

# LUNCH MENU

---

11:30AM TO 3:00PM (LAST ORDER 2:30PM)

ALL SET MEAL COMES WITH SOUP, PICKLES, KUSHIKATSU, DESSERT

ASSORTED KUSHI KATSU SET	17
ASSORTED VEGETABLE KUSHI KATSU SET	17
CHICKEN KARAAGE SET	16
KAISEN BARA CHIRASHI DON SET	18
ASSORTED SASHIMI SET	20
SALMON & IKURA DON SET	20
NEGITORO DON SET	18
NEGITORO & IKURA DON SET	20
CHICKEN KATSU DON SET	18
PORK KATSU DON SET	18
UNAGI TOJI DON SET	18
CHICKEN OYAKO DON SET	16
COLD SOBA SET	18

\*日本語メニューをご希望の方はスタッフまでお問い合わせください。

# PANKO COURSE MENU

---

\$88/PER PAX

SEASONAL SALAD

SEASONAL SASHIMI 3 KINDS

KUSHIKATSU PRAWN

KUSHIKATSU WAGYU BEEF

KUSHIKATSU KOMOCHI KONBU W/ UNI

KUSHIKATSU CORN W/ CHICKEN

KUSHIKATSU OCTOPUS W/ CAPSICUM

COLD HIMI UDON W/ ONSEN EGG

KUSHIKATSU TAI W/ LADY'S FINGER

KUSHIKATSU SALMON W/ IKURA

KUSHIKATSU HOKKAIDO SCALLOP W/ CAVIAR

KUSHIKATSU ASPARAGUS W/ GARLIC MAYO

KUSHIKATSU MOCHI BACON W/ MENTAI MAYO

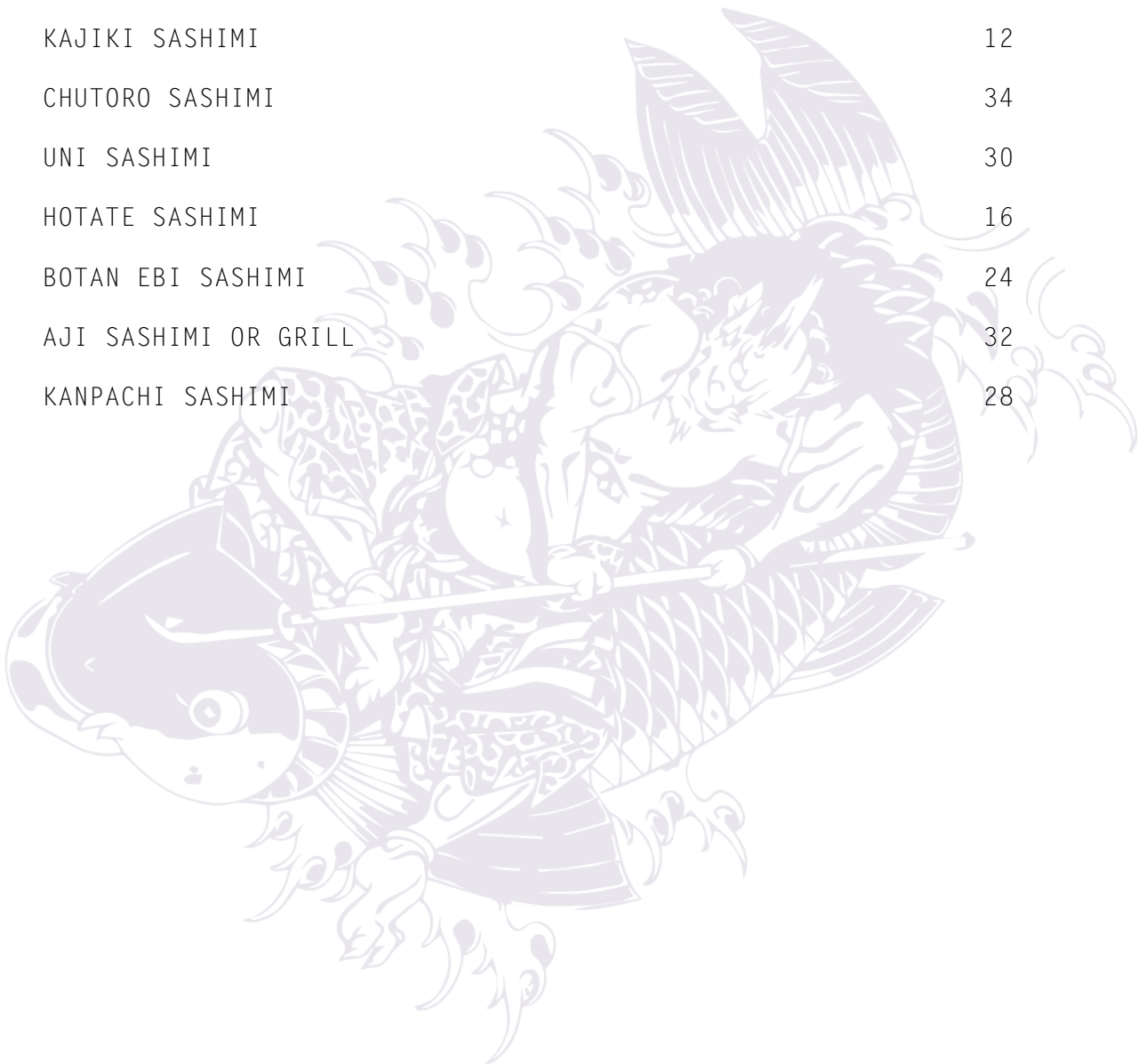


# CHEF'S RECOMMENDATION

---

## SASHIMI

5 KINDS SASHIMI MORIAWASE	58
SALMON SASHIMI	12
MAGURO SASHIMI	12
KAJIKI SASHIMI	12
CHUTORO SASHIMI	34
UNI SASHIMI	30
HOTATE SASHIMI	16
BOTAN EBI SASHIMI	24
AJI SASHIMI OR GRILL	32
KANPACHI SASHIMI	28



# CHEF'S RECOMMENDATION

---

## OTHER

PORK KATSU	18
CHICKEN KATSU	18
EDATSUKI EDAMAME	16
MOZUKU SU	12
UMAKI TAMAGO	20
SAZAE TSUBO YAKI	38
SEASONAL STICK SALAD	12
MIXED SALAD	24
KAISEN SALAD	38
CHICKEN KARAAGE	12
SUSHI BLACK PORK KATSU ROLL	22
SUSHI PHILADELPHIA KATSU ROLL	22
SUSHI DRAGON ROLL	22

## DESSERT

DEEP FRIED CHOUX ICE W/ BLUEBERRY SAUCE	12
SEASONAL FRUIT JELLY	16
CHOCOBANANA SPRING ROLL	18
ICE CREAM OF THE DAY	8



# KUSHI KATSU

---

PRICES ARE FOR 1 STICK OF KUSHI KATSU

## VEGETABLE

LADY'S FINGER	2
YOUNG CORN	2
SHISHITO	4
ZUCCHINI W/ TOMATO SAUCE	2
ONION	2
PUMPKIN	2
EGGPLANT	2
SHIITAKE	2
BRUSSELS SPROUT W/ TOMATO SAUCE	2
LOTUS ROOT	2
RED CAPSICUM	2
BROCCOLI	2
ERINGI MUSHROOM	3
JAPANESE SWEET POTATO	4
BABY TOMATO	2
GINKO NUT	2
JAPANESE LEEK	2
CARROT POTATO	2
ASPARAGUS	3



# KUSHI KATSU

---

PRICES ARE FOR 1 STICK OF KUSHI KATSU

## MEAT

BEEF	4
WAGYU BEEF W/ OROSHI PONZU ICHIMI	6
PORK BELLY W/ WHOLE GRAIN MUSTARD	3
PORK COLLAR W/ JAPANESE MUSTARD	3
CHICKEN DRUMMETTE W/ NORI	4
CHICKEN FILLET W/ UME	4
CHICKEN NANKOTSU	3
CHICKEN BALL W/ CHEESE	5
CHICKEN THIGH W/ TARTAR	4
PORK ARABIKI SAUSAGE W/WHOLE GRAIN MUSTARD	3
CHICKEN SAUSAGE W/KETCHUP	3



# KUSHI KATSU

---

PRICES ARE FOR 1 STICK OF KUSHI KATSU

## SEAFOOD

SHISHAMO	2
PRAWN	6
SQUID W/ INK SAUCE	3
OCTOPUS W/ CAPSICUM	4
KISU W/ OBA, UME	4
HOKKAIDO SCALLOP W/ NORI DASH FOAM	6
SALMON W/ TARTAR	5
SEABREAM W/ GINGER FLOWER	4
KAJIKI W/ SHIRAGA NEGI ICHIMI	4
JAPANESE OYSTER W/ TARTAR	8
KOMOCHI KONBU W/ DASHI FOAM	5
ANAGO W/ NITSUME	4
UNAGI W/ KINOME	5
CLAM W/ UMAMI DASHI	4





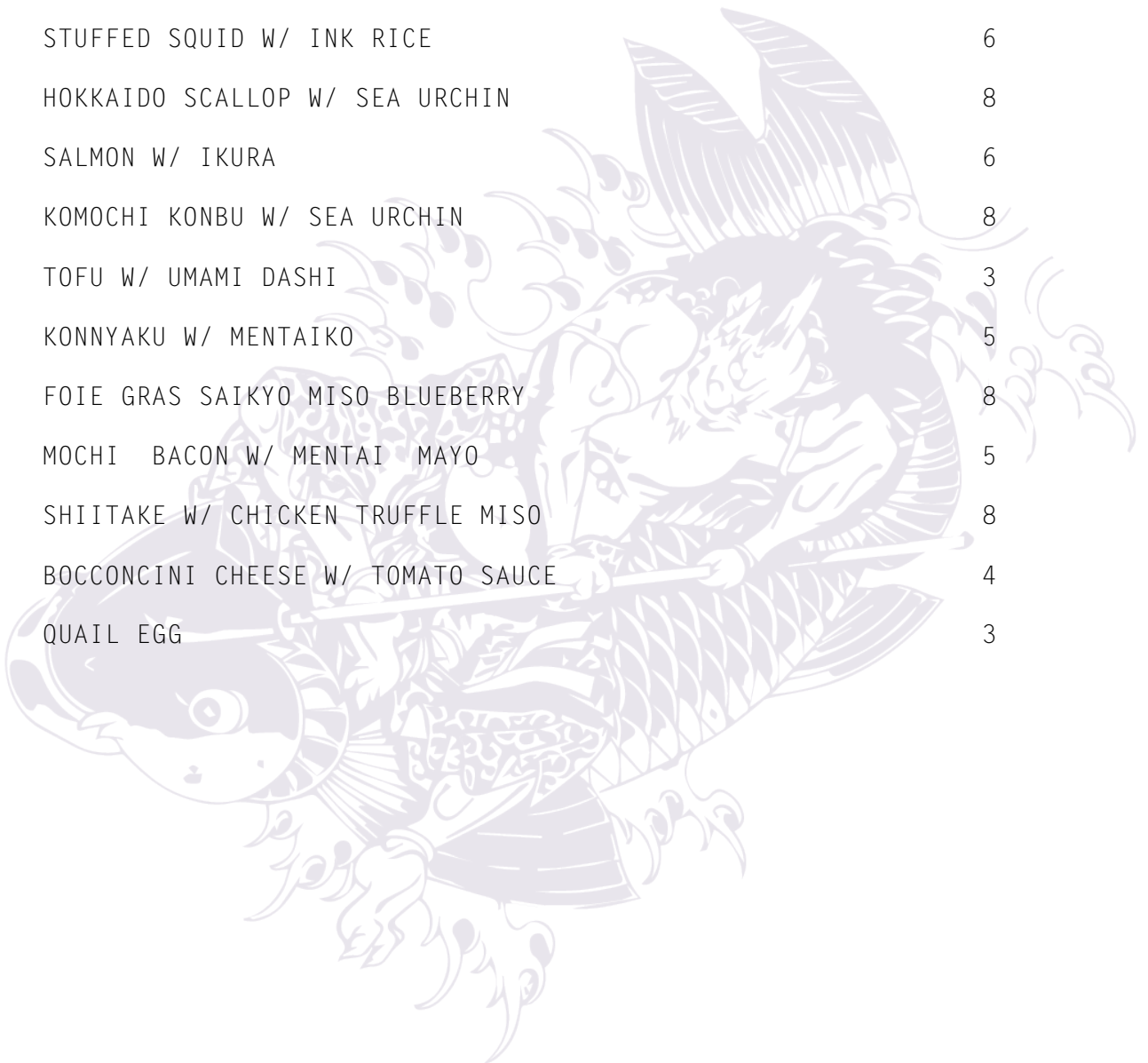
# KUSHI KATSU

---

PRICES ARE FOR 1 STICK OF KUSHI KATSU

## SPECIAL KUSHI

ASPARAGUS W/ GARLIC MAYO	6
DAIKON RADDISH W/ DUCK BREAST NITSUME	4
STUFFED SQUID W/ INK RICE	6
HOKKAIDO SCALLOP W/ SEA URCHIN	8
SALMON W/ IKURA	6
KOMOCHI KONBU W/ SEA URCHIN	8
TOFU W/ UMAMI DASHI	3
KONNYAKU W/ MENTAICO	5
FOIE GRAS SAIKYO MISO BLUEBERRY	8
MOCHI BACON W/ MENTAI MAYO	5
SHIITAKE W/ CHICKEN TRUFFLE MISO	8
BOCCONCINI CHEESE W/ TOMATO SAUCE	4
QUAIL EGG	3



# PANKO CLASSIC COCKTAILS

---

\$16 FOR ALL COCKTAILS

MARTINI / GIN OR VODKA

MARGARITA

MOJITO

GIN BUCK

NEGRONI

WHISKY SOUR / CHOICE WITH EGG

OLD FASHION

DAIQUIRI

## HIGHBALLS

---

\$12 FOR ALL HIGHBALLS

WHISKY HIGHBALL

YUZU CHUHI

DOUBLE LEMON CHUHI

OKINAWA SHIKUWASA CHUHI

GRAPE CHUHI

UME CHUHI

APPLE CHUHI

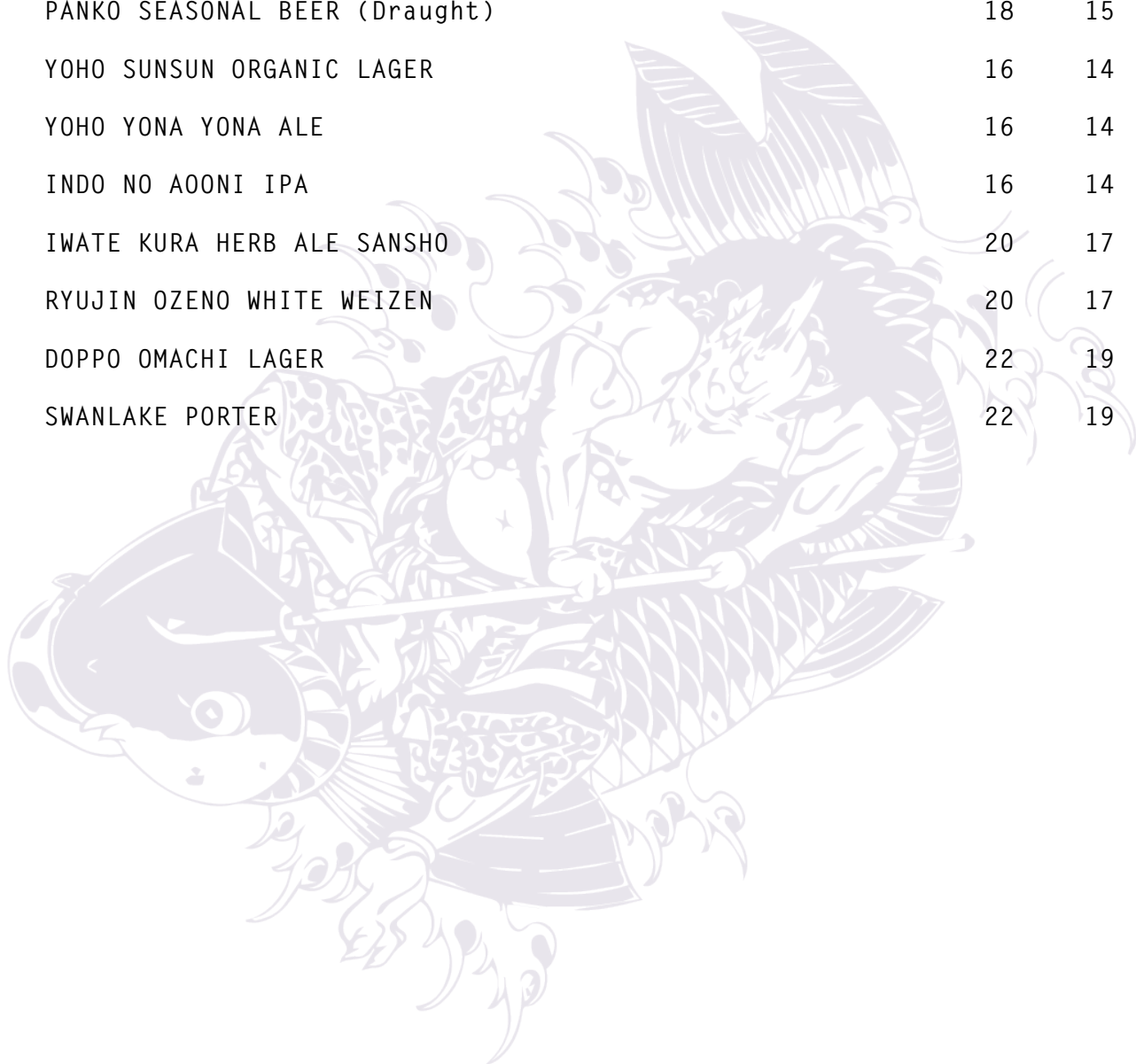
TEA CHUHI / OOLONG, MATCHA, GENMAI



# BEER

---

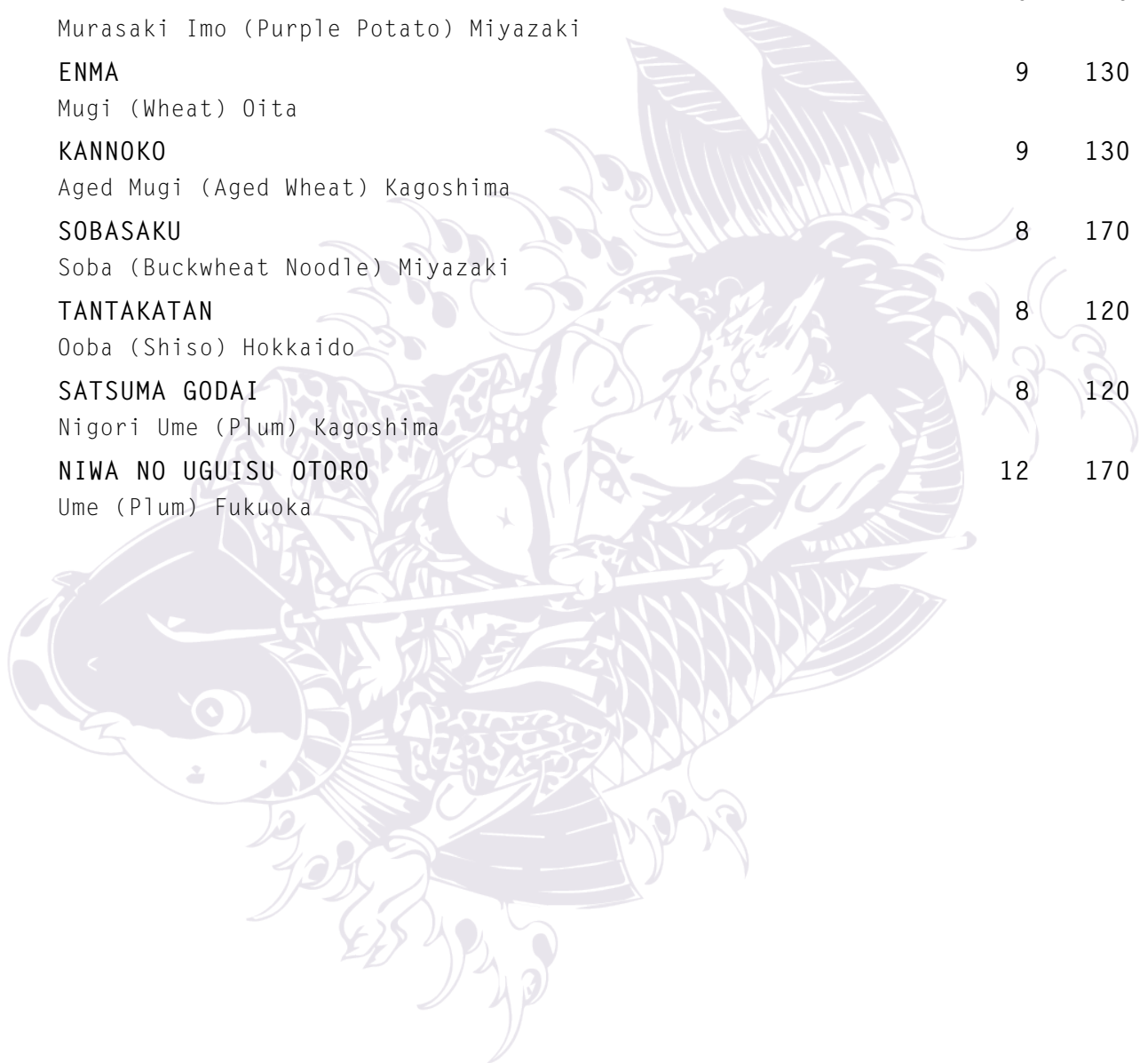
	NORMAL	HH
ECHIGO KOSHIHIKARI LAGER (Draught)	12	10
HITACHINO WHITE ALE (Draught)	12	10
HITACHINO SELECTION (Draught)	14	12
PANKO SEASONAL BEER (Draught)	18	15
YOHO SUNSUN ORGANIC LAGER	16	14
YOHO YONA YONA ALE	16	14
INDO NO AONI IPA	16	14
IWATE KURA HERB ALE SANSHO	20	17
RYUJIN OZENO WHITE WEIZEN	20	17
DOPPO OMACHI LAGER	22	19
SWANLAKE PORTER	22	19



# SHOCHU

---

	GLASS	BTL
<b>SENKAMEJYO</b> Satsuma Imo (Sweet Potato) Miyazaki	8	120
<b>KURO KIRISHIMA</b> Satsuma Imo (Sweet Potato) Miyazaki	8	120
<b>KAEDA</b> Murasaki Imo (Purple Potato) Miyazaki	10	140
<b>ENMA</b> Mugi (Wheat) Oita	9	130
<b>KANNOKO</b> Aged Mugi (Aged Wheat) Kagoshima	9	130
<b>SOBASAKU</b> Soba (Buckwheat Noodle) Miyazaki	8	170
<b>TANTAKATAN</b> Ooba (Shiso) Hokkaido	8	120
<b>SATSUMA GODAI</b> Nigori Ume (Plum) Kagoshima	8	120
<b>NIWA NO UGUISU OTORO</b> Ume (Plum) Fukuoka	12	170



# SAKE

---

	90ML	180ML	BTL
<b>YUKINOBOUSHA</b> Yamahai Honjyozou, Akita (Umami)	13	25	100
<b>KOSHINOKANCHUBAI</b> Tokubetsu Honjyozou, Niigata (Dry)	13	25	100
<b>TAIHEIKAI</b> Tokubetsu Junmai, Ibaraki(Fruity)	15	30	120
<b>HAKURAKUSEI</b> Tokubetsu Junmai, Miyagi (Umami)	15	30	120
<b>SOUGEN</b> Junmai, Ishikawa (Mild)	15	30	120
<b>TSUKASABOTAN</b> Junmai, Kochi(Dry)	16	32	125
<b>SAKUNO HANA</b> Ginjo, Nagano (Dry)	15	30	120
<b>WATARIBUNE</b> Junmai Ginjo 55, Ibaraki (Umami/sweet)	17	34	135
<b>TOYO BIJIN</b> Junmai Ginjo Okarakuchi, Yamaguchi (Dry)	18	35	140
<b>KITAGAWA</b> Junmai Daiginjo, Kyoto (Mild Dry)	15	30	120
<b>WAKATAKE ONNA NAKASE</b> Junmai Daiginjo, Shizuoka (Dry/sweet)	18	35	140
<b>BORN KATO KICHIBEE</b> Junmai Daiginjo Namchozoshu Junsui, Fukui (Mild)		(300ML)	60

## OUR CHARDONNAY

---

	GLASS	BTL
DOM LAURANT France, Burgundy	20	115
KERLANN CHABLIS France, Chablis	16	98
DOMAINE DES TERRES DOREES BEAUJOLAIS BLANC France, Beaujolais		120
TAMAR RIDGE DEVIL'S CORNER Australia		98
MONTES CLASSIC Chile		78
GREYWACKE New Zealand		155

## OUR PINOT NOIR

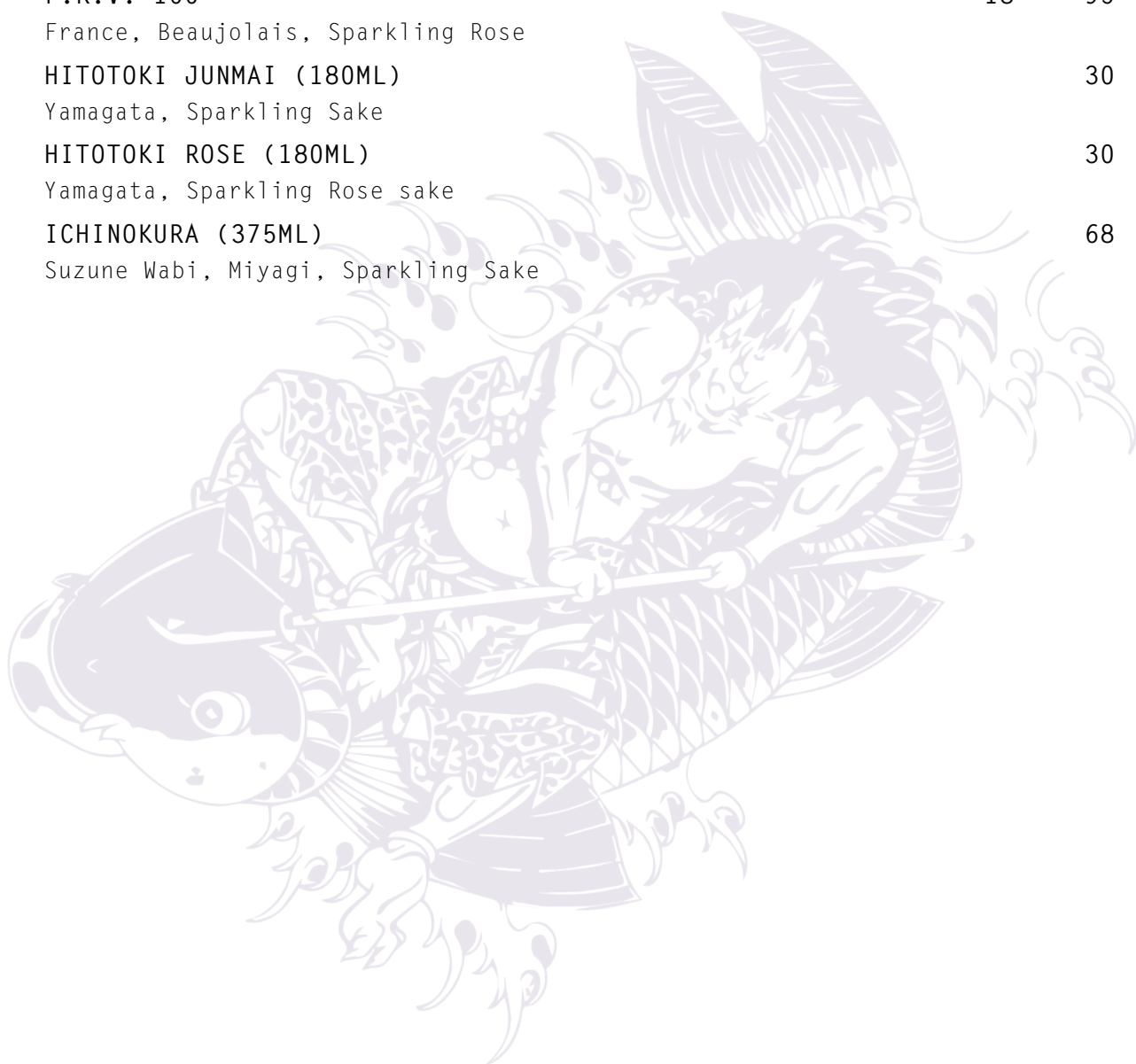
---

	GLASS	BTL
DOM LAURANT France, Burgundy	20	115
KERLANN France, Burgundy	18	105
DOMAINE DES TERRES DOREES BOURGOGNE ROUGE France, Beaujolais		120
TAMAR RIDGE DEVIL'S CORNER Australia		98
MONTES LIMITED SELECTION Chile		78
GREYWACKE New Zealand		155

# BUBBLES

---

	GLASS	BTL
<b>HENRI ABELE BRUT</b> France, Champagne	30	168
<b>NV VOURAY PETILLANT</b> France, Loire Valley Sparkling Wine	20	108
<b>F.R.V. 100</b> France, Beaujolais, Sparkling Rose	18	95
<b>HITOTOKI JUNMAI (180ML)</b> Yamagata, Sparkling Sake		30
<b>HITOTOKI ROSE (180ML)</b> Yamagata, Sparkling Rose sake		30
<b>ICHINOKURA (375ML)</b> Suzune Wabi, Miyagi, Sparkling Sake		68



# WHISKY

---

AKASHI WHITE OAK	13
HAKUSHU Distiller's Reserve	15
HAKUSHU 12 Years	24
HIBIKI Japanese Harmony	15
HIBIKI 12 Years	24
MARS IWAI TWIN ALPS	20
NIKKA Coffey Grain	16
NIKKA Coffey Malt	16
NIKKA Miyagikyo Single Malt	20
NIKKA Taketsuru Pure Malt	15
NIKKA Straight from the Barrel	15
NIKKA Yoichi Single Malt	20
SUNTORY KAKUBIN	9
SUNTORY WHISKY OLD	9
SUNTORY WHISKY ROYAL 12	12
YAMAZAKI Distiller's Reserve	17
YAMAZAKI 12 YEARS	25

