



## YAKITORI TASTING

6 COURSE  
70

\*2 kinds of appetizers  
本日の前菜 2種

Soup of the day  
本日の椀物

\*3 kinds of Sashimi  
刺身 2点盛り合わせ

\*Yakitori 6 skewer  
本日の焼鳥 6種

Rice  
🍚

Soboro don  
そばろ丼

or  
Ochazuke (plum or \*mentaiko)  
お茶漬け (明太子 or 梅)

or  
-Inaniwa udon-  
稲庭うどん

or  
\*Today's Nigiri 6pcs (Additional \$10)  
寿司 6貫

Dessert  
デザート

Ice cream  
アイスクリーム  
or  
Sorbet  
ソルベ

## SUSHI KAISEKI TASTING

8 COURSE  
85

\*3 kinds of appetizers  
本日の前菜 3種

Soup of the day  
本日の椀物

\*3 kinds of Sashimi  
刺身 3点盛り合わせ

Yellowtail Yuan Yaki  
ハマチの柚庵焼き

🍣 Snow crab chawan-mushi  
ずわい蟹の茶碗蒸し

🍣 \*Tempura (uni and mentaiko)  
雲丹と明太子の天ぷら

\*7kinds of today's Nigiri  
本日の握り 7貫

Dessert  
デザート

Ice cream  
アイスクリーム  
or  
Sorbet  
ソルベ

For parties of 6 and more, we added a 20% gratuity.  
Maximum 4 credit cards split per one check.

## STARTER

即菜

- ✓ **Edamame** 枝豆 ..... 6  
*Boiled soybean pods.*
  
- ✓ **Assorted Japanese Pickles** お新香盛合せ ..... 6.5  
*Japanese seasonal vegetable pickles.*
  
- Cold Tofu** 冷奴 ..... 6.5  
*Scallion, ground ginger, seaweed and bonito flakes with soy sauce.*
  
- Chicken Skin with Ponzu Sauce** とり皮ポン酢 ..... 6.5  
*Boiled chicken skin topped with ponzu sauce.*
  
- 🍣 **Tako-su** 蛸酢 ..... 8.5  
*Rice vinegar marinated octopus with cucumber and seaweed.*

## COLD APPETIZER

冷物

- Dashi Marinated Lightly Fried Vegetable** 野菜の揚げ浸し ..... 8  
*Fried seasonal vegetable marinated in dashi soy sauce.*
  
- ✓ **Seaweed Salad** 海藻サラダ ..... 8.5  
*3 kinds of seaweed salad.*
  
- ✓ **Green Salad** ミックスグリーンサラダ ..... 9.8  
*Organic mix green with apple & onion dressing.*
  
- 🍷 **Daikon Salad** 大根サラダ ..... 9.8  
*Fresh daikon radish with sesame dressing.*
  
- Healthy chicken Salad** 鶏サラダ ..... 12.5  
*Sliced steamed chicken and organic mixed greens with apple onion dressing.*

# HOT APPETIZER

温物

<b>Kobe Beef Miso Stew</b> 神戸牛のどて煮 .....	8.5
<i>Daikon, carrot, Kobe beef gristle and miso paste stewed.</i>	
<b>*Sukiyaki Style Kobe Beef Short Rib (for 1)</b> 神戸牛カルビのすき煮 .....	13
<i>Konjac yam noodles, Napa cabbage, Grilled tofu, Sliced Kobe beef and poached egg.</i>	
(for 2 to 3) with Mochi .....	28
add Udon .....	10
<b>TEISUI Pork Bun</b> TEISUI ポークバン .....	6.5
<i>Slow cooked Pork belly and shrimp.</i>	
<b>Fried Chicken</b> 鶏ものの唐揚げ .....	9.5
<i>Japanese style fried chicken "Ka-ra-a-ge".</i>	
<b>Japanese Dashi Omelette</b> 出し巻き卵 .....	8.5
<i>Salted style Japanese egg roll.</i>	
<b>Fried Takoyaki</b> 揚げたこ焼き .....	8
<i>Octopus ball</i>	
<b>Dashi Takoyaki</b> 明石風たこ焼き .....	8
<i>Takoyaki with Dashi sauce</i>	
<b>Tempura</b> 天ぶらの盛合せ .....	15
<i>Shrimp, seasonal vegetable.</i>	
<b>*Grilled Mentaiko</b> 炙り明太子 .....	12
<i>Mild spicy Japanese caviar</i>	
<b>Fried Tofu with Dashi Soy Sauce</b> 揚げ出し豆腐 .....	7.5
<i>Deep fried tofu with sweet soy broth "A-ge-da-shi-tofu".</i>	
<b>*Uni Chawan-mushi</b> 雲丹茶碗蒸し .....	12
<i>Steamed eggs in a cup, topped with fresh sea urchin.</i>	
<b>Fried Softshell Shrimp</b> ソフトシェルシュリンプ揚げ .....	12
<i>Fried head-on soft shell shrimps.</i>	
<b>Ikageso</b> イカゲソの唐揚げ .....	9.5
<i>Japanese style deep fried squid legs.</i>	
<b>Saikyo Miso Black Cod</b> 銀鱈の西京焼き .....	18
<i>White sweet miso paste from "Kyoto".</i>	

# Nigiri

握り

## Omakase おまかせ

\*Nigiri 5 kinds 握りおまかせ 5貫 ..... 25

\*Nigiri 10 kinds 握りおまかせ 10貫 ..... 48

## Traditional Nigiri 握り

\*Tuna まぐろ赤身 ..... 5

\*Chutoro 中トロ ..... 8.5

\*Salmon サーモン ..... 4

\*Yellowtail ハマチ ..... 5

\*Sea bream 真鯛 ..... 5


\*Fluke 平目 ..... 4.5

\*Fluke Fin (Limited) エンガワ ..... 6


\*Gizzard Shad 小鰭 ..... 6

\*Stripe Jack 縞鰯 ..... 7


\*Mackerel 鰯 ..... 5

 \*Scallop 帆立 ..... 5.5

 \*Shrimp 海老 ..... 4

 \*Spot Prawn 牡丹海老 ..... 5

 \*Squid 剣先イカ ..... 4

 \*Octopus 蛸 ..... 4

 Egg Omelet 玉子 ..... 4

Sea Eel 穴子 ..... 8

\*Salmon Roe いくら ..... 6

 \*Uni 雲丹 ..... MP

## TEISUI Original Nigiri オリジナル握り

 \*Roasted Wagyu with Uni ..... 10  
和牛もも肉のたたきと雲丹

 \*Wagyu Shabu Shabu 和牛しゃぶしゃぶ 10

 \*Scallop with Butter soy sauce ..... 6.5  
炙り帆立 バター醤油

## SASHIMI

刺身

- \*Tuna (5pcs) まぐろ刺身 ..... 15
- \*Chutoro (5pcs) 中トロ刺身 ..... 26
- \*Yellowtail (5pcs) はまち刺身 ..... 15
- \*Salmon (5pcs) サーモン刺身 ..... 13.5
-  \*Uni 雲丹刺身 ..... MP
- \*Assorted Sashimi 3 kinds (3pcs each) 25  
刺身 3 点盛
- \*Assorted Sashimi 5 kinds (3pcs each) 45  
刺身 5 点盛

## HAND ROLL

手巻き








-  \*Spicy Tuna Hand Roll ..... 8  
スパイシーツナの手巻き  
*Tuna with spicy mayo sauce.*
-  \*Spicy Salmon Hand Roll ..... 8  
スパイシーサーモンの手巻き  
*Salmon with spicy mayo sauce.*
- \*Salmon and Salmon Roe Hand Roll ..... 8  
サーモンいくらの手巻き  
*Salmon and "Ikura" salmon roe.*
- \*Salmon and Avocado Hand Roll ..... 8  
サーモンアボカドの手巻き  
*Fresh salmon and avocado.*
- \*Yellowtail and Scallion hand Roll ..... 8  
葱ハマチの手巻き  
*Yellowtail and scallion.*
-  \*Uni hand Roll 雲丹の手巻き ..... 18  
*Fresh sea urchin and shiso leave.*
- \*Hand Roll Set 手巻きセット ..... 22

Choose 3 roll to make your set. Exclude Uni Hand roll.

(上記より好きな手巻きを3つお選びください。雲丹の手巻きは除く。)

## SUSHI ROLL

巻き

-  \*Spicy Tuna Roll ..... Regular 9  
スパイシーツナロール ..... In side out 11  
*Tuna with spicy mayo sauce.*
- \*Salmon Avocado Roll ..... Regular 9  
サーモンアボカドロール ..... In side out 11  
*Fresh salmon and avocado.*
- \*Yellowtail and Scallion Roll Regular 9  
葱ハマチロール ..... In side out 11  
*Yellowtail and scallion.*
-   \*Fired Scallop Roll ..... Regular 10  
スパイシーホタテロール ..... In side out 12  
*Scallop, spicy mayo, crispy rice puffs*
- California Roll ..... Regular 8  
カルフォルニアロール ..... In side out 10  
*Imitation crab meat sticks with avocado.*
-  \*Rainbow Roll レインボーロール ..... 15  
*Tuna, salmon, shrimp, white fish, imitation crab meat and avocado.*
-  \*Spider Roll スパイダーロール ..... 15  
*Fried softshell crab*
- Dragon Roll ドラゴンロール ..... 15  
*Eel, imitation crab meat and avocado.*
-  \*Roasted Wagyu Beef Roll ..... 18  
和牛もも肉のたたきロール  
*Slow cooked wagyu with mentaiko and avocado.*
-   \*TEISUI Roll ..... 18  
TEISUI ロール  
*Snow crab meat, salmon, avocado, cucumber and burdock.*

 Dairy / 乳製品  Egg / 卵  Shellfish / 甲殻類  Vegetarian / ベジタリアン対応

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

# YAKITORI

焼鳥

## Omakase おまかせ

- \*5 Skewers Set おまかせ 5 本 ..... 17  
5 meat
- \*7 Skewers Set おまかせ 7 本 ..... 23.5  
5 meat & 2 vegetable
- \*9 Skewers Set おまかせ 9 本 ..... 30  
6 meat & 3 vegetable

## Chicken 鶏

- ⦿ Meatball つくね ..... 3.9  
(Salt / Yakitori sauce) with Egg Yolk 6.9
- Thigh with Scallion ねぎま ..... 3.5  
(Salt / Yakitori sauce)
- Breast with Shishito Pepper ..... 3.5  
むね肉・ししとう (Salt & Yuzu kosho / Yakitori sauce)
- Wing 手羽先 ..... 3.5  
(Salt / Yakitori sauce)
- \*Tender loin ささみ ..... 3.5  
(Salt & Wasabi / Yakitori sauce)
- Neck Skin かわ ..... 3.5  
(Salt / Yakitori sauce)
- \*Liver レバー ..... 3.5  
(Salt / Yakitori sauce)
- Gizzard 砂肝 ..... 3.5  
(Salt / Yakitori sauce)
- ⦿ \*Quail Eggs うずら ..... 3.5  
Original sauce marinated quail eggs.

## Limited 希少部位

- Chicken Oyster ソリレス ..... 4.5  
(Salt / Yakitori sauce)
- Neck Meat セセリ ..... 4  
(Salt / Yakitori sauce)
- Chicken Shoulder ふりそで ..... 3.9  
(Salt & Yuzu kosho / Yakitori sauce)
- Chicken Rib ハラミ ..... 3.9  
(Salt / Yakitori sauce)
- Tail ぼんじり ..... 3.9  
(Salt / Yakitori sauce)
- Tail Top 油つぼ ..... 3.9  
(Salt / Yakitori sauce)
- Back Soft Bone ヤゲンなんこつ ..... 3.9  
(Salt / Yakitori sauce)
- Knee Soft Bone ひざなんこつ ..... 3.9  
(Salt / Yakitori sauce)

## Additional Sauce

- a. Wasabi わさび ..... 0.5
- b. Yuzu Kosho Pepper ゆずコショウ ..... 0.5
- c. Oroshi Ponzu おろしポン酢 ..... 0.5
- d. Yakitori Sauce 焼鳥タレ ..... 0.5
- e. \*Egg Yolk 卵黄 ..... 3
- f. \*Poached Egg 温泉卵 ..... 4

# YAKITORI

焼鳥

## Special スペシャル

- \*Wagyu Beef with Shiso ..... 8  
和牛もも肉としそ
- \*Beef Tongue ..... 8  
牛タン
- \*Kobe Beef Hanger Steak ..... 10  
神戸牛ハラミ
- Pork Belly with Shiso Roll ..... 4.9  
豚のしそ巻き  
(Wasabi / Ponzu / Yuzu Kosho Pepper)
- Berkshire Pork Jowl ..... 4.9  
黒豚 豚トロ  
(Ponzu / Spicy Miso)
-  Chicken Breast ..... 4.9  
with brie and asparagus  
とりむね肉とアスパラチーズ
-  \*Scallop with Caviar Ponzu ..... 8  
ホタテ
-  Cherry Tomato with Brie Cheese ..... 4.5  
ブリエチーズとプチトマト

## Vegetable 野菜系







-  Shishito Pepper ししとう ..... 3.5  
(Salt / Yakitori sauce)
-  Shiitake Mushroom しいたけ ..... 3.5  
(Salt / Yakitori sauce)
-  Trumpet Royale エリンギ ..... 3.5  
(Salt / Yakitori sauce)
-  Baby Zucchini ベイビーズッキーニ ..... 3.5  
(Salt / Yakitori sauce)
-  Avocado アボカド ..... 3.5  
(Salt / Yakitori sauce)
-  Cherry Tomato プチトマト ..... 3.5  
(Salt / Yakitori sauce)
-  Seasonal Vegetables 季節のお野菜 ..... 3.5  
*Please ask the server for details*

### Additional Sauce

- a. Wasabi わさび ..... 0.5
- b. Yuzu Kosho Pepper ゆずコショウ ..... 0.5
- c. Oroshi Ponzu おろしポン酢 ..... 0.5
- d. Yakitori Sauce 焼鳥タレ ..... 0.5
- e. \*Egg Yolk 卵黄 ..... 3
- f. \*Poached Egg 温泉卵 ..... 4

# RICE / NOODLE



-   **\*Egg Over Rice** 卵かけごはん (牡蠣醤油付き) ..... 7.5  
*Organic raw egg, sesame seed, scallion and dashi soy sauce.*
- Soboro-don** そぼろ丼 ..... 9.5  
*Stir-fried minced chicken with soy sauce over rice.*
- Ocha-zuke** お茶漬け ..... Sour plum 梅 9.5  
*Hot dashi soup pouring over rice with sour plum or \*cod roe.*  **\*Mentaiko** 明太子 10.5
- Eel Over Rice** うな丼 ..... 15  
*Grilled "kabayaki" with sweet soy sauce*
-  **\*Sashimi Over Rice** 海鮮丼 ..... 23  
*Assorted sashimi over rice.*
-  **\*Uni Over Rice** 雲丹丼 ..... 35  
*Fresh Japanese sea urchin over rice.*
- Inaniwa Udon** 稲庭うどん ..... 9.5  
*Akita prefecture style noodles, fish cake, tempura crunch and scallion in hot dashi broth.*
- TEISUI Shio Ramen** TEISUI 湯麺 ..... 12  
*Chicken broth, pork belly, carrot, napa, cabbage, kikurage and shiitake.*
-  **White rice** 白飯 ..... 4
- Miso soup** 味噌汁 ..... 3




# DESSERT

デザート

**V** Matcha Warabi Mochi 抹茶わらび餅 ..... 6

*Jelly-like dumplings made from warabi (root of bracken) starch, covered in matcha powder.*

 with Hoji-cha Ice Cream ..... 9  
ほうじ茶アイス付き

**V** Raindrop Cake 水信玄餅 ..... 7

*It calls in Japanese "Mizu-Shingen-mochi" made from water, sugar and agar (a vegan alternative to gelatin) served with black sugar cane syrup and kinako.*

Ice cream アイス ..... 6

 Vanilla バニラ

 Matcha 抹茶

 Black Sesame ゴマ

Sorbet ソルベ ..... 6

Yuzu ゆず

Raspberry ラズベリー