

▼わりとすぐできるもん。

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| 本場!韓国キムチ | 400 |
| カリカリおつまみチーズ | 400 |
| ピリ辛きゅうり | 520 |
| 梅水晶 | 630 |
| 大人のポテトサラダ | 650 |
| 温製キャベツのサラダ | 630 |
| 冷やした甘いトマト | 630 |
| お豆腐つくりたて | 730 |
| ロメインレタスのシーザーサラダ | 730 |
| マグロのカルッパチョ | 950 |
| サーモンのサラダ仕立て | 950 |
| 生かき | 1 p / 850~ |
| キムチの王様 | 1030 |
| 生センマイ | 750 |

🔥鉄板もん。

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| 豚キムチ炒め | 750 |
| 肉野菜炒め | 850 |
| きのこミックス炒め | 700 |
| ナスとトマトのチーズ焼き | 750 |
| 明太ポテト | 750 |
| フォアグラのソテー | 1600 |
| ソーセージ盛 | 1000 |
| エビとホタテとアボカドの炒め ジェノバソース | 1250 |
| スルメイカのともワタ焼き | 1200 |
| ハーブ鶏 ゴルゴンゾーラソース | 1300 |
| 錦雲豚 ロースステーキ (120g) | 1300 |
| 大阪名物!豚平焼 | 850 |
| 和牛ステーキ(100g) サラダ添え | 3800 |
| そばめし | 900 |
| 昔懐かしチキンオムライス | 900 |
| ガーリックライス | 1000 |
| 生うにと焼めし | 1250 |

🔥すぺじャるお好み焼。

| | M size 1人前 | L size 2人~3人前 |
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| ミックス玉 (豚・イカ・タコ・エビ・牛肉) | 1200 | 1600 |
| シーフード玉 (イカ・タコ・エビ・ホタテ) | 1200 | 1600 |
| ゴールドン玉 (豚・もちチーズ・レンコン) | 1000 | 1400 |
| お好み焼きフラワー (豚・イカ・チーズ・トマト) | 1200 | 1600 |
| ヒロシマン (豚・イカ・タコ) | 1200 | 1600 |
| 九条ねぎ焼 (イカ・タコ・すじコン) | 1400 | 1800 |
| スペシャルミックス玉 (豚・イカ・タコ・エビ・牛肉・そば・目玉焼のせ) | 1400 | 1800 |
| ソース焼きそば (豚・イカ・タコ) | 1000 | |
| 海鮮 塩焼そば (イカ・タコ・エビ・ホタテ) | 1200 | |
| トマト焼きそばナポリ風 | 1000 | |

🍷あまいもん。

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| お口直しのシャーベット | 300 |
| 季節フルーツのフランベ | 750 |
| ブラマンジェ | 750 |

🔪 APPETIZER

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| Korea Kimchi. |
| Crisp cheese. |
| Fresh cucumber marinade hot sesame oil. |
| Tossed plum of shark cartilage. |
| Potato salad is adulty. |
| Boiled cabbage with soy sauce based dressing. |
| Fresh tomato with salt. |
| Fresh Tofu. |
| Caesar salad. |
| Tuna's karuppacho FLOUR's style. |
| Salmon salad style. |
| Fresh Oyster. |
| "The king of kimchee : seafood, nuts, aromatic vegetables and herbs wrapped in Korean kimchee-leaves and with sweet sour sauce touched with spiciness. The dish is cut at table by our staff." |
| Raw beef omasum with sweet and sour korean sauce. |

🔪 TEPPAN-YAKI

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| Pork Kimchi stirfries mixing. |
| Beef vegetable stirfries mixing. |
| Roasted several mushrooms. |
| Roasted Egg plant and tomato with cheese tomato sauce. |
| Roasted Potato dresses with MENTAI. |
| Sauteed foie gras with honey and balsamic sauce. |
| Roasted sausage |
| Roasted shrimp and scallop and avocado with genoa source |
| Roasted cuttlefish squid. |
| Iwai chicken with gorgonzola sauce. |
| Kinunton pork fried with salt and pepper. |
| Japanese old style omelet with pork |
| Japanese beef steaks. (100g) |
| Fried rice mixed with Worcester sauce fried noodle. |
| Omelet containing fried rice. |
| Garlic fried rice. |
| Fried rice with raw sea urchin hand roll. |

🔪 SPECIAL OKONOMI-YAKI

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| Mixed OKONOMI-YAKI : mixed with pork, squid, octopus, shrimp and beef. |
| Seafood Mixed OKONOMI-YAKI : mixed with squid, octopus, shrimp, and scollop. |
| OKONOMI-YAKI GOLDEN : mixed with pork, rice cake, cheese, and lotus root. |
| OKONOMI-YAKI FLOUR : mixed with pork, squid, cheese, and tomato. |
| OKONOMI-YAKI Hiroshima style : mixed with pork, squid, and octopus. |
| Leek OKONOMI-YAKI : mixed with leek, beef gristle konnyaku, squid and octopus. |
| Special Mix OKONOMI-YAKI : mixed with pork, squid, octopus, shrimp, beef, fried noodle and egg sunny-side. |
| Mixed YAKI-SOBA : Worcester sauce fried noodle with pork, beef, squid, octopus and shrimp. |
| Seafood Mixed YAKI-SOBA : salt sauce fried noodle with squid, octopus, shrimp, and scollop. |
| Naples style YAKI-SOBA : |

🍷 DESSERT

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| Sherbet. |
| Seasonal fruit flambes with vanilla ice cream. |
| Blancmange. |