

Okonomiyaki



WHAT IS OKONOMIYAKI?

Okonomiyaki, also known as a Japanese "pancake", is a specialty dish commonly made in Asakusa.

① **Standard MIX okonomiyaki** ¥1480

It is a standard popular okonomiyaki
Pork, squid and shrimp are included



② **Pork and Spring onions okonomiyaki** ¥1480

Pork okonomiyaki generously topped
with spring onions and half-boiled egg.



③ **Pollack Roe with Mochi and Cheese okonomiyaki** ¥1480

Superb dish with a springy bite and melting cheese.
Comes with our popular mayonnaise and pollack roe blended sauce.



④ **Asakusa okonomiyaki** ¥1380

Our original okonomiyaki uses domestic dried foods and perilla.
No meat is added making it a healthy option.



⑤ **干しエビ玉 dried shrimp okonomiyaki** ¥790

⑥ **豚玉 Pork okonomiyaki** ¥980

⑦ **イカ玉 squid okonomiyaki** ¥980

⑧ **エビ玉 shrimp okonomiyaki** ¥1130

⑨ **コーンチーズ corn cheese okonomiyaki** ¥1130

OTHER FLAVOR

⑪ **Beef** (Soy Sauce Flavor) *okonomiyaki* ¥1480

Beef stewed with soy sauce, sugar and topped with spring onions. Not flavored with okonomiyaki sauce but with soy sauce instead.



⑫ **Cheese curry** *okonomiyaki* ¥1480

Okonomiyaki topped with keema curry and grilled with plenty of cheese



GREAT FOR THOSE WHO CAN'T DECIDE!!

⑬ **2 Flavors** *okonomiyaki* ¥1480

2 different flavors all in one okonomiyaki
[pork] + [pollack roe mochi cheese]
okonomiyaki



⑭ **3 Flavors** *okonomiyaki* ¥1980

3 different flavors all in one okonomiyaki
[Pork, spring onion] + [Pollack roe, mochi cheese] + [corn cheese]
okonomiyaki



Modanyaki

recommendation!!

WHAT IS OKONOMIYAKI?

It is okonomiyaki with fried noodles topping. A flavorsome and textured dish prepared by topping okonomiyaki with fried noodles and grilled with lard from black pork.

It brings the flavors of okonomiyaki up a rank!!



⑮ **Mix Modan** ミックスモダン ¥1580

⑯ **Pork and Spring onions Modan** とろ卵モダン ¥1580

⑰ **Asakusa Modan** 浅草モダン ¥1480

Monjyayaki



WHAT IS MONJAYAKI?

The ingredients are similar to that of okonomiyaki but more soup is added so it does not harden to that of a pancake texture. Once the mixture becomes risotto-like (no rice added) and slightly scorched on grill plate, scoop it up with a small spatula and enjoy. It is a long-time famous dish found in Asakusa.

HOW TO EAT MONJAYAKI



Spread out the cooked monjyayaki over the metal grill.



With the small spatula, scoop up the scorched bits from the grill and enjoy.

Monjyayaki will be prepared on the grill right in front of you.

Written instructions for grilling monjyayaki is provided at the table but if you are unsure, please call our staff for assistance.

① **Plain** *monja* ¥750

cabbage, tempura bits, dried shrimp and sliced squid. The basic ingredients of monja are all included, and with our own original toppings.



② **Special** *monja* ¥1690

recommendation!!

The [Plain monja] with pork, squid, octopus, shrimp, corn, pickled red ginger, noodles and eggs added. With an abundance of ingredients in this dish, it is our number one recommendation.

③ **Pollack Roe, Cheese and Mochi** *monja* ¥1450

The [Plain monja] with pollack roe, mochi and cheese added. A popular staple combination of ingredients. A favorite among women and children.

④ **Kimchi Pork** *monja* ¥1450

The [plain monja] with pork, kimchi and spring onion added. Slightly spicy, but this dish goes incredibly well with any alcoholic drink!!

THE [PLAIN MONJYA] WITH ORIGINAL TOPPINGS!!



The [Plain monja] ¥ 750 with ...

- | | | | | | |
|-----------------|-----|------|-----------------------|--------|------|
| ⑤ pollack Roe | 明太子 | ¥350 | ⑬ cheese | チーズ | ¥250 |
| ⑥ shrimp | エビ | ¥300 | ⑭ crispy noodle snack | | ¥150 |
| ⑦ spring onions | ネギ | ¥250 | | ベビースター | |
| ⑧ pork | 豚肉 | ¥250 | ⑮ perilla leaf | 大葉 | ¥100 |
| ⑨ kimchi | キムチ | ¥250 | ⑯ corn | コーン | ¥100 |
| ⑩ noodles | 麺 | ¥200 | ⑰ mochi | もち | ¥100 |
| ⑪ squid | イカ | ¥200 | ⑱ egg | たまご | ¥100 |
| ⑫ octopus | タコ | ¥200 | | 紅生姜 | ¥50 |

〜Special beef〜



① *Special beef Steak and Grilled Vegetable*

¥2980

Our beef steak uses flap meat
You can fully enjoy the flavor of beef
with very rare meat.
Please enjoy with
special sharia pin sauce



② *Beef Stew in Red Wine Sauce*

¥1580

Beef cheek meat simmered
in plenty of red wine
to make it soft and moist

Enjoy the condensed
red wine and beef flavor



③ *Grilled Diced Steak*

¥1800

Diced meat grilled on a metal plate and served
with a special onionsauce.



recommendation!!

④ *Grilled Seasonal Organic Vegetables*

¥980

Simple grilled dish of the delicious organic vegetables lovingly grown by our farmers.

May not be available depending on the harvest.



⑤ *Shrimp sauté*

¥1,280

Grilled oysters on a hot plate which are edible raw.
Four of oysters on a plate.



⑤ *Sauteed oyster*

¥1,280

Grilled oysters on a hot plate which are edible raw.
Four of oysters on a plate.



⑥ *Daisendori Steak (Chicken)*

¥1280

"Daisendori" is one of the brand chickens of Tottori prefecture.

Taste juicy and springy chicken with pepper and salt.



⑦ *Thickly Sliced Bacon Steak*

¥950

An exquisite dish of thickly sliced pork bacon grilled on a metalplate.



a la carte

TSURUJIRO'S FAMOUS

① *Beef innards Stew* ¥900

A delicious stew carefully prepared from domestic beef Innards with mild flavoring of soy sauce. A popular dish in the Asakusa neighborhood.



SPRINGY-DOUGH BASE

② *Tonpeiyaki* ¥980

Eggs, pork and spring onion wrapped in a crepe-like layer. You won't get enough of the springy bite from this dish.



Fried Noodles

Noodles and sauce mixed and fried over a metal plate. The fragrant scorched sauce makes this a staple Japanese dish.

③ *Standard Fried Noodles* 800円

④ *Mix Fried Noodles* 1050円

Fried noodles with seafood and topped with a fried egg.



⑤ *Omu Fried Noodles* 1050円

Fried noodles wrapped in an egg crepe layer.



Salad

⑧ *Potherb mustards salad with small fishes and Yuba*

¥800

Salad with crispy small fishes and "Yuba" which is a Japanese delicacy made from the skin of gently boiled soybean milk.



⑨ *Caesar salad with crispy potatoes*

¥950

Salad with fried potatoes on top.



Appetizers

⑩ *Cream cheese and Saikyo Miso* (クリームチーズ西京) ¥780

Cream cheese blended with Japanese miso.

⑪ *Grilled Pollack Roe* (炙り明太子) ¥400

Grilled Pollack roe on a metal plate.

⑫ *Dried Sardine Sheets* (たたみいわし) ¥400

Small fish grilled flat on a metal plate and served with mayonnaise.

⑬ *Marinated Squid* (イカの塩辛) ¥400

This dish of marinated squid goes perfectly with Japanese sake.

⑭ *Kimchi* (キムチ) ¥300

Korean dish of pickled cabbage in chilli pepper.

⑮ *Rice* (白飯) ¥380

Dessert

⑯ *Ankomaki* (あんこ巻) ¥480

Dessert with red bean paste wrapped in cake flour dough



⑰ *Vanilla Icecream* (バニラアイス) ¥380