




EXPRESS BITES

急速小皿

Fresh vegetables<East> with homemade spicy soybean sauce	600	
Fresh vegetables<West> with black Shummus	600	 
Pear with shrimp chili salt	600	
Dōngxī nuts <East> *Peanuts flavoured with fish sauce and oriental herbs	600	
Dōngxī nuts <West> *Almonds flavoured with zaatar and honey	600	 

IRONPOT

鉄鍋

Tomyamkung stew w/ seafoods and fresh herbs	2600	
Szechuan style wagyu with burdock and Japanese pepper hotpot	2600	 





SOUP & NOODLE

汁麵炒麵

Chicken and beets Pho *Rice noodle of Niigata pref.	1600
Beef cheek meat with green asparagus thick rice noodles *Rice noodle of Niigata pref.	1600

DESSERT

甘味甜皿

Dòuhuā Vietnamese "Chè" style	800
Today's Pavlova	800 
Granite of rose and pomegranate w/ salt almond ice cream	600  
Dōngxī Mooncake	600
Assorted Icecream	600 
Today's Dessert	800

TOKYO TAPAS

東京中皿

COLD TAPAS






D.I.Y Spring roll with spicy Wakasa Heshiko sauce	900	 
White shrimp Miang-kham (2P) * Wrapped in an herb called betel leaves	800	
Duck Laap in a lettuce cup (2P)	800	 
Green papaya and Heshiko Som-tam salad	800	  
Orange Escabeche of baby carrot w/ Ricotta Cheese	900	 
Roasted cauliflower and lentil salad *Rice noodle of Niigata pref.	700	 
Today's Cold Tapas	ASK	
Dried Tofu and grilled zucchini salad	800	

HOT TAPAS

Today's Hot Tapas	ASK
Lamb meat Manti (Turkish Dumpling) with yogurt sauce	800  
Chili garlic sauté *Wrapped in an herb called betel leaves	1200  
Fried shrimp seasoned with Szeohuan pepper salt	800 
Fried sweet potatoes with blue cheese	800 
熱熱鉄器	
Cheung fan w/Prawn & Crab * Rice noodle roll stuffed with prawn and crab	1400
Oyster street-style omelet *Using Kyoto free-range eggs	1200 
Dōngxī tomato stew with Lamb and Tofu *Craft tofu made of 100% japanese soybeans from tofu-ya Yuu *Hamanatto:japanese traditional fermentation food from Shizuoka	1400  

ROBATA GRILL & ROAST



炉端窯焼

TODAY'S GRILL	ASK	
Salted pork berry grill with Chili jam	1600	
Slow cooked lamb shank, marinated with 10 spices with yoghurt and mint sauce	2500	
Black Angus Beef Misuji grill	2400	
Skewer of flavored minced meat with pineapple sardine sauce	1000	 
Today's whole vegetable grill with fermented Tofu sauce	ASK	
Grilled prawn with spicy Romesco sauce	1400	
Wrap up kit 400 Jasmine rice 400 Cilentro 300		

CLAYPOT

土鍋

*Please give us 30min to cook from rice

 Fried Tofu and grilled green onion on claypot rice *Craft tofu made of 100% japanese soybeans from tofu-ya Yuu	1800
Grilled avocado with free-range eggs and minced pork on claypot rice *Using Kyoto free-range eggs	2200
 Duck leg and Foie gras on claypot rice with Spice orange source	2800

 Gluten Free

 Vegan

 Hot Level

 Recommended

SIDES
一緒

 Wrap up kit 400
Wrap up anything
you like

Jasmine rice 400
Rice with good aroma and
stickiness

Cilentro 300
Goes well with any dish