EN/JP

Welcome to Yakitori la Kushi!

We prepare our food using locally grown fresh ingredients with as little additives as possible.

Enjoy the original taste of Japan!

Yakitori la kushi

おしながき

Menu

Wheat

Please note that many of our products contain soy sauce, rice vinegar which are NOT gluten free. If you would like further information, please ask us.

Starters 前菜

Available Today

☐ **Edamame** 湯あがりえだまめ (V) €5

Popular !!

☐ **Marinade Eggplant (*1)** €6
ナスの揚げびたし
Chilled eggplant soaked in bonito seasoned dashi/broth.

☐ **Box Sushi (Eel & Shrimp)** 箱寿司（鰻＆海老） €4/pc
Box Sushi is a popular Osaka originated sushi.

☐ **Roasted Duck** 鴨ロース €8

☐ **Appetizer Platter (4 selections)** 前菜4種盛り合わせ €12

(V) Vegan (*1) We use bonito (fish) broth; contains no meat

Salads サラダ / Fish Dishes おさかな

Available Today

Tofu Salad

☐ **Tofu Salad** 豆腐サラダ　特製ごまクリームドレッシング (LV) **€14**
with Sesame Cream Dressing
Healthy yet tasty, includes Goji Berries, the 'perpetual youth' superfood.

Sesame Egg
(in Dressing)

Sashimi Platter

☐ **Sashimi Platter (3 selections)** お刺身3種盛り合わせ **€24**
Assortment of Tuna, Salmon, and Aburi Scallop (3 pieces each).

Sashimi – à la carte –

☐ **Tuna (6 pieces)** **€18**

☐ **Salmon (6 pieces)** **€14**

☐ **Scallops (6 pieces)** **€14**

Marinade Tuna and Avocado

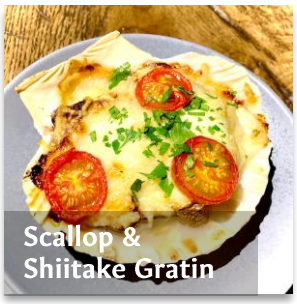
☐ **Marinated Tuna and Avocado** マグロとアボカドのマリネ **€24**
The perfect combination of avocado and tuna salad is healthy and very refreshing.

☐ **Salmon Salad** サーモンと水菜のサラダ　オリジナル和風ソース
with Original Soy Dressing **€18**
Soy sauce based dressing with jalapeno. Definitely addictive!

Salmon Salad

☐ **Scallop & Shiitake Gratin** ホタテと椎茸のグラタン ねぎ味噌仕立て **€13**
with Tasty Miso Sauce
Baked scallop with mozzarella and scallion miso sauce. You'll love it!

Egg Sesame Milk


Scallop & Shiitake Gratin

(LV) Lacto-Vegetarian

Soups スープ

Available Today

Miso Soup

☐ **Miso Soup (*)** みそ汁 **€5**
Ingredients change daily, so please ask the staff.

Braised Dish 煮もの / Fry Dishes 揚げもの

Braised Pork Ribs

☐ **Braised Pork Spare Ribs** ポークリブの角煮風 **€13** Pork
Japanese-style, tender back ribs. A sweet and soy-flavored savory dish that is sure to satisfy your taste buds (3pcs).
Additional pc €4 each

Chicken Tatsuta

☐ **Free-Range Chicken Tatsuta** 平飼い鶏の竜田揚げ **€13** Chicken Wheat
Fried chicken in ginger, garlic and soy marinade (3pcs).
Additional piece €4 each

☐ **Gammo (Fried Tofu Balls)** 自家製がんも (LOV) **€10** Egg
Tofu balls of edamame, kombu, carrots, leek and pickled ginger (3pcs).
Additional piece €3 each

☐ **Ebi Shinjo** 海老しんじょ揚げ **€13** Shrimp Egg
(Fried Tofu & Shrimp Balls)
An Item of Kaiseki Ryori (traditional Japanese multi-course haute cuisine), the Tofu & Shrimp balls are made with Edamame, Kombu, Carrots, Leek and pickled Ginger (3pcs)
Additional piece €4 each

Ganmo

☐ **Fried Padron Pepper** パドロンペッパーの素揚げ (V) **€10**
without Batter
Rich green Spanish chili has a taste similar to Japanese “Shishito Pepper”. Great as beer snack also.

☐ **Assorted Tempura (*)** 天ぷら盛り合わせ **€30** Shrimp Wheat Egg
Assortment of three Shrimps and Seasonal Vegetables.

Assorted Tempura

☐ **Assorted** 野菜天ぷら盛り合わせ (LOV) **€24** Wheat Egg
Vegetable Tempura (*)
Assortment of Seasonal Vegetables.

(*) We use bonito (fish) broth; contains no meat
(V) Vegan (LOV) Lacto-Ovo-Vegetarian

Classic Kushi Menu 定番串焼きメニュー

ZWe use Binchotan (white charcoal). Thanks to the infrared waves released from the Binchotan, the surface of the meat becomes crispy while still juicy inside. Enjoy!

★★★ The prices are per one skewer ★★★

Chicken 鶏

Negima Chicken Thigh with Leeks	(Sea Salt, or Teriyaki)	€4,5
Tsukune Ground Chicken Stick	(Sea Salt, or Teriyaki)	€5
Hatsu Heart	(Sea Salt, or Teriyaki)	€3,5
Sunagimo Stomach	(Sea Salt)	€3,5
Kimo Liver	(Sea Salt, or Teriyaki)	€4
Tebasaki Wings	(Sea Salt, or Chimichurri)	€5
Uzura Tamago Quail Eggs	(Soy Sauce)	€4

Negima

Tsukune

Hatsu

Sunagimo

Kimo

Tebasaki

Uzura Tamago

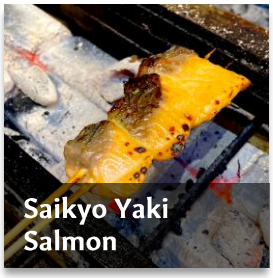
Modern Kushi Menu 変わり串焼きメニュー

Pork 豚

Thick Sliced Pork Belly 厚切り豚バラ **€6**
(Sea Salt, Onion Soy Sauce, or Chimichurri Sauce)

Beef 牛

Ribeye リブアイ **€7**
(Onion Soy Sauce, or Chimichurri Sauce)


Saikyo Yaki Salmon

Salmon 鮭

Saikyo Yaki Salmon サーモン西京焼き **€7**

Marinated in Kyoto-style sweet white miso and grilled to perfection.
This is a popular traditional dish with a natural umami-rich sweet flavor.

Scallops (Chimichurri sauce)

Premium Seafood from JAPAN

Scallops (Hokkaido) 貝柱 (北海道産)

Charcoal Grilled Scallops ホタテ貝柱の炭火焼 **€8**
(Butter & soy sauce, or Chimichurri Sauce)

We use large-size scallops from The Sea of Okhotsk, the waters off the northernmost Hokkaido.
Very tasty and flavorful!

Teriyaki Eel

Eel (Kagoshima) 鰻 (鹿児島産)

Teriyaki Eel うなぎ蒲焼き **€12**

Grilled on charcoal with our homemade Teriyaki Sauce.

What is Chimichurri Sauce?

A fresh South American sauce made with vinegar, parsley, coriander, lemon and chili. Pairs great with grilled meat.

Modern Kushi Menu 変わり串焼きメニュー

Available Today

Pork Belly Roll

- ☐ **Green Shiso Leaves** (Sea Salt) €4,5
- ☐ **Cherry Tomatoes** (Creamy Anchovy*1, or Pesto*2) €4,5
- ☐ **Asparagus** (Creamy Anchovy*1, or Pesto*2) €5,5
- ☐ **Yakisoba (Japanese Fried Noodles)** (*3) €5
- ☐ **Quail Eggs & Bacon** (Mayonnaise) €5,5

Pork Belly Roll Shiso Leaves

Pork Belly Roll Cherry Tomatoes

Pork Belly Roll Green Asparagus

Pork Belly Roll Yakisoba

Quail Eggs & Bacon

Available Today

Vegetable Kushi

- ☐ **Avocado** (Pesto*2, Sour Cream & Soy Sauce) (LV) €6,5
- ☐ **Padron Pepper** (Soy Sauce & Bonito Flakes) €4
- ☐ **Eggplant** (Sweet “Dengaku Miso”) (V) €4,5
- ☐ **Zucchini** (Creamy Anchovy or Pesto*2) €4
- ☐ **Shiitake** (Soy Sauce) (V) €3,5
- ☐ **Cherry tomatoes** (Pesto*2) (LV) €3,5
- ☐ **Onion** (Soy Sauce) (V) €3,5

Avocado

Padron Pepper

Eggplant

Mozzarella & Zucchini Roll

(*1) Creamy Anchovy: Anchovy, Garlic and Parmesan Cheese

(*2) Pesto: Basil, Spinach, Pecan and Parmesan Cheese

(*3) Sauces include Mayonnaise

(V) Vegan (LV) Lacto-Vegetarian

Rice Dishes ごはんもの

Available Today

☐ **Una Don (mini size)** うな丼（ミニサイズ） **€24** Sesame
Grilled Teriyaki Eel over Rice.

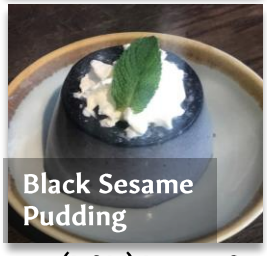
☐ **Yakitori Don (mini size)** やきとり丼（ミニサイズ） **€17**
1 Negima (Teriyaki) , 1 Tsukune (Teriyaki) and 1 Padron Pepper, over Rice

☐ **Real Mochi** 磯辺焼もち **€6**
Charcoal grilled Mochi dipped with Teriyaki sauce and wrapped in nori seaweed

☐ **White Rice & Miso Soup** 味噌汁ごはんセット **€8**
Daily Miso Soup and White Rice

☐ **White Rice** 白ごはん **€3,5**

Desserts デザート



Available Today

☐ **Soufflé Cheesecake** (LOV) **€7** Wheat Milk Egg
Fluffy cheesecake, with rum raisin on the bottom, inflated solely by the power of eggs.

☐ **Gâteau au Chocolat** (LOV) **€8** Wheat Milk Egg
Made with Grand Marnier, a high quality French orange liqueur, steam-baked (“mushi-yaki”) to its plump state. Served with ice cream.

☐ **Matcha Terrine Chocolat** (LOV) **€6** Wheat Milk Egg
This chocolate cake is made for the connoisseur.

☐ **Black Sesame Pudding** (*) **€5,5** Milk Sesame
Homemade pudding. Enjoy!

☐ **Affogato** (Espresso / Matcha) (LOV) **€6** Milk Wheat
Espresso or Matcha, over Vanilla ice cream and Oreo crumbs.

(LOV) Lacto-Ovo-Vegetarian (*) Gelatin used – animal product

Sparkling Saké スパークリング・サケ

Mio 澪 5% 15cl / 30cl	€9,5 / €18	
Hana Awaka Sparkling Yuzu 5% 25cl	€16	
Jozen Sparkling 13,5% 36cl	€25	
Hakkaisan Sparkling Nigori 15% 36cl	€35	Popular !!

Japanese Beer / Craft Beer from Japan ビール

Asahi, Kirin 33cl	€5,5	
COEDO Beer (lager, sweet potato, yuzu) 33cl	€7	
HITACHINO Beer (IPA, red rice, ginger) 33cl	€7	

Whisky & Spirits ウィスキー & スピリッツ

NEW !!

Lemon Sour レモンサワー €8

The lemon sour is a refreshing and crisp cocktail, a very popular izakaya drink in Japan!

Highball ハイボール各種

Japanese Whisky & premium soda.

Suntory Kaku サントリー 角	€10	
Nikka Taketsuru ニッカ竹鶴	€12	
Suntory Hakushu サントリー 白州	€18	Chef's favorite !!
Suntory Yamazaki サントリー 山崎	€20	

Premium Gin & Tonic プレミアムジントニック €10

Your choice of Suntory Roku Gin or Nikka Coffey Gin

Premium Whisky & Gin Selection €9〜

We do have additional premium whisky and Gin selections.
Please inquire for availability.

Alcohol abuse is dangerous to your health.

Saké 日本酒

Daiginjo (Super Premium Saké)
– 50% or more of rice polished

	Glass (10cl)	Carafe (18cl)	Bottle (72cl)

Kubota Man (Niigata)
15.6% fruity and elegant
From the first scent of pear to the unmistakable smoothness, this sake graces your taste buds with magnificent flavor.

-	-	€50 (30cl)

Jozen Blue (Niigata)
15,5% fruity and elegant
Brewed with great care, and fermented longer period at a lower temperature to enhance the beautiful elegant aroma with a rich and pleasant taste.

-	-	€35 (30cl)

Dassai 45 (Yamaguchi)
16% fruity and elegant
A nose with refined notes of melon, mandarin and blossom. Nice intensive mouthfeel and a delicious aftertaste. The brewery, Asahi Shuzo, has a history of more than 200 years.

-	-	€35 (30cl)

Minatoya Tosuke (Niigata)
15,5% fruity and elegant
Named after the founder of the Shirataki Brewery. An elegant Junmai Daiginjo Saké which creates the scents of fresh apples and apricots. A nice soft and fine sake with a dry finish.

-	€18	€60 (63cl)

Kubota Daiginjo Genshu (Niigata)
18% fruity and elegant
The gentle sweetness of Daiginjo Genshu spreads into the mouth and renders a smooth aftertaste as its delicate aroma filters through the air.

-	-	€65

Ginjo (Premium Saké)
– 40% or more of rice polished

Shinsen (Ishikawa)
14.5% fruity and elegant
This saké uniquely balances sweetness and dryness, creating a complex flavor profile that exhibits both characteristics.

€10	€18	€60

Kozaemon 55 Miyama (Gifu)
15.5% fruity and elegant
Fresh saké with fruity (pear, pineapple and melon) aromas, creamy and tingling taste. The taste is rich, full, and spicy with savory umami.

€10	€18	€60

Denshin “Yuki (Snow)” (Fukui)
16% fruity and elegant
This saké has the characteristics of "clean and gentle fragrance, and a transparent and refreshing taste“, while maintaining the pure water impression.

€10	€18	€60

Shirakawago Sasanigori (Gifu)
15,3% medium dry
This unfiltered and lightly cloudy saké is brewed by a hand-craft brewery in Gifu. It is produced through a careful, long-term fermentation at low temperatures, resulting in a harmonized balance of freshness and restraint, and has a sophisticated taste.

-	-	€25 (30cl)

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Saké 日本酒

Junmai (brewed using only rice)
– Standard amount (less than 40%) of rice polished

	Glass (10cl)	Carafe (18cl)	Bottle (72cl)

Born 55 Junmai (Fukui)
15% slightly dry
Born 55 Junmai is known as Japan's top Junmai sake. Elegant, silky soft with enough power and a wonderfully pure finish at the same time.

€9	€16 Good for HOT!	€54

Tengumai (Ishikawa)
16% dry
"Tengu" refers to long-nosed goblins in Japanese folk-lore, and "tengumai" means goblin's dance. This sake is a harmonious sake with a unique mushroom-like scent. With every sip, the more subtly you'll pick up on, from buttery tones to a walnut-like sensation. These unique flavors are superbly balanced, you might find yourself doing your own "tengumai" as you partake.

€9	€16 Good for HOT!	€54

Denshin "Ine (Rice)" (Fukui)
16% dry
This Saké is made from a rare kind of rice, only 2,000 bales is produced a year. It is characterized by "soft and gentle, smooth mouthfeel, and plump taste".

€9	€16 Good for HOT!	€54

Special Saké Selections

Kubota Hyaku (Niigata)
15.4% dry
This is a fundamental saké for the Kubota brand. Subtle, clean and dry sake with a crisp and sharp finish. Clean finish that leads to the next sip.

€8	€14 Good for HOT!	€48

Kozaemon
Hatsu Shibori
小左衛門　初しぼり

Nama Saké in Season 季節の生酒
This is fresh pressed unpasteurized Saké, bottled and shipped refrigerated from Japan providing a high level of freshness. Enjoy the powerfully fruity and long lasting finish!

€12	€22	€68

★Specific items offered vary depending on the season.

Sparkling Saké

Hakkaisan Sparkling Nigori (Niigata) €35
Small Bottle (36cl)
15%
A subtle light sparkling sake with soft bubbles. Due tu the second fermentation in the bottle, there is a fine amount of small rice particles such as sediment that provides an extra taste sensation. The sake has fine light fruit in the nose and taste, beautiful acids and a lively aftertaste.

Jozen Sparkling (Niigata) €25
Small Bottle (36cl)
13,5%
A semi-dry sparkling sake crafted from premium Yamada Nishiki rice in the scenic Niigata region of Japan. Perfectly balanced refreshing sake with a slightly dry finish.

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Saké 日本酒 Shochu 焼酎

House Saké
Cold / Warm / Hot

Carafe (18cl) €14

Saké tasting

We work with a Saké sommelier who has carefully chosen three selections of Saké.

4,5cl/each €16

Shochu

Kuro Kirishima (sweet potato) (25%) 6cl €9
Bottle (72cl) €65

The name "Kuro", meaning black, is used because Kuro Kirishima shochu is made using a black rice-koji. The combination of the black rice-koji and sweet potatoes give this shochu a gentle aroma with a rich and sweet flavour. Best enjoyed on the rocks.

Kan-no-Ko (wheat) (25%) 6cl €9
Bottle (72cl) €65

Shochu that uses 100% Nijo barley as the raw material and is stored in white oak barrels for over 3 years. It has plenty of aroma that is only made possible by the long-term aging, with a mellow taste.

Premium Soda (20cl) +€2
Umeboshi +€1

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Wine ワイン

White Wine

	Glass 15cl	Bottle 72cl
Chardonnay **Australia, Lorimer**	6,5	25
Chardonnay **Bourgogne, Chemilly**	8	30
Sauvignon Blanc **Chile, Montes**	8	30
Pinot Grigio (2022) **Italy, Zensa**		35
Chardonnay (2023) **Bourgogne, Montagny 1er Cru**		40
Chablis (2023) **Bourgogne, Kirkland Signature 1er Cru**		40
Chablis (2023) **Bourgogne, Chemilly 1er Cru**		45

Red Wine

	Glass 15cl	Bottle 72cl
Pinot Noir Bio **Bourgogne, Hautes-Cotes de Nuits**	8	30
Rioja **Spain, El Meson**	8	30
Primitivo Bio (2022) **Italy, Zensa**		35
Margaux (2019) **Bordeaux, Château Marsac Léguineau**		40
Marsannay (2022) **Bourgogne, Domaine Coillot**		45
Ripassa (2018) **Italy, Zenato**		45
Aloxe Corton (2022) **Bourgogne, Domaine Dubois dÓrgeval**		80

Plum Wines 梅酒 Liqueurs リキュール

Aragoshi (thick & cloudy) Umeshu €9

12%

6cl

Umenoyado Aragoshi Umeshu, bottled with real ume plum puree, has a richer, more natural, sweet taste. This umeshu is a beautiful representation of what saké brewing masters can produce in combination with all natural flavorings.

Ginkoubai €9

11%

6cl

Plum wine which is saké based (vs. shochu based), has a smooth texture.

Umenoyado Black Label €9

18%

6cl

The Black Label is a premium umeshu, a richer and deeper version of the Umenoyado classic umeshu. When drinking the refreshing aroma of plum blossoms spread throughout the mouth and the unique taste of saké remains as a lingering finish.

Winemaker's Umeshu Kohakuiro €9

12,5%

6cl

Japanese domestically grown plums were soaked in brandy made from distilled wine and then stored in wine barrels. The elegant flavor of the plums harmonizes with the flavor of the wine barrels, resulting in a soft and complex taste.

Kiuchi Umeshu Sparkling €16

6%

Small Bottle (30cl)

A sweet, fresh and much loved sparkling umeshu from Kiuchi from Ibaraki. Light in alcohol with only 6% it is an ideal all-round umeshu. Fermented with unripe fleshy, juicy plums from Wakayama, known for their sweet, rich and pleasantly tart taste.

CHOYA Yuzu €9

14,7% 6cl

CHOYA Yuzu uses specially selected yuzu citrus from the famous Shikoku Island in Japan. You can enjoy the authentic, refreshing taste and floral scent of this beautiful yuzu liqueur without the addition of coloring or flavoring agents.

Aragoshi (thick & cloudy) Mikan (Tangerine) €9,5

7% 6cl

Containing lots of tangerine flesh, you taste the true flavor of Satsuma mandarin oranges. This is a light drink with a smooth and silky taste.

Aragoshi (thick & cloudy) Momo (Peach) €9,5

8% 6cl

Having a soft taste of white peach, this is a fruit liqueur with plenty of flesh, with a light and silky texture.

Premium Soda Water (20cl) +€2

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Non-Alcohol ノンアルコール

Something & Nothing Yuzu Seltzer		€5
Coca Cola (regular / zero)		€4
Iced Tea (sparkling)		€4
Ito-en Green Tea (Cold)		€4
Tonic Water		€4
Ginger Beer		€4
Red Apple Juice		€4
Orange Juice		€4
Stil water	25cl	€3
	75cl	€6,5
Sparkling water	25cl	€3
	75cl	€6,5

Japanese Tea (pot)

Green Tea	€7
Roasted Soybean Tea (decaf)	€7

Roasted
Soybean Tea

Espresso	€3
Americano	€3,5
Cappuccino	€5

Wafu (和風) Cappuccino

Matcha	€8
Black Sesame	€8

Matcha
Cappuccino