

English



# 竹ちゃん

北の味心

TAKE-chan

Food Menu

Price listed on menu includes  
10% of consumption tax.



◀ **Assorted Locally Sourced Sashimi**

(7 kinds) ..... **¥2,420**

Seven kinds of sashimi, includes local fresh sea urchin.

※ Depending on the season, item is subject to change.

**Assorted Sashimi (5 kinds)**

..... **¥1,760**

Recommended for one person



※ 2 pieces in the picture.

**Jumbo Spot Prawns Sashimi (1 piece)** ..... **¥990**

Popular fresh spot prawns.

**[Various Sashimi] Please pick your favorite fresh sashimi.**

Squid

..... **¥880**

Vinegared Mackerel

..... **¥880**

Octopus

..... **¥880**

Salmon

..... **¥990**

Scallop

..... **¥990**

Thinly Sliced Squid Sashimi

..... **¥1,045**

Sweet Shrimp

..... **¥990**

Fresh Surf Clam

..... **¥1,100**

**Today's White Meat Fish Sashimi** ..... **¥1,100**

Mainly Rockfish, Hirame flounder. It depends on the season.

Fresh Whelk

..... **¥1,650**

Pacific Bluefin Tuna

..... **¥1,320**

Sea Urchin

..... **¥3,080**



**Octopus Shabu-shabu (1 serving)** ..... **¥2,200**

Sliced pieces of octopus tentacle for shabu shabu. Great taste with sesame sauce provided.



**Snow Crab Shabu-shabu (1 serving)** ..... **¥3,630**

Boil the snow crab lightly in the hot pot and serve it with ponzu sauce(citrus seasoned soy sauce).



**Oyster and Tofu Small Hot Pot** ..... **¥1,100**

Tofu hot pot with seasonal vegetables and oysters. Please enjoy with ponzu sauce(citrus seasoned soy sauce).



**Tofu Hot Pot (Pork) with Plenty of Vegetables** ..... **¥770**

Tofu hot pot with seasonal vegetables and pork. Please enjoy with ponzu sauce(citrus seasoned soy sauce).



**Tofu Hot Pot (Chicken) with Plenty of Vegetables** ..... **¥770**

Tofu hot pot with seasonal vegetables and chicken. Please enjoy with ponzu sauce(citrus seasoned soy sauce).



**Cod and Vegetables Small Hot Pot** ..... **¥990**

Tofu hot pot with seasonal vegetables and cod fishes. Please enjoy with ponzu sauce(citrus seasoned soy sauce).





**Salt-Grilled Hokkaido Spot Prawns (1 piece).....¥990**

Spot prawn from Hokkaido. Please enjoy with lemon.



**Hakkaku Gunkan Yaki  
.....¥1,540~¥2,200**

Hakkaku(Sailfin Poacher)is all seasons delicious deep sea fish. The fish is grilled with sweet and spicy miso. Price will differ depending on the size.



**Grilled Atka Mackerel  
(One whole fish).....¥1,760  
(Half).....¥880**

Fish is caught from Hokkaido. Grill a whole piece of atka mackerel in cut-open form.



**Salt-Grilled Rockfish  
.....¥1,760**

Premium seasonal fish from autumn to winter.



**▲Salt-Grilled Channel Rockfish  
(Half portion).....¥2,530**

Salt-grilled high quality fish popular in Kanto, Hokkaido, Tohoku Pacific side.

**Channel Rockfish  
(Half portion).....¥2,530**

Please select the cooking method : Nitsuke(simmered with soy sauce and other seasonings), Yuni(boiled with water and little sake) or Deep fried food.

**Grilled Pointhead Flounder  
(One whole fish).....¥770**

**Brown Sole  
(One whole fish).....¥880**

Please select the cooking method : Nitsuke(simmered with soy sauce and other seasonings) or Deep fried food.

**Salt-Grilled Japanese Boarfish  
(Half).....¥2,640**



**Grilled Miso-Marinated Black Cod.....¥1,210**

Premium slice of grilled miso-marinated black cod fish.



**Grilled Shishamo Smelt  
.....¥660**



**Grilled Squid and Innards  
.....¥1,100**

Grilled squid served with squid innards (liver) sauces.



**Grilled Whelk  
(4 pieces).....¥880**

Stewed whelk with soy sauce flavor. Enjoy the flavor of the Iso.

**Salt-Grilled Fresh Scallop  
(3 pieces).....¥990**

Scallop from Soya

**Salt-Grilled Surf Clam with Shell  
(1 piece).....¥1,100**

Using Hokkaido surf clam

**Grilled Ray Fin  
.....¥660**





### Grilled Soya Kuro Ushi (Beef).....¥3,080

Branded beef from northernmost part of Japan, Wakkanai. Cows are well fed with locally harvested grasses from Cape Soya ranches, to ensure a consistent product quality and safety. The well-balanced mix of thick lean and light fat makes this beef a premium choice.



### Sweet and Tender Simmered Pork.....¥880

Special sweet and tender simmered pork back ribs.



### Various Skewers (※Each 2 Skewers)

※Please select salt or sauce.

### Assorted Grilled Skewers (5 kinds).....¥990

5 pieces of salt-grilled skewers: asparagus wrapped in bacon, pork, chicken, chicken skin, and chicken meatballs.

### Chicken Skin.....¥363

### Asparagus wrapped in Bacon.....¥484

Grilled asparagus wrapped with bacon.

### Chicken.....¥440

Chicken thigh

### Homemade Chicken Meatball.....¥484

Minced chicken meat is rolled on a skewer and grilled it. It becomes more delicious if it is eaten with the egg yolk.

### Pork.....¥484



### Deep Fried Sweet Shrimp (3 pieces).....¥1,100

Deep fried shelled shrimp. You can eat shrimp's head.



### Deep Fried Octopus.....¥880

Deep fried octopus seasoned with sweet and spicy spice.



### Japanese Style Deep Fried Chicken.....¥770

Deep fried seasoned chicken.



### Assorted Tempura.....¥1,540

2 shrimps, squid, scallop, and three kinds of vegetables.



### Minced Atka Mackerel Meat Cutlet.....¥660

Deep fried minced atka mackerel. A small amount of chicken meat is included.



### Crab Cream Croquette.....¥990

Handmade croquettes with plenty of crab meat. No meat other than crab meat.





◀ **Raw Oyster with Shell**  
(2 pieces) .....**¥990**

Fresh raw oysters from Akkeshi, Hokkaido. Please eat it with lemon juice.

**Grilled Oyster with Shell**  
(2 pieces) .....**¥990**

**Sake-Steamed Oyster with Sell**  
(2 pieces) .....**¥1,100**



**Salmon Roe**  
(Small Bowl) .....**¥1,100**

Pickled salmon egg with soy sauce.



**Firefly Squid Marinated in Soy Sauce**  
(Small Bowl) .....**¥484**

Famous as a specialty of Hokkaido. Firefly squid marinated in soy sauce.



**Cold Tofu**  
.....**¥440**

Cold tofu topped with dried bonito and leek.



**Salted Squid**  
(Small Bowl) .....**¥440**

Squid pickled in salt.



**Sea Squirt and Guts of a Sea Cucumber Pickled in Salt**  
(Small Bowl) .....**¥770**

Rich in minerals "Hoya(sea squirt)" and "Konowata(guts of sea cucumber)" pickled in salt. It goes well with sake.

**Vinegared Mozuku Seaweed**  
(Small Bowl) .....**¥660**

Locally caught fresh mozuku from Soya coast.

**Vinegared Sea Cucumber**  
(Small Bowl) .....**¥770**

Rare sea cucumber from Wakkanai.

**Vinegared Snow Crab**  
(Small Bowl) .....**¥1,320**



**Ankimo(Monkfish Liver)**  
(Small Bowl) .....**¥770**

Monkfish liver with ponzu sauce (citrus seasoned soy sauce), also called as " Fois gras of the sea".



**Soft Cod Roe with Ponzu Sauce**  
(citrus seasoned soy sauce)  
(Small Bowl) .....**¥770**



**Assorted 3 kinds of Ponzu Sauce**  
(citrus seasoned soy sauce) Dish  
(Monkfish Liver, Soft Cod Roe, Oyster)  
.....**¥1,100**





**Seaweed Salad**  
.....**¥605**

Vegetables salad topped with mineral rich seaweed.



**Crispy Potato Salad**  
.....**¥605**

Seasonal vegetables salad topped with fried potato strips.



**Radish Salad**.....**¥605**

Seasonal vegetables salad topped with Japanese radish. Please enjoy with special dressing.



**Potato Salad**  
.....**¥495**

Izakaya standard menu. House-made special potato salad from us.



**Potato Cake**  
.....**¥495**

The potato kneaded and shaped like rice cakes and fried. (Fried potato cake)



**French Fries**  
.....**¥495**

It is the original flavor of potatoes from Hokkaido.



**Japanese Omelet**  
.....**¥660**

Japanese omelet with broth taste.



**Mentaiko Japanese Omelet**  
.....**¥880**

Japanese omelet with lots of Mentaiko(spicy cod roe).



**Assorted Japanese Pickles**  
.....**¥605**

Assorted Japanese pickles of seasonal vegetables such as eggplant, chinese cabbage and radish.

**Grated Yam and Tuna**  
.....**¥1,100**

Chopped fresh tuna topped with grated yam.

**Squid and Spicy Cod Roe mixed with Yuzu**  
.....**¥495**



**Fried Tofu**  
.....**¥605**

**Pickled Herring**  
.....**¥605**

Pickles in winter in Hokkaido.

**Edamame (Boiled Green Soybean)**  
.....**¥440**

Using Hokkaido Edamame(green soybean)





★Local Creamy Sea Urchin Rice Bowl

.....**Market Value**

Rice bowl topped with sea urchin. With miso soup.

★Depending on availability, the price of Local Creamy Sea Urchin Rice Bowl and Sea Urchin・Salmon Roe Rice Bowl is subject to change. Please ask us for details.



★Sea Urchin・Salmon Roe Rice Bowl

.....**Market Value**

Rice bowl topped with locally caught sea urchin and salmon roe. With miso soup.



Salmon Roe Rice Bowl

.....**¥3,300**

Salmon roe topped on rice bowl. With miso soup.



Snow Crab Rice Bowl

.....**¥3,080**

Rice bowl topped with snow crab legs. With miso soup.



Tuna Rice Bowl

.....**¥2,750**

The good value dish of bluefin tuna on rice. With miso soup.



Grilled Eel (One whole fish)

.....**¥4,400**

Our special fresh eel. Eel in fish tank is cooked after receiving your order.



Grilled Eel on Rice

(One whole fish).....**¥4,400**

Rice with grilled eel on top. With eel liver soup and Japanese pickles.



◀Tempura Rice Bowl

.....**¥1,760**

Rice topped with tempura (shrimp, squid, vegetables) and sweet sauce. With miso soup and Japanese pickles.

Shrimp Tempura Rice Bowl

.....**¥2,200**

Rice topped with 4 big shrimps tempura and homemade sauce. With miso soup and Japanese pickles.



Snow Crab Tempura Rice Bowl

.....**¥2,640**

Snow crab and vegetable tempura topped on rice. With miso soup and Japanese pickles.





**Deluxe Nigiri Sushi**  
.....**¥3,960**

11 pieces of the owner's recommendation of best hand-formed sushi. With miso soup.



**Premium Nigiri Sushi**  
.....**¥2,860**

Specially selected 9 pieces of sushi including sea urchin and salmon roe. With miso soup.



**Special Nigiri Sushi**  
.....**¥1,980**

Specially selected 7 pieces of hand-formed sushi and roll sushi. With miso soup.

**[Various Nigiri (Hand-formed) Sushi]**

Squid, Octopus, Flying Fish Roe, Japanese Omelet

.....Each 1 piece**¥198**

Greater Amberjack, Salmon, Vinegared Mackerel

.....Each 1 piece**¥308**

Scallop, Red Meat Fish, Sweet Shrimp, Hirame Flounder

.....Each 1 piece**¥363**

Herring Roe, Surf Clam

.....Each 1 piece**¥418**

Salmon Roe, Whelk, Snow Crab, Medium Fatty Tuna

.....Each 1 piece**¥484**

Jumbo Spot Prawn, Conger Eel

.....Each 1 piece**¥990**

Sea Urchin.....1 piece**¥1,100**



**Special Big Roll Sushi with Seafood**.....**¥2,640**

Tuna, salmon, sweet shrimp, scallop, snow crab, sea urchin, salmon roe roll sushi. With miso soup.



**Premium Seafood Chirashi Sushi Rice**.....**¥2,860**

A satisfying seafood rice bowl; topped with 8 to 9 kinds of seafood such as sea urchin, shrimp, and salmon roe. With miso soup.

**[Various Hand Rolled Sushi]** (Thin roll is also available)

※In the case of thin roll, increased ¥66 from each price.

Flying Fish Roe, Pickled Gourd, Natto,

Burdock, Cucumber, Egg Roll.....Each 1 roll**¥286**

Salmon Roe, Tuna.....Each 1 roll**¥528**

Salted Salmon Roe, Fatty Tuna, Tuna with Green Onions

.....Each 1 roll**¥726**

Tuna and Pickled Radish.....1 roll**¥990**



**Special Seafood Chirashi Sushi Rice**.....**¥1,980**

A satisfying seafood rice bowl topped with 7 to 8 kinds of seafood. With miso soup.



**Snow Crab Pressed Sushi**  
.....**¥1,870**

8 pieces of snow crab legs pressed sushi. With miso soup.



**Mackerel Pressed Sushi**  
.....**¥1,760**

8 pieces of the original recipe of pressed sushi. With miso soup.





Octopus Shabu-shabu Set Meal



◀ **Octopus Shabu-shabu Set Meal.....¥3,520**

Wakkanai specialty of octopus shabu-shabu, assorted sashimi, seasonal appetizer, Japanese pickles, rice and miso soup set.

▶ **Shiosai Set Meal.....¥3,960**

5 pieces of hand-formed sushi, assorted tempura (shrimp, squid, and vegetable), sashimi, and grilled miso-marinated black cod with miso soup.

**Sashimi Set Meal...¥2,200**

5 kinds of sashimi, rice, appetizer, Japanese pickles with miso soup.

**Local Sashimi Set Meal.....¥2,860**

7 kinds of sashimi, rice, appetizer, Japanese pickles with miso soup.

Shiosai Set Meal



Assorted Deep Fried Food Set Meal

◀ **Assorted Deep Fried Food Set Meal.....¥1,980**

Assorted deep fried food(salmon, scallop, oyster, squid, shrimp) , rice, Japanese pickles and miso soup set.

※Depending on the season, item is subject to change.

**Tempura Set Meal.....¥1,980**

Assorted tempura(2 shrimps, squid, scallop and 3 kinds of vegetables), rice, appetizer, Japanese pickles with miso soup.

▶ **Deep Fried Atka Mackerel Set Meal.....¥1,540**

Deep fried atka mackerel, rice, Japanese pickles and miso soup set.

**Grilled Atka Mackerel Set Meal.....¥1,980**

Grilled atka mackerel in cut-open form, rice, appetizer, Japanese pickles with miso soup.

**Grilled Eel Set Meal.....¥4,400**

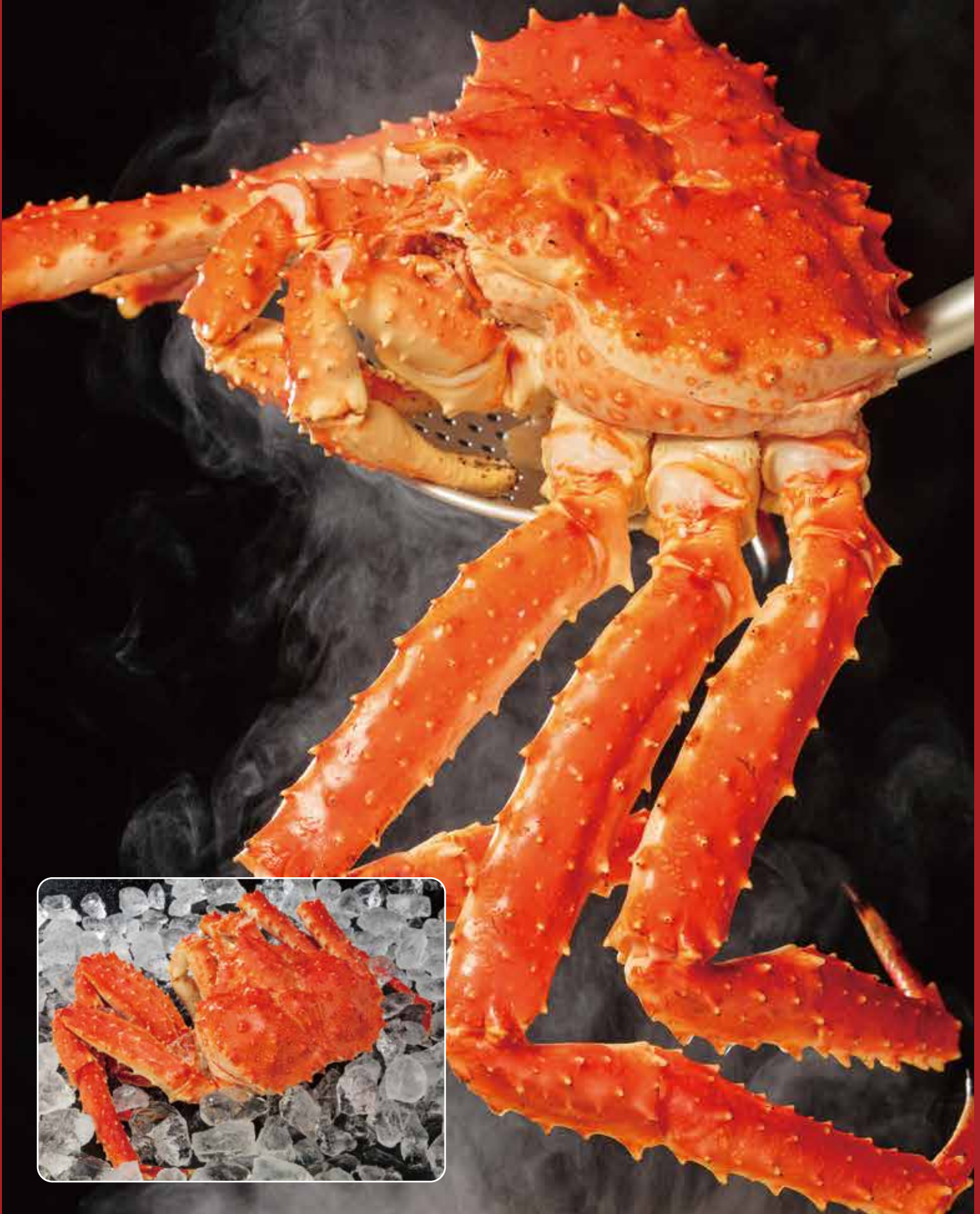
Grilled eel(one whole fish), rice, appetizer, Japanese pickles with miso soup.



Deep Fried Atka Mackerel Set Meal



# King Crab (One) ... Market Value

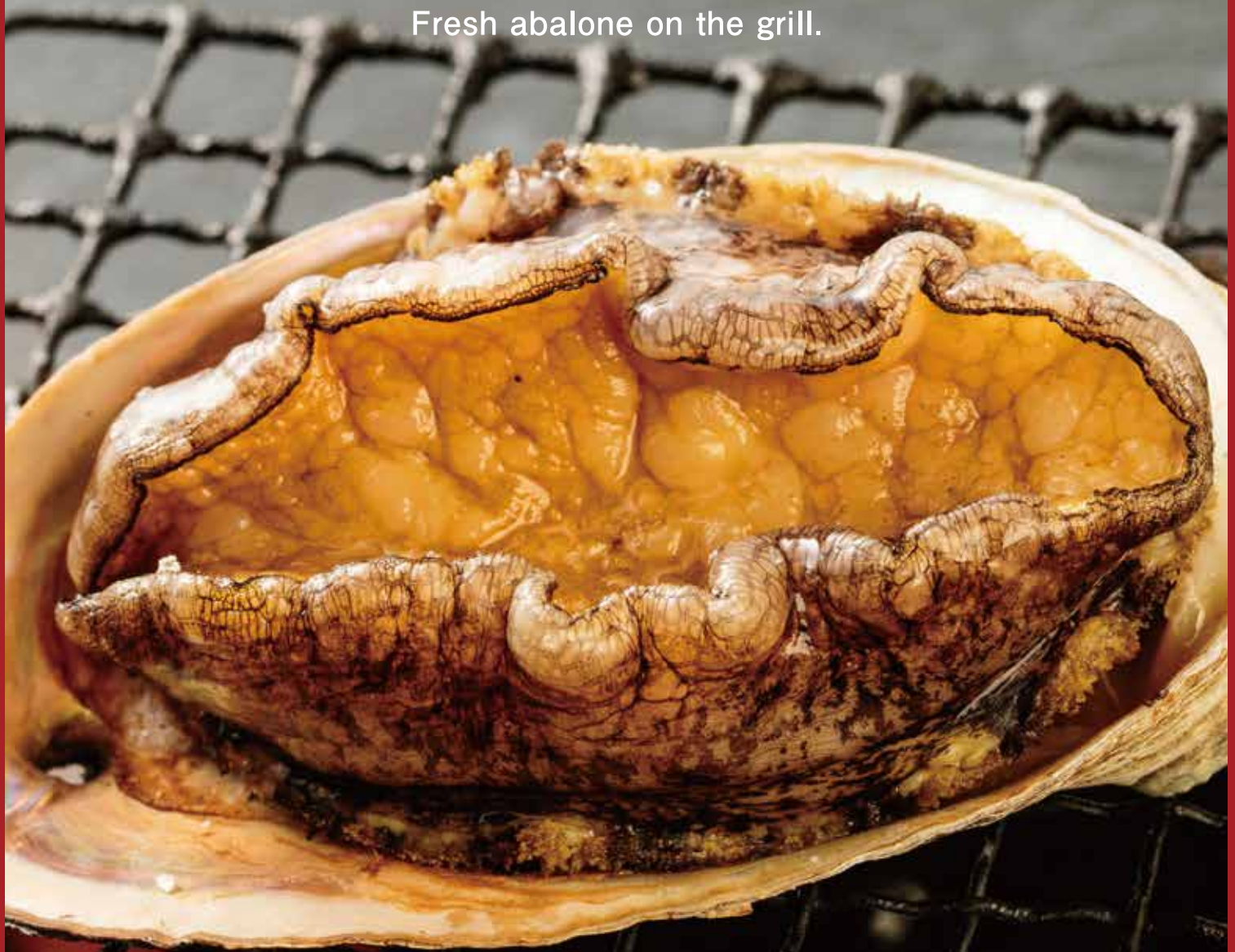




# Grilled Live "Dancing" Abalone

(One piece) … **Market Value** (¥2,200~¥2,800)

Fresh abalone on the grill.





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Drink Menu

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Price listed on menu includes  
10% of consumption tax.







**[Draft Beer] Sapporo Classic**

**1** (Beer Mug Small Size) .....**¥528**

**2** (Beer Mug Middle Size) .....**¥660**

Hokkaido limited beer

**[Bottled Beer] Sapporo Black Level**

**3** (Middle Bottle) .....**¥770**

**[Non-Alcoholic Beer]**

**Sapporo Premium Alcohol Free**

(350ml) .....**¥550**

**[Whisky] Suntory Kakubin**

(Bottle:700ml) .....**¥3,850**

(Glass) .....**¥605**

Please order how to drink: with water, with hot water, on the rock, straight.



**[Highball(Whisky and Soda)]**

**4** Suntory Regular Kaku Highball

.....**¥550**

**5** Suntory Mega Kaku Highball

(700ml) .....**¥880**

**[Various Chu-Hi (Shochu mixed with tea )**

**Oolong Tea, Green Tea**

.....Each**¥495**

**[Fruit Liqueur: Shikuwasa(Citrus Depressa)-shu]**

**Mogitate Nangokukajitsu**

(Glass) .....**¥715**

Asahara brewery in Saitama prefecture. A refreshing taste of natural fruit.

**[Soft Drink]**

**[Various Sour]**

Plum, Lemon, Yuzu, Calpico,  
Green Apple

(350ml) .....Each**¥550**

Sour based on white brandy which distilled the flavorful wine.

**6** Coca-Cola

(Bottle:500ml) .....**¥385**

**7** Soda Pop

(Bottle:200ml) .....**¥385**

**8** Orange Juice

(Bottle:200ml) .....**¥385**

**Sparkling Water**

(Bottle:300ml) .....**¥385**

**Oolong Tea (Glass) .....¥385**

**Green Tea (Namacha)**

(Bottle:525ml) .....**¥385**







## 【Namazake (Cold Sake)】

※What is Namazake .....  
 Usually, sake is sterilized twice by heating, but Namazake is treated differently. Namazumeshu is pasteurized when it is squeezed and shipped as raw, and unpasteurized sake is stored as raw after squeezing and it is pasteurized at the time of shipment.

**9 Otokoyama・Saihokukouro**  
 〈Special Junmai・Unpasteurized Sake〉  
 (300ml) ..... **¥1,034**

Limited Wakkanai version sake from Otokoyama sake brewery using Japanese rice and malted rice. Cold drink recommended.

**10 Otokoyama・Sasaori**  
 〈Special Junmai・ Namazake〉  
 (500ml) ..... **¥1,980**

It is bottled as raw in March every year, and it is stored at -5°C in low temperature storage. Dry alcohol with an alcohol content of 15 degrees, the aroma is moderate. The balance of taste is good.

**11 Kitanohomare・Junmainamazake**  
 (300ml) ..... **¥990**

Because it is not pasteurized, Namazake retains refreshing aroma and freshness.

## 【Sake Pitcher】

**12 Small Sake Pitcher (Kitanohomare) ..... ¥440**

**13 Large Sake Pitcher (Kitanohomare) ..... ¥770**

Please order how to drink: normal temperature or hot.

## 【Recommended Hokkaido Sake】

**14 Kunimare 〈Special Junmai〉 (Mashike Town)**  
 ..... (180ml) **¥825**・(360ml) **¥1,650**

Taking advantage of taste nature of the rice, this Junmai sake has a sharp taste. It is suitable to drink in cold. However the rich aroma of rice stands out when it is warmed, turning it into a easy to drink sake.

**15 Kunimare Onikoroshi 〈Honjozo〉 (Mashike Town)**  
 ..... (180ml) **¥660**・(360ml) **¥1,320**

"Demon slayer" extra dry sake. Sake made from Tohoku's Sasanishiki rice and Kunimare's boasting underground water of Shokanbetsudake mountains. The smell of the brewing alcohol which feels by the nose is almost not.

**16 Fukutsukasa 〈Honjozo〉 (Kushiro City)**  
 ..... (180ml) **¥660**・(360ml) **¥1,320**

Tanrei dry sake is one of the high-quality sake made in eastern Hokkaido. It has a sharp taste running through the throat.

**17 Kitanokatsu 〈Honjozo〉 (Nemuro City)**  
 ..... (180ml) **¥660**・(360ml) **¥1,320**

The easternmost city of Japan, Nemuro city, Hokkaido. It earns its name as "Kitanokatsu" due to the scenic land that tightly fills a stable climate. A venerable brand was born in 1887. Honjozo sake has low alcohol content and having a light taste. Cold sake is recommended in hot summer.

**18 Taisetsunokura 〈Junmai〉 (Asahikawa City)**  
 ..... (180ml) **¥825**・(360ml) **¥1,650**

"Junmai unpasteurized sake" brewed from Hokkaido rice with Taisetsu mountain range water. It is characterized by a fresh aroma originated from yeast and a taste does not get tired of drinking. Cold is recommended.



## [Owner Recommended Sake]

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### 19 Kubota Hyakuju (Honjozo)

..... (180ml) **¥660** • (360ml) **¥1,320**

Despite the lowest class of Kubota, it is the Kubota basic dry sake. It is delicious whether it is cold or hot, but if you raise the temperature you drink it will turn into a soft taste.

### 20 Kubota Senju (Special Honjozo)

..... (180ml) **¥770** • (360ml) **¥1,540**

Dry standardized ginjo-shu, which is the most refreshing sake among the Kubota series. The mild aroma making you not getting tired of its taste. Ginjo-shu has a soft taste and suitable for cold and hot.

21



22



### 21 Kubota Manju (Special Daiginjo)

..... (180ml) **¥1,540** • (360ml) **¥3,080**

Highest grade of the Kubota series. It is a brand that Niigata proud of. The gentle and elegant aroma of ginjo does not affect the real taste of the meal. It also has a refreshing Kubota aftertaste.

### 22 Dassai Niwari Sanbu (Junmai Daiginjo)

..... (180ml) **¥1,540** • (360ml) **¥3,080**

King of brewer's rice, Yamada Nishiki which is polished to 23% of its original size is used for Junmai Daiginjo. Rice polishing ratio of 23% is the highest level as a sake in the market. Elegant aroma of ginjo, a powerful taste, but a transient aftertaste.

23



24



### 23 Kokuryu Ryu (Daiginjo)

..... (180ml) **¥1,540** • (360ml) **¥3,080**

Hokuriku's high-quality sake and Kokuryu's treasured Daiginjo. Daiginjo-shu which is 40% rice-polished of Yamada Nishiki is matured at low temperature. The luxurious taste allows you to enjoy an elegant aroma with a wide range of exquisite taste.

### 24 Kokuryu (Daiginjo)

..... (180ml) **¥1,100** • (360ml) **¥2,200**

Hokuriku's high-quality sake, Kokuryu's Daiginjo. Yamada Nishiki rice is polished to 50% of its original size. It has a rich aroma, a clear throat, and refreshing drinking feeling.

25



### 25 Hakkaisan (Honjozo)

..... (180ml) **¥660** • (360ml) **¥1,320**

The fragrance is modest and has a good dry aftertaste. The moment of chilling and putting into the mouth, feeling like put snow melting water in the mouth. Although this is a honjozo, it has a rounded and soft taste sake. Around 45 degrees hot sake is recommended.





**【Kelp Shochu】**

**26 Reibun Island Konbu Shochu**

..... (Bottle:720ml) **¥2,970** • (Glass) **¥660**

Using kelp which is a special product of the northernmost island Reibun Island in Japan. Taking advantage of the unique taste of kelp, it features a deep umami(taste) and mellow taste. This sake uses snow mountain spring water of taisetsu mountain range as preparation water. Kelp use ratio is 1%.

**【Perilla Shochu】**

**27 Tantakatan**

..... (Bottle:720ml) **¥2,970** • (Glass) **¥660**

Used the fragrant red perilla which is specially cultivated in Shiranuka Town, Hokkaido. It features a gorgeous aroma with refreshing flavor spreading in the mouth.

**【Sweet Potato Shochu】**

**28 Kurokirishima**

..... (Bottle:720ml) **¥3,190** • (Glass) **¥660**

Ingredients are sweet potato "Koganesengan" cultivated in southern Kyushu and "Kirishima Reikisui Water" which gushes out from a huge water pot 100m below ground at southern Kyushu·Miyakonojo basin. The "Kirishima Reikisui Water" is used as preparation and diluting water. This water contains minerals and carbon dioxide with nearly no presence of iron. Such provides an optimal fermentation condition for yeast fungus. Kurokirishima is a shochu that was born with two treasures, "Koganesengan" and "Kirishima Reikisui Water".

**【Sweet Potato Shochu】**

**Akakirishima**

..... (Bottle:900ml) **¥3,960** • (Glass) **¥770**

A phantom purple sweet potato "Murasakimasari" is the raw material. It is named "Akakirishima" because moromi(mush) becomes red in response to citric acid produced by shochu-koji and rich polyphenols. It is characterized by elegance aroma and sweetness.

**【Sweet Potato Shochu】**

**29 Kitasato**

..... (Bottle:720ml) **¥2,970** • (Glass) **¥660**

Original sweet potato shochu firstly made in Hokkaido, using sweet potato "Koganesengan" cultivated in Assabu town, Hokkaido. A soft sweet potato aroma and a refreshing drinking taste of Hokkaido.

**【Wheat Shochu】**

**lichiko 25°C**

..... (Bottle:900ml) **¥3,410** • (Glass) **¥660**

Oita's shochu. Brewed with carefully selected barley · barley koji and natural clear water.

**【Wheat Shochu】**

**Nakanaka**

..... (Bottle:720ml) **¥3,960** • (Glass) **¥770**

Miyazaki's shochu. Light aroma and smooth taste using Kyushu two-row barley "Nishinohoshi".

**【Rice Shochu】**

**Shiro**

..... (Bottle:720ml) **¥2,970** • (Glass) **¥660**

Kumamoto's shochu. It goes well with any kind of dish, and a smooth and refreshing type. It is recommended to drink cold, such as on the rock, with water, highball.

**【Ko-rui Shochu】Kyogetsu Green**

(Bottle:720ml) ..... **¥2,970**

(Glass) ..... **¥550**

It has mild and clean flavor. It is your choice to mix with tea, water or carbonated water.

**【Fruit Liqueur: Plum Wine】**

**30 Aragoshi Umeshu**

(Glass) ..... **¥715**

Plum wine is produced by "Umenoyado brewery" ,a local sake brewery located at Nara. It has plenty of plum flesh making it has a rich flavor and texture.

**【Fruit Liqueur:Yuzu(Citrus Fruits)-shu】**

**31 Yuzu**

(Glass) ..... **¥715**

Yuzu-shu is produced by "Umenoyado brewery" ,a local sake brewery located at Nara. Plenty of natural yuzu is used to provide a peculiar sour taste. On the rock is recommended.



# 竹ちゃん 北の味心

- Price listed on menu includes 10% of consumption tax.
- An alcohol charge of ¥440 (include tax) will be charged to each person's first order of alcoholic drink.  
An alcohol charge includes a small appetizer.
- Payment by credit card, electronic money or application listed below is accepted.

## ■ Electronic Money



## ■ Application



## ■ Credit Card

