3PCS) 1950 SUGI (9PCS) 4650 SALMON, TUNA AND RED SNAPPER	

SUSHI	NIGIRI 2 PCS		
	SAKE-SALMON 1900 TAI-RED SNAPPER 1550 MAGURO-TUNA 1600 EBI- PRAWNS 1600		

ASSORTED SUSHI PLATTER

NIGIRI MATSU 12 PCS 5400 SALMON, TUNA, RED SNAPPER, PRAWN AND CRABSTICK		MORIAWASE	UME PLATTER 13 PCS 5300 NIGIRI SUSHI 7 PCS, TUNA MAKI 6 PCS
SPECIAL PLATTER 9 PCS 4800 SALMON, TUNA AND RED SNAPPER			SHAKE PLATTER 14 PCS 6300 SALMON SUSHI 4, SALMON SASHIMI 4 AND SPICY SALMON 6

SUSHI	HOSOMAKI 6 PCS	SPICY TUNA MAKI 3350 SPICY SALMON MAKI 3650 AVOCADO MAKI 2350 CUCUMBER MAKI 2150	MORIAWASE	JAPANESE PLATTER 26 PCS 12500 NIGIRI SUSHI 7, TUNA MAKI 3, CALIFORNIA MAKI 4 AND SASHIMI 12
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ALL ABOVE MENU PRICES ARE EXCLUSIVE OF TAXES

THERE IS NO SINCERE LOVE THAN THE LOVE OF FOOD.



SUSHI URAMAKI

CALIFORINA CRABSTICK, AVOCADO, CUCUMBER, MAYONNAISE AND TOBIKO	3650
CRISPY CALIFORNIA PRAWN TEMPURA, CUCUMBER, CRAB STICK, TEMPURA, CRISPS AND TERIYAKI SAUCE	3750
SALMON AVOCADO SALMON, AVOCADO, SESAME SEEDS AND SPICY MAYO	3900
RAINBOW CRABSTICK, CUCUMBER, SALMON, TUNA AND RED SNAPPER	3650
CRAZY PRAWN TEMPURA, SALMON, CRABSTICK, AVOCADO, CUCUMBER, TOBIKO, AND SPICY MAYONNAISE	3850
SPICY TEMPURA BATTERED FRIED WITH TEMPURA PRAWNS, CREAM CHEESE, JALAPENO AND SPICY MAYONNAISE	3700
VOLCANO MAKI PRAWN TEMPURA, CRABSTICK, AVOCADO, CUCUMBER, SPICY MAYONNAISE AND TEMPURA CRISP	3800
ALASKA SALMON, AVOCADO, CUCUMBER, CREAM CHEESE, SESAME SEEDS AND MAYONNAISE	4150

TEPPANYAKI

SEAFOOD

RED SNAPPER	4300
PRAWNS	4500

MEAT

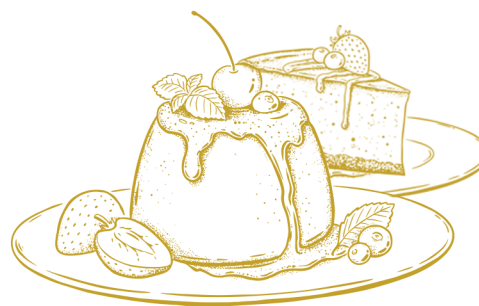
CHICKEN	3400
BEEF TENDERLOIN LOCAL	4100
IMPORTED BEEF PREMIUM	13500

DRINKS

FRESHLY SQUEEZED JUICE FRESHLY BLENDED OR SQUEEZED SEASONAL JUICE	700
THE COLADA A TRUE TROPICAL COLADA WITH PINEAPPLE , COCONUT MILK, AND CITRUS	750
MINT CONDITION FRESH MINT LEAVES AND LEMON JUICE BLENDED WITH ICE AND 7UP OR SODA	700
HEAVENLY BLISS LEMON, STRAWBERRY, MANGO, ORANGE, OR POMEGRANATE	750
HEALTHY GREEN GREEN APPLE, PINEAPPLE, CELERY STICK AND CUCUMBER	800
LEMON BASIL SPRITZER FRESH BASIL LEAVES, LEMON WEDGES, FRESH LIME JUICE, 7UP OR SODA OR WATER	700
BEAT THE HEAT FRESH LEMON JUICE, SUGAR SYRUP, CRUSHED ICE BLENDED WITH SODA WATER	550
SPORTY FRESH LIME JUICE WITH SODA OR 7 UP	650

HOT BEVERAGES

GREEN TEA	400
MIX TEA	450
COFFEE	650
ESPRESSO	500
CAPPUCCINO	500
LATTE	650
GINGER AND SPICY TEA	450
MINT AND LEMON TEA	400



DESSERTS

COLD BEVERAGES

CANNED SOFT DRINKS	300
RED BULL	990
FRESH LIME SODA / 7UP	550
MINERAL WATER LARGE	380
MINERAL WATER SMALL	250
SPARKLING WATER LARGE	550
SPARKLING WATER SMALL	500
COLD COFFEE	400



BANANA TEMPURA TEMPURA BANANA WITH CINNAMON AND VANILLA ICE CREAM	1350
ASIAN FUSION SURPRISE CHOCOLATE, CRUMBLES , FUSION FRUITS , WARM SAUCE	1550
MATCHA CHEESE CAKE MATCHA TEXTURE, CRUST, SHOYU MISO COULIS AND TOFFEE TAPIOCA	1850
ICE CREAM STRAWBERRY, CHOCOLATE, VANILLA	950

食は私たちの共通の基盤であり、普遍的な経験です。
FOOD IS OUR COMMON GROUND, A UNIVERSAL EXPERIENCE.