MENU

COCORO

Excluding tax

前菜 / Appetizers

枝豆 / Edamame (Green Soybeans)	¥380
キムチ豆腐 / Tofu and Kimchi	¥480
キムチ / Kimchi	¥350
オニオンスライス / Onion Slices	¥250
サラダ / Salad	¥680
もろきゅう / Cucumber Slices	¥380
トマトスライス / Tomato Slices	¥480
山芋スライス / Japanese Mountain Yam Slices	¥580
＊ざる豆腐/ Sashimi Tofu	¥680
イカのバーター焼き / Seared Squid	¥980
イカの炙り焼き / Butter Grilled Squid	¥980
じゃこ天 / Jakoten (Fried Fish Cake)	¥580
炙りちくわ / Grilled Chikuwa (Fish Cake Roll)	¥480
牛すじ煮込み/ Braised Beef Tendon	¥580
肉じゃが/ Japanese Meat and Potato Stew	¥580
すなずりポン酢/Gizzard with Ponzu Sauce	¥380
手作りマヨチャーシュ/Char siu Mayo Delight. (Roasted Pork)	¥680

刺身 / Sashimi

*オリーブハマチ/ Yellowtail	¥1380
カツオ刺身/ Katsuo Sashimi	¥1280
*カツオたたき/ Seared Katsuo(Bonito)	¥1280
ヤリいか/ Normal Squid	¥1280
*アオリいか/ Special Squid	¥1980
タコ/ Tako(Octopus)	¥1280
盛り合わせ/ Assorted Sashimi Platter (3 Types)	¥1580

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揚げ物 / Fried Dishes

唐揚げ / Chicken Fried	¥680
なんこつ唐揚げ / Karaage Chicken Cartilage	¥580
野菜天ぷら / Vegetables Tempura	¥680
紅しょうが天ぷら/ Sour Ginger Tempura	¥680
フライドポテト / French Fries	¥480
揚げ餅/ Fried Mochi	¥580
にんにく丸揚げ/ Fried Garlics	¥580

うどん/ Udon

かけうどん/ KAKE UDON Chewy Sanuki Udon Noodles in a flavorful fish stock broth.	HOT	¥450
ぶっかけうどん/ BUKKAKE UDON Chewy Sanuki Udon Noodles in a flavorful fish stock broth and soy sauce broth.	HOT/ CHILL	¥500
ざるうどん/ ZARU UDON Chilled Udon noodles dipped in a dark, sweet broth, topped with nori (Seaweed).	CHILL	¥500
*氷釜揚げうどん/ KOORI KAMA-AGE UDON Hot udon pulled directly on Ice. Served with hot dipping and cold dipping bukkake broth.	HOT/CHILL	¥680
釜揚げうどん/ KAMA-AGE UDON Hot udon pulled straight from the udon boiler. Served with hot dipping bukkake broth.	HOT	¥500
釜玉うどん/ KAMA-TAMA UDON Hot udon pulled straight from the udon boiler with a raw egg to create a creamy flavor. Served with your choice of flavored soy sauce or hot bukkake broth.	HOT	¥600
肉うどん/ BEEF UDON Kake Udon with stewed beef.	HOT	¥750
肉ぶっかけうどん/ BUKKAKE BEEF UDON Bukkake Udon with stewed beef.	HOT/ CHILL	¥850
讃岐和牛肉うどん/ SPECIAL BEEF UDON Kake Udon with special stewed beef.	HOT	¥880
讃岐和牛肉ぶっかけうどん/ BUKKAKE SPECIAL BEEF UDON Bukkake Udon with special stewed beef.	HOT/ CHILL	¥980
カレーうどん/ CURRY UDON Udon with special Japanese -style curry.	HOT	¥750
*釜玉カレーうどん/KAMA-TAKA CURRY UDON Kama-Tama Udon with special Japanese -style curry and hot dipping bukkake broth.	HOT	¥950
納豆うどん/ NATTO UDON Bukkake Udon with Natto	CHILL	¥650
玉子とじうどん/ EGG DROP UDON		¥650

All items on the menu are regular size. For a medium size, add ¥60, and for a large size, add ¥120

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シグネチャーメニュー/ Signature Menu

骨付きモモ/ Grill Chicken Thigh ¥1650

"Kagawa Prefecture's specialty, 'Hone-tsuki-dori,' is a traditional Japanese dish featuring bone-in chicken, typically made using chicken thighs. This dish is known for its rich flavor and succulent texture. The chicken is marinated in a blend of special seasonings and then grilled to perfection, resulting in a crispy exterior and a tender, juicy interior. Hone-tsuki-dori is a beloved local delicacy in Kagawa, offering a unique taste experience that is both hearty and satisfying, reflecting the culinary heritage of the region."



讃岐和牛ステーキ/ Sanuki Wagyu Steak ¥1750

"Sanuki Wagyu Steak" in English refers to a steak made from Sanuki Wagyu beef, which is a high-quality beef originating from the Kagawa Prefecture in Japan. Wagyu beef is renowned for its rich marbling, tenderness, and flavorful taste. The term "Sanuki" comes from the ancient name for Kagawa Prefecture, and "Wagyu" translates to Japanese beef.



ざる豆腐/ Premium Tofu Sashimi ¥680

This dish highlights the delicate texture and subtle flavor of tofu, served raw and often cut into thin, elegant slices. Serve with soy sauce, wasabi and mineral salt.



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オリーブハマチ刺身/ Olive Hamachi Sashimi ¥1380

"Olive Hamachi Sashimi" in English refers to a dish of thinly sliced raw Hamachi (young yellowtail) that has been raised on a diet including olives. This unique feeding practice is known to impart a distinctive, richer flavor to the fish, enhancing the taste of the sashimi. Additionally, served in carpaccio style with a dressing of virgin olive oil, yuzu, and mineral salt mixed for dipping.



カツオたたき/ Seared Bonito ¥1280

"Seared Bonito" in English, often referred to as "Bonito Tataki." This Japanese dish involves lightly searing the outside of a bonito (a type of tuna) fillet, then slicing it thinly. The searing process enhances the flavor of the fish, while keeping the inside raw and tender. Serve with garnishes like ginger, garlic, green onions, and a homemade dipping sauce (soy sauce and yuzu juice) to complement the rich taste of the bonito.

