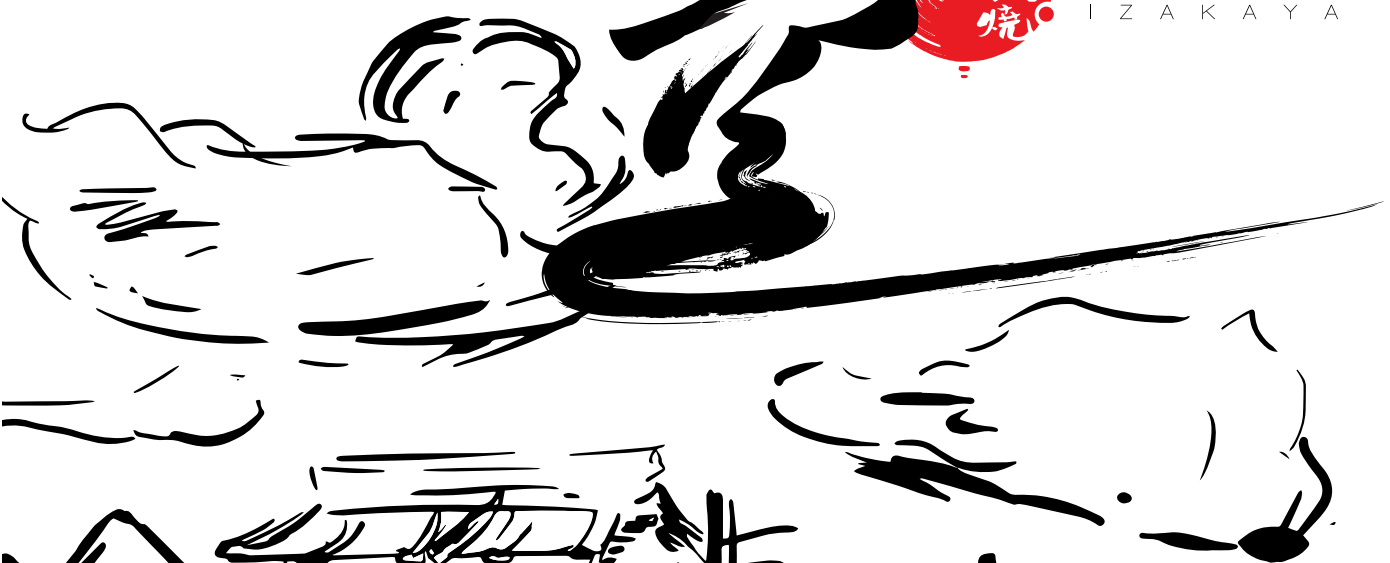


酒

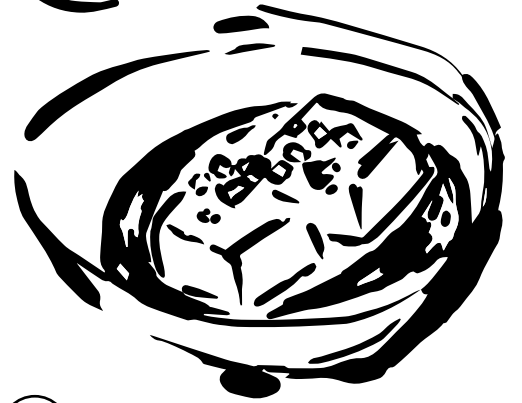


S H U K U U  
I Z A K A Y A



# Heijime はじめ

TO BEGIN WITH..



枝豆 Edamame Lightly-salted Japanese green peas. (5)

冷奴 Hiyayakko Cold traditional tofu. (5)

揚げ出し豆腐 Agedashi Tofu Deep-fried tofu in dashi gravy. (6)

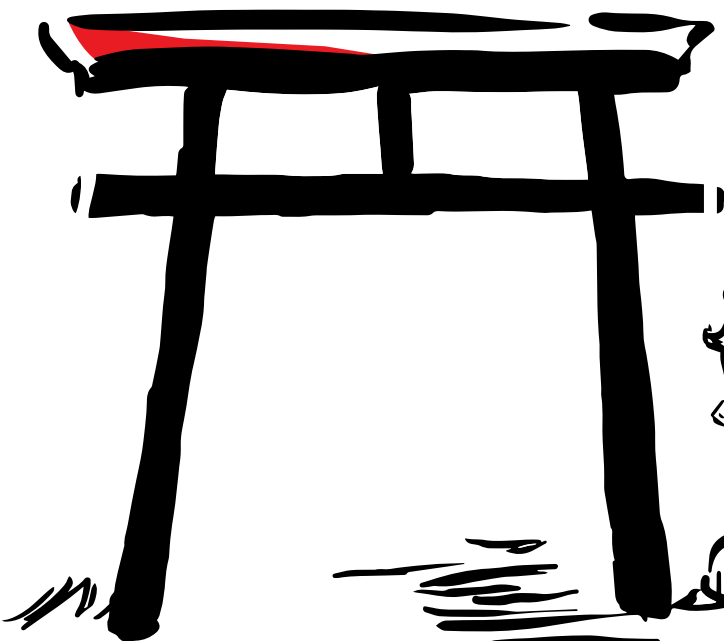
特製サラダ Tokusei Sarada House salad with sesame dressing. (8)

シラスポン酢パプリカ Shirasu Ponzu Capsicum (6)

Whitebait with diced capsicum in ponzu sauce.

ポテトサラダ Potato Sarada (5)

Semi-mashed potato salad mixed with kyuri, carrot and Japanese mayonnaise.



野菜味噌  
Yasai Miso  
Assorted vegetables  
with miso dip.  
8



レバー醤油漬  
Reba Shoyuzuke  
Marinated chicken liver  
in soy sauce.  
6

DELICACIES  
Chinni 味

タコわさび Tako Wasabi Wasabi-marinated octopus. 6

イカの塩辛 Ika Shiokara Fermented squid. 5

キムチ Kimuchi Pickled spicy cabbage. 5

中華くらげ Chuka Kurage Chilli-seasoned jellyfish. 5

漬け盛り合わせ Tsukemono Moriawase Assorted traditional pickles. 6

牛ポン酢 Gyu Ponzu 7  
Lightly seared fillet beef with ponzu.

## 納豆 NATTO

*Fermented soybean with an acquired taste.  
Popular dish in the eastern regions of Japan.*

4

加 ADD ON:

温泉卵 ONSEN EGG 2

キムチ KIMUCHI 2

シラス SHIRASU (WHITEBAIT) 3

マグロ MAGURO (TUNA) 5



あさりの酒蒸し  
 3pc Kaki no Sakamushi  
 Sake-cooked Oysters  
 12

Ninono  
 COOKED

牛肉じゃが Gyuniku Jaga Beef with potatoes stew (7)

牛すじ煮込み Gyusuji Nikomi Beef tendon stew (11)

自家製チャーシュー Pork Jowl Charshu Slow-cooked Iberico pork jowl (18)

# Sashimi 刺身

マグロユッケ

Maguro Yukke

Yellowfin tuna sashimi with raw quail egg,  
 tossed in sesame oil and layu dressing.

12

鮭 SALMON 14

赤エビ AKAEBI (RED SHRIMP) 7

帆立 HOTATE (SCALLOP) 13

はまち HAMACHI (YELLOWTAIL) 16

マグロ赤身 MAGURO AKAMI (BLUEFIN TUNA) 18

3種/5種 盛り合わせ

MORAWASE (3 / 5 KINDS) 28/38

炙鮭明太寿司

2pc Aburi Salmon Mentai Sushi

Torched salmon mentai sushi.

(7)



# 揚げ Agemono

DEEP-FRIED



唐揚げ Tori Kara-Age Garlic soy chicken bites. (10)

川エビ揚げ KAWA Ebi-Age River shrimps. (7)

さつま揚げ SATSUMA-Age Japanese fishcake. (8)

カキフライ Kaki Fry Breaded Japanese oysters. (10)

豚ミンチカツ Buta Minced KATSU Homemade minced pork cutlet. (10)

がんもどきチーズ GANMODOKI Chizu Fried tofu ball with cheese (7)

竹輪チーズの磯辺揚げ Chikuwa Chizu no Isobeage (11)

Fish surumi stuffed with cheese in seaweed batter.

鶏皮おろしポン酢 Torikawa Oroshi Ponzu (7)

Chicken skin with grated radish and citrus sauce.

牛肉アスパラ揚げ Gyuniku Aspara-Age (11)

Breaded beef-wrapped asparagus.

イカ「黒」揚げ

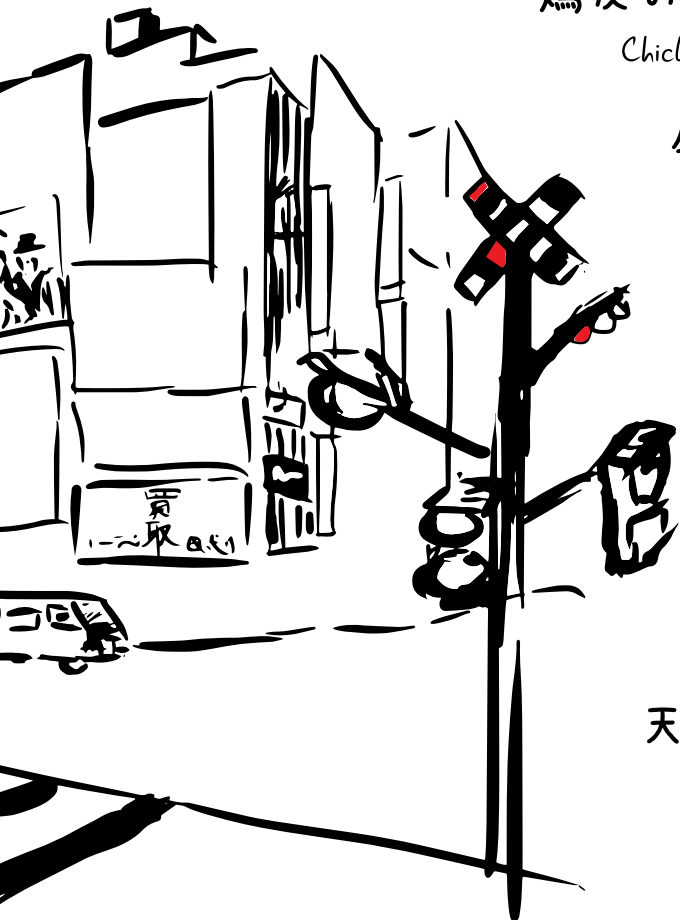
Ika 'Kuro'-Age

Surume squid in ink batter.

10

天ぷら盛り合わせ Tempura Moriwase (13)

Shukui's tempura selection.



# 焼物 Yaki mono

BAKED & GRILLED

## ベイク BAKED

チーズチップ  
Parmesan Chizu Chips

Crispy baked parmesan chips.  
Served with honey and cherry tomatoes.

10

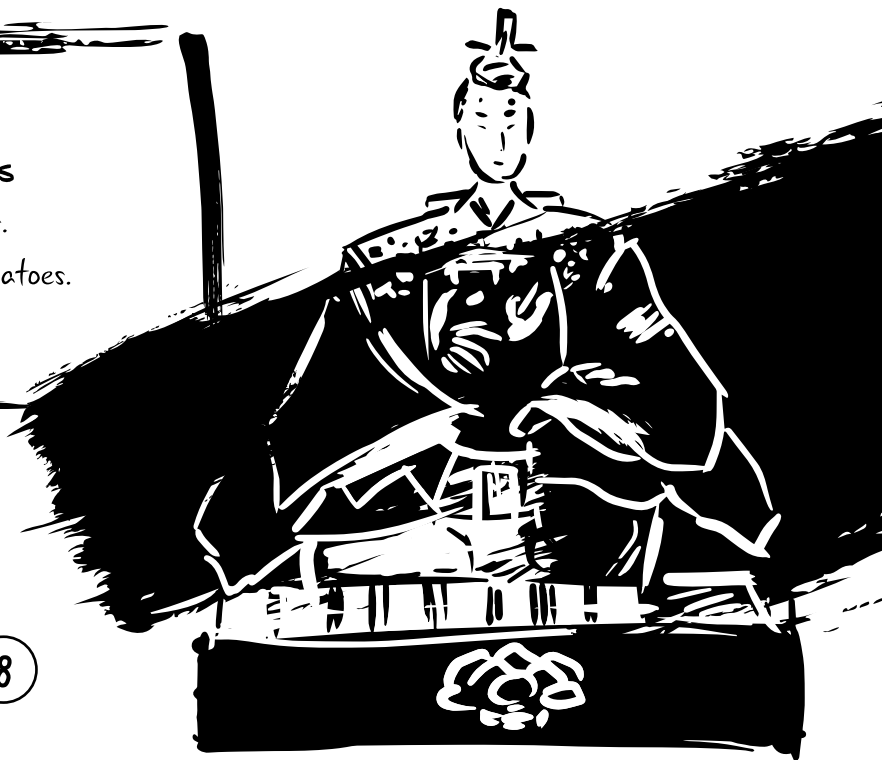
カニグラタン Kani Gratin ⑦  
Crab gratin with mentaiko.

明太ジャガイモ Rosti Mentai ⑧  
Swiss-style potato shreds with mentaiko

カニみそ Kani Miso Crab Tomalley miso paste, served with crackers. ⑨

カマンベール Camembert Baked camembert cheese, served with crackers. ⑩

ふくさ焼 Fukusa Yaki Grilled egg cake ⑥



# 炭 CHARCOAL-GRILL

エイヒレ Ei Hire Dried stingray fin. (11)

スルメイカ Surume Ika Grilled Surume squid. (16)

ほっけ焼き Hokke Yaki Grilled Atka mackerel. (18)

イワシ明太 Iwashi Mentai Japanese whole sardine, stuffed with spicy mentaiko. (12)

黒豚スペアリブ Kurobuta Pork Ribs (22)

Sweet and tender Iberico black pork ribs.



焼き牛タン

Yaki Gyu TAN

Premium grilled beef tongue.

14

3pc 帆立明太焼き Hotate Mentaikyaki (17)

Hokkaido scallops with mentaiko and cheese.

エビ明太焼き Ebi Mentaikyaki (12)

King prawn (20cm) with mentaiko.

炙しめ鯖

Aburi Shimesaba

Torched vinegared mackerel.

13



炙り  
Aburi  
TORCHED



おまかせ  
CHEF'S SELECTION

5pc 18

7pc 27

# KushiYaki

CHARCOAL SKEWERS

鳥 CHICKEN

もも(塩/たれ) 4

MOMO (SHIO/TARE)

Thigh

手羽先 4

TEBASAKI

Wing

つくね 4.5

TSUKUNE

Meatball

砂肝 4

SUNAGIMO

Gizzard

レバー 4

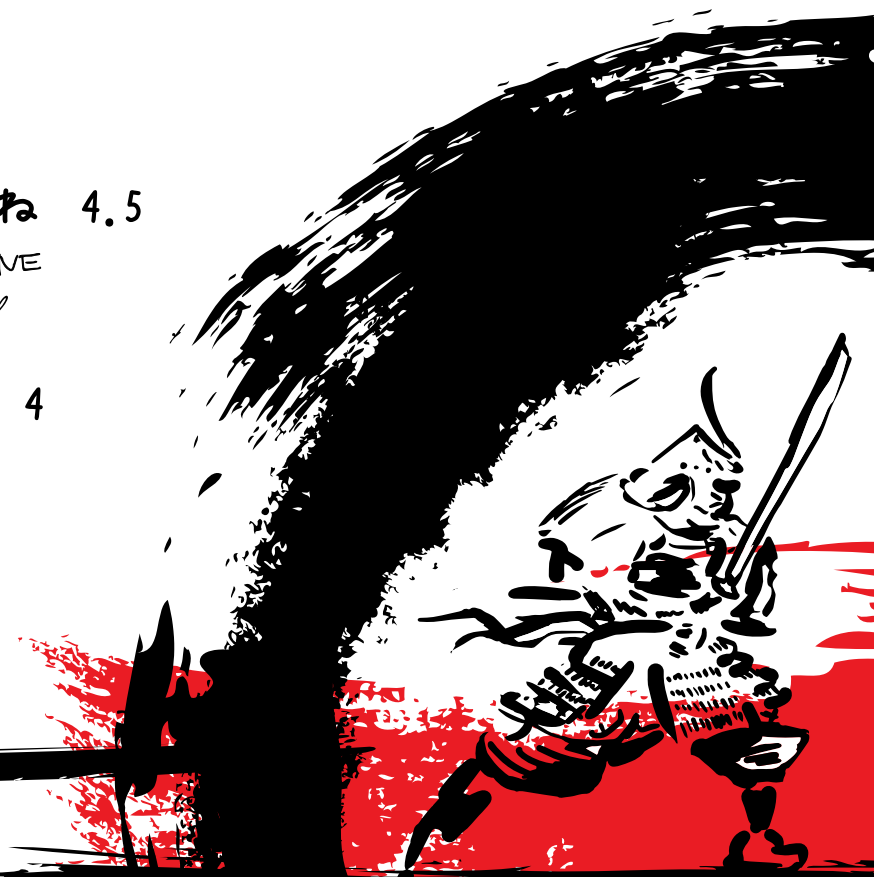
REBA

Liver

ハツ 4

HATSU

Heart





## 豚 PORK

黒豚トントロ 5.5

KUROBUTA TONTORO  
*Iberico black pork collar*

ベーコンアスパラ 4.5

BACON ASPARAGUS

ベーコントマト 4.5

BACON CHERRY TOMATO

ベーコンねぎ 4

BACON LEEK

## 牛 BEEF

とちぎ和牛 9.5

TOCHIGI WAGYU  
A4(RIBLOIN)

## 海 SEAFOOD

エビ 9.5

KING PRAWN (20CM)

ベーコン帆立 8

BACON SCALLOP

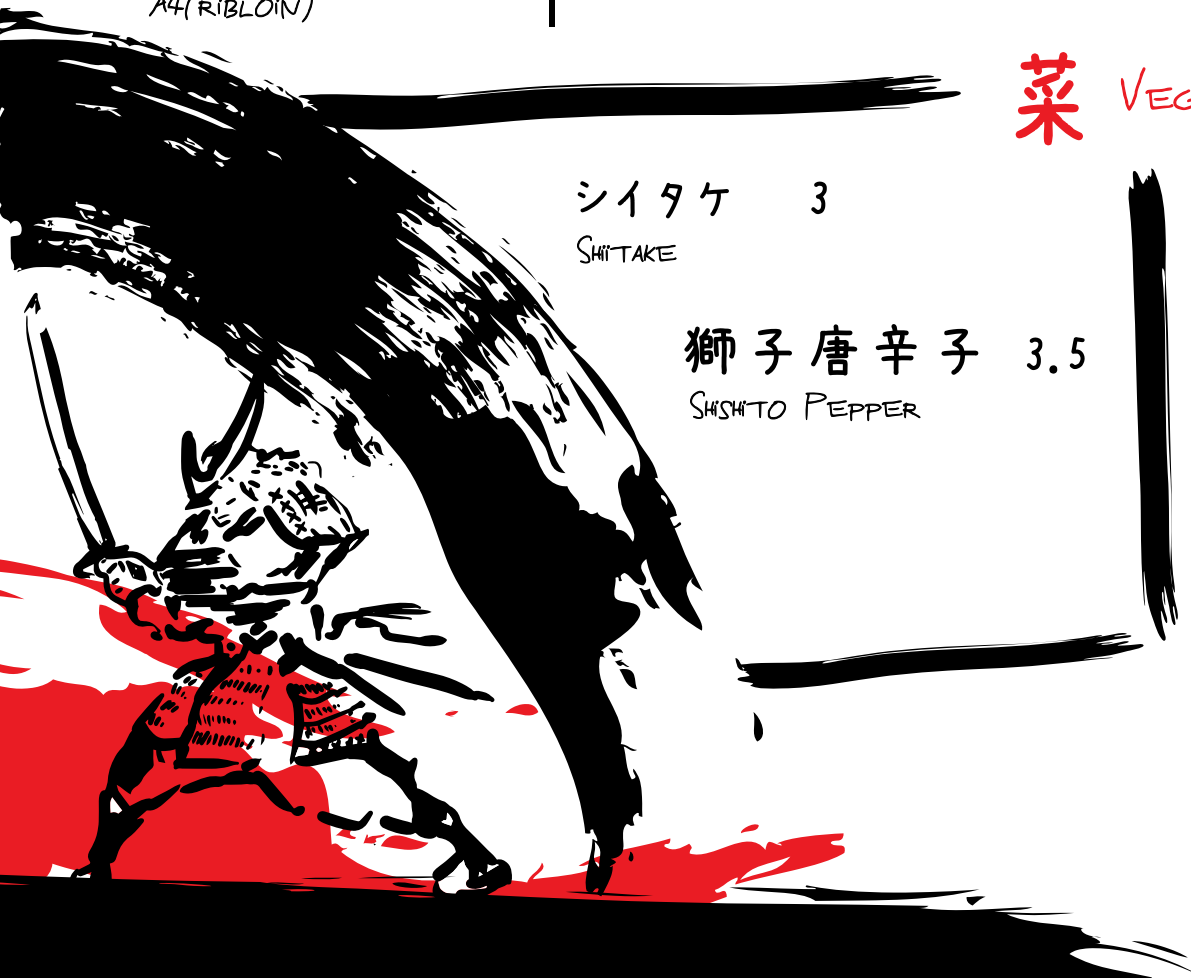
## 菜 VEGETABLE

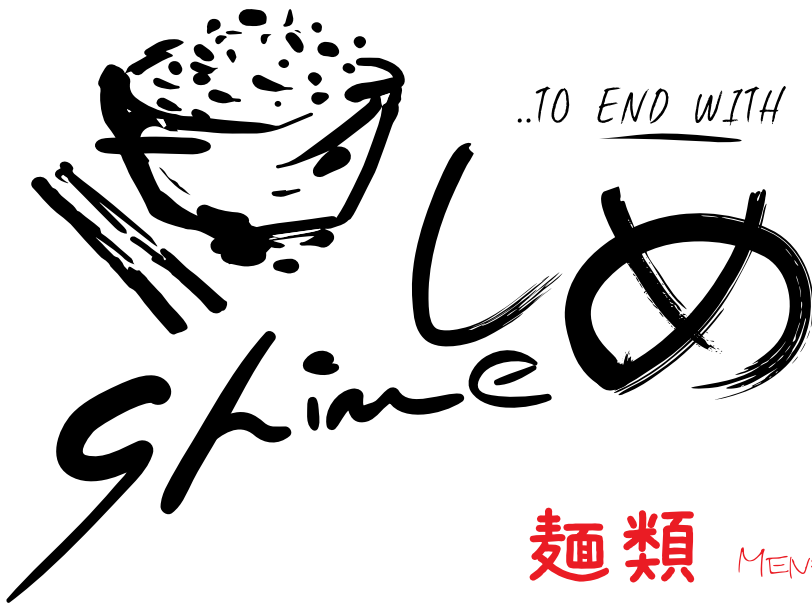
シイタケ 3

SHIITAKE

獅子唐辛子 3.5

SHISHITO PEPPER





## おでん 6PC ODEN

Traditional dashi-based soy flavoured soup dish. Served with daikon, egg, konnyaku and Japanese fish cakes.

12

## 麺類 MENRUI

そば  
Hot Soba

8

稲庭うどん (熱/冷)  
Inaniwa Udon (hot/cold)

14

## ミニ丼 MINI DONBURI

牛丼  
Gyu don  
Sliced beef bowl.

10

豚の生姜焼き丼  
Buta Shogayaki don  
Pan-fried pork shabu with ginger sauce.

10

ネギトロ丼  
Negitoro don  
Minched tuna belly on sushi rice.

10

辛い鮭丼  
Spicy Salmon don  
Spicy salmon cubes on sushi rice.

10

イクラ丼  
Ikura don  
Premium salmon roe on sushi rice.

12

シラス丼  
Shirasu don  
Whitebait and raw quail egg on rice.

10

おにぎり(梅干/明太子/シラス)  
Onigiri (Umeboshi/Mentaiko/Shirasu)  
Home-made Japanese rice balls.  
Choice of sour plum/cod fish roe/whitebait.

味噌汁  
Miso soup  
2.5



生ビール  
Draft beer 300ml / Tower (3L)  
5.50/48

瓶ビール BOTTLED

|                             |                           |  |
|-----------------------------|---------------------------|--|
| アサヒ<br>Asahi Super Dry<br>8 | アサヒ黒<br>Asahi Black<br>11 | 雄町米ラガービール<br>Doppo Omachi Rice Lager<br>18 |
|-----------------------------|---------------------------|--|

ハイボール HIGHBALL

|                                  |   |                            |
|----------------------------------|---|----------------------------|
| ハイボール ソード<br>Highball Soda<br>10 | ハイボール ジンジャーエール<br>Highball Ginger Ale<br>13 | 角瓶<br>Kakubin 720ml<br>138 |
|----------------------------------|---|----------------------------|

ジュース SOFT DRINKS/JUICES

Coke / Coke Light / Sprite / Ginger Ale / Soda 4.5  
Japanese Cloudy Apple Juice 5  
Calpis 5.5

茶 TEA

お茶  
Ocha hot/Iced  
(Refillable)  
2.5

ほうじ茶  
Hojicha Iced  
3

# 梅酒 Umeshu

- Plum Wine Selections -

## 沢の鶴 1999年古酒仕込み梅酒

Sawanotsuru 1999 Umeshu gls/720ml

*Signature taste. Balanced and easy to drink.*

10/108

## 梅乃宿 ゆず

Umenoyado Yuzushu gls/720ml

*Japan's most popular yuzu umeshu.*

12/110

## とうがらし梅酒

Tougarashi Umeshu gls/720ml

*Chilli-infused umeshu*

10/88

# リキュール LIQUER

## 可愛い 白いシャルドネ

ShiroiKawaii Chardonnay gls/720ml

*Milk-based white grape liquer*

10/98

## 可愛い 白いライチ

ShiroiKawaii Lychee gls/720ml

*Milk-based lychee liquer*

10/98

# ウイスキー WHISKY

## ニッカ フロム・ザ・バレル

Nikka from the Barrel (500ml)

158

## ニッカ カフェグレーン

Nikka Coffey Grain (700ml)

238

## 響「12年」

Hibiki 12 (700ml)

238

グラス  
By glass  
(30ml)

13

14

14

## 白州「12年」

Hakushu 12 (700ml)

288

## 山崎「12年」

Yamazaki 12 (700ml)

288

## ニッカ 鶴「17年」

Nikka Taketsuru 21 (700ml)

298

Sunshine 20yrs

788

グラス  
By glass  
(30ml)

16

18

24

38

# 焼酎 SHOCHU

15% off for ALL sake/shochu bottles!

## 芋 IMO (Sweet potato)

|                     | <i>gls/bottle</i> |
|---------------------|-------------------|
| 小鶴くろ Kozuru Kuro    | 10/108            |
| 一刻者 Ikkomon         | 10/108/208        |
| 富乃宝山 Tomi-no Houzan | 12/118/218        |
| きろく Kiroku          | 12/118            |
| 赤霧島 Akakirishima    | 12/148 (900ml)    |
| 杜氏潤平 Toji Junpei    | 14/138            |

## 麦 MUGI (Barley)

|                          | <i>gls/bottle</i> |
|--------------------------|-------------------|
| むぎいち Mugiichi            | 8/88              |
| 大河の一滴 Taiga No Itteki    | 10/108            |
| 中々 Naka Naka             | 12/118            |
| 特蒸泰明 Tokujo Taimei       | 14/138            |
| 百年の孤独 Hyakunen no Kodoku | 16/198            |

## 米 KOME (Rice)

|                    | <i>gls/bottle</i> |
|--------------------|-------------------|
| 川辺 Gentei Kawabe   | 10/108            |
| 鳥飼 Torikai         | 14/138            |
| 無言 Mugon 10yrs     | 16/198            |
| 大古酒 Daikoshu 40yrs | 22/248            |

# 酎ハイ CHU-HI

- House recipes of Shochu cocktails -

レモン  
Lemon Chu-hi  
10

お茶  
Ocha Chu-hi  
10

ほうじ茶  
Hojicha Chu-hi  
12

アップル  
Apple Chu-hi  
13

カルピス  
Calpis Chu-hi  
13

梅干  
Umeboshi Chu-hi  
13

