



RESTAURANT WEEK SUMMER 2026

AUGUST 25-30

\$55 per person *(before tax & gratuity)*

\$35 optional beverage pairing

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Inspired by the philosophy of Oishinbo.

charcoal | ingredients | harmony | tea & fruit | the essence of gyoza

CHOOSE ONE OPTION FROM EACH COURSE

COURSE 1

‘Beer & Edamame & Ultimate Menu Episodes’

KURO EDAMAME

finished with sea salt

SOFT BOILED EGG

with truffle sauce

COURSE 2

‘The Bowl Chef Test Episode’

GLAM MISO SOUP

ROOT VEGETABLE MISO SOUP

konjac, sweet potato, onion, potato

COURSE 3

‘The Magic of Charcoal & Gyoza Episodes’

CHICKEN YAKITORI

sweet soy glaze

CHARCOAL GRILLED SHIITAKE SKEWER

GYOZA

pork & beef filling

COURSE 4

‘Soup and Noodles & Hamburger Ingredients Episodes’

HIYASHI CHUKA

chilled ramen noodles, kabocha, lettuce, snow pea shoots,
cucumber, tomato, sesame dressing, sichuan chili oil

TORO-HAMBAGU

Japanese-style hamburger steak

COURSE 5

‘The Taste of Tea Episode’

MATCHA PANNA COTTA

with strawberries

MATCHA ANMITSU

matcha jelly, sweet red bean, mochi

A 20% auto gratuity is added to the check for parties of six or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Please alert your server about any dietary or allergen concerns.

COCKTAILS

CHUHAI 16
barley shochu, lychee, orange liqueur, lemon, yuzu

YOKAI MULE 14
Oka Kura vodka, ginger, wasabi, lime

SHOCHU HAVE ANOTHER ONE? 16
Tedorigawa ‘Silver Mountain’ Yamahai Junmai sake,
barley shochu, golden ume liqueur, elderflower

MIKUNI SUNSET 17
Oka Kura gin, Crème de Pamplemousse Rose, Aperol,
jasmine tea syrup, lemon, yuzu, club soda

HAKAI NO SHO 16
Mars Iwai whisky, 1883 cherry blossom syrup, lemon,
yuzu, egg white, angostura bitters, rose water spray

KYOTO AFTER DARK 16
Japanese whisky, Campari, umeshu, Peychaud’s bitters

NOT-TAILS

‘ZERO PROOF BY DESIGN’

ピーチ姫 PEACH-HIME 13
white peach nectar, oolong spiced syrup, lime,
Töst dry sparkling white tea

SHIRAFU SPRITZ 11
non-alcoholic rosé or white wine, elderflower
syrup, club soda



BEER

ON DRAFT
Sapporo 7 (12 oz) / 28 (60 oz pitcher)
Asahi Super Dry 8
Raised by Wolves Pale Ale 9
Port City Hazy IPA 9
RaR Nanticoke Nectar IPA 9

BOTTLE & CANS
Echigo Koshihikari Rice Lager 12
Coedo ‘Beniaka’, Imperial Sweet Potato Amber Ale 14
Coedo ‘Ruri’, Japanese Premium Pilsner 14
Coedo ‘Shiro’, Japanese Hefeweizen 14
Sapporo Premium Black (22oz) 11
Asahi Super Dry 0.0 (non-alcoholic) 8

WINE GLASS / BOTTLE

WHITE & ROSÉ
Archetype, Sauvignon Blanc, New Zealand 11 / 46
Auctioneer Chardonnay, Napa Valley 15 / 69
2025 Sutherland, Rosé, South Africa 12 / 54

RED
Broadbent Cabernet Sauvignon, California 12 / 54
2021 Thelema Mountain Red Blend, Italy 12 / 54

BUBBLY
Marfil Brut Cava 13 / 59

NON-ALCOHOLIC
Wölffer Estate, ‘Spring in Bottle’ Rosé 7 / 30
Wölffer Estate, ‘Spring in Bottle’ White 7 / 30

NON-ALCOHOLIC

HOUSE ICED TEA 5
YUZU LEMONADE 5
TIGER WOODS 6
half iced tea + half lemonade
SOFT DRINK 4
diet coke / coke / sprite
HOT TEA 6
sencha / hojicha / genmaicha / chamomile
BOTTLE MINERAL WATER (1L) 10
San Pellegrino Sparkling / Acqua Panna