

Select

Yakitori Okonomi Course

Signature Full Course Experience \$190/person

前菜 / Appetizer

本日の焼き物 / Today's Charcoal Grill

焼鳥 / Okonomi Style Yakitori

Choose skewers from the list and seasons (Salt or Tare Sauce)
(Five Meats from the list)
and Two Vegetables

スペシャルグリル / Special Charcoal Grill

Today's Master Chef's Selection-2 kind of Special Grill

箸休 / Seasonal Refresher

お食事 / Last Dish

**We are Happy to take
a commemorative photo.**

*Consuming Raw or Uncooked Meats, Poultry, Seafood
Shellfish or Egg may increase your risk of food borne illness



YAKITORI TORISHIN

Special Skewers

Sot l'y Laisse (Chicken Oyster)

Fillet

Root of Wing

Neck Meat

Back Soft Bone

Knee Gristle

Tail

Meat Skewers

Thigh Meat

Thigh Meat w/ Yuzukosho

Thigh Meat w/ SaikyoMiso

Thigh Meat w/ Yuan sauce

Breast Meat w/ Plum & Shiso

Breast Meat w/ Scallion

Tender Loin w/ Wasabi

Chicken Meat Ball

Special Meat Ball

Rib

Crispy Skin

Crispy Wing

Hearts

Gizzard

Pork Belly

Duck

* The price for additional will be different from the main dining area. The Select Counter is grilled by Top Yakitori Chef, using scarcity value Kishu Binchotan that makes extra rich flavor and deep taste which is the most expensive charcoal in Japan.