



## YAKITORI TASTING

5 COURSE

70

—

Appetizer of the day

本日の先付け

\*Assorted sashimi

刺身盛合せ

\*Yakitori 6 skewer

本日の焼鳥6種

Rice

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-Soboro don- そぼろ丼

or

-Ochazuke (with plum on the side) - お茶漬け (明太子 or 梅)

or

-Inaniwa udon- 稲庭うどん

or

-Soba- そば

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

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

 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.

# 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 小鱸 ..... 6

\*Stripe Jack 縞鯊 ..... 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  
*Chopped tuna with spicy mayo sauce.*
- \*Spicy Salmon Hand Roll ..... 8  
スパイシーサーモンの手巻き  
*Chopped 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 ..... 11  
スパイシーツナロール  
*Chopped tuna with spicy mayo sauce.*
- \*Salmon Avocado Roll ..... 11  
サーモンアボカドロール  
*Fresh salmon and avocado.*
- \*Yellowtail and Scallion Roll ..... 11  
葱ハマチロール  
*Yellowtail and scallion.*
-  \*Fired Scallop Roll ..... 12  
スパイシーホタテロール  
*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 and white fish.*
-  \*Spider Roll スパイダーロール ..... 15  
*Fried softshell crab and avocado.*
- Dragon Roll ドラゴンロール ..... 15  
*Eel 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.*

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# 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

# YAKI TORI

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 ..... 21  
*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.*
- Soba** そば ..... 9.5  
*Buckwheat noodles, fish cake, tempura crunch and scallion in hot dashi broth.*
-  **White rice** 白飯 ..... 4
- Miso soup** 味噌汁 ..... 3




# DESSERT

デザート

✓ **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

✓ **Daigaku Imo** 大学芋スティック ..... 6  
*Glazed sweet potato*

 **with Matcha Ice Cream** ..... 9  
抹茶アイス付き

**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