

M E N U



The Mnja-yaki restaurant is the place where you can pick your favorite ingredient, and cook it yourself on a griddle atop your table.

Don't touch this griddle, it's very hot.

Tsukishima Monja

『M A R U T A』



Appetizer

Green Soybeans (枝豆)	¥350
Chilled Tofu (冷奴)	¥450
Cabbage with salt (塩キャベツ)	¥400
Sliced Tomato (冷やしトマト)	¥400
Sliced Cucumber (冷やしきゅうり)	¥400
Green salad (グリーンサラダ)	¥700
MARUTA spacial salad (まるた特製サラダ) ¥800 (natto,cabbage,egg yolk,seweed.taste is mayonnaise)	
Steamed onion(taste butter or japanese vinegar)¥550 (まるごとたまねぎ)	

Teppanyaki

Corn with butter (コーン)	¥450
Enoki mushroom with butter (えのき)	¥450
ERINGI mushroom with butter (エリンギ)	¥500
SHIITAKE mushroom with butter (しいたけ)	¥500
Asparagus with butter (アスパラ)	¥550
Long onion with butter (ねぎ)	¥500
Potato with butter (じゃがいも)	¥500
Squid with butter (イカバター)	¥850
Squid tentacles with butter (ゲソバター)	¥850
Oyster with butter (カキバター)	¥950
Scallop with butter (ホタテバター)	¥950
Chicken cartilage Grill (とりナンコツ)	¥700
TONNORO Grill(from neck) (トントロ)	¥700
Bacon Grill (ベーコン)	¥700
Sausage Grill (ウィンナー)	¥750
Chicken Grill (鶏もも)	¥800

Monja - yaki

What's Monja??

Monjayaki is made from flour, mixed with water or worcester sauce with various ingredients added such as cabbage, and grill them together.

Recommended Monja Menu

Solted fish fresh egg (cod row) & pound rice cake & Cheese Monja	¥1350
Solted fish fresh egg (cod row) & Squid Monja	¥1300
Clams & long onion Monja	¥1150
Pork & Kimuchi Monja	¥1100
Oyster & Cheese Monja	¥1250
Pork & Cheese Monja	¥1100
Curry taste with Cheese & garlic & Pork	¥1350
Clams & Scallop Monja	¥1350

Topping Menu

Plane Monja ¥700
+

Baby star Crispy noodle snack
Pickled ginger
Curry powder ¥100

Corn
Noodle
Pound rice cake ¥150
Grated garlic
Long onion
Natto(fermented soybeans)

Kimuchi
Cheese
Squid tentacles ¥200
Sakura shrimp
Umeboshi(SoltedPlum)

Pork ¥300
Clams ¥300
Oyster (2 p i e c e s) ¥350
S c a l l o p ¥350
Solted fish fresh egg ¥350
(cod row)

Okonomi - yaki

What's Okonomi??

To make Okonomiyaki, you mix flour, eggs and some of other ingredients and grill them.

Recommended Okonomi Menu

Pork Okonomiyaki	¥1050
Pork & Kimuchi Okonomiyaki	¥1150
Cheese & Pound rice cake Okonomiyaki	¥1100
Cheese & corn Okonomiyaki	¥1100

Topping Menu

Plane Okonomi ¥800
+

Baby star Crispy noodle snack
Pickled ginger
Curry powder ¥100

Corn
Noodle
Pound rice cake ¥150
Grated garlic
Long onion
Natto(fermented soybeans)

Kimuchi
Cheese
Squid tentacles ¥200
Sakura shrimp
Umeboshi(SoltedPlum)

Pork ¥300
Clams ¥300
Oyster (2 p i e c e s) ¥350
S c a l l o p ¥350
Solted fish fresh egg ¥350
(cod row)

Drink Menu

Draft Beer(Sapporo Midium Mug)	¥650
Sapporo Red Star Beer(500ml Bottled)	¥680
Red eye (Beer Cocktail)	¥680
Ginger Beer	¥680
WHisky (Rock or soda or water)	¥500
Whisky (with Coke or ginger ale)	¥550

Drink Menu

Beer Menu

Draft Beer(SAPPORO)	¥650
Bottled Beer(SAPPORO)500cc	¥680
Red Eye(Beer Cocktail)	¥680
Shandy Gaff(Beer Cocktail)	¥680
Cassis Beer	¥680
Non-alcoholic Beer	¥500

Whisky Menu

Whisky with Soda	¥550
Whisky with Water	¥500
Whisky with coke	¥600
Whisky with Ginger Ale	¥600
Whisky on the Rock	¥500

Shochu-Cocktail Menu

Shochu Highball with Lemon	¥550
Shochu Highball with Sour	¥550
Shochu Highball with Calpico	¥480
Shochu Highball with "YUZU" citrus lemon	¥550
Shochu Highball with Apricot	¥480
Shochu Highball with Pickled plums	¥550
Shochu Highball with Grapefruits	¥480
Shochu Highball with Green Apple	¥480
Shochu Highball with Tomato	¥550

Cocktail

Cassis Oolong tea	¥650
Cassis Orange	¥650
Cassis Grapefruits	¥650
Peach Oolong tea	¥650
Peach Orange	¥650
Peach Grapefruits	¥650

Shochu

Sweet Potatoes Shochu	on the Rock ¥550 with water ¥550 with Soda ¥600
Barley Shochu	on the Rock ¥550 with water ¥550 with Soda ¥600

Wine

Red Wine	Glass wine ¥500 Decanter wine ¥2,000
White wine	Glass wine ¥500 Decanter wine ¥2,000

Sake(180cc)

¥650

Plum wine

on the Rock	¥620
with water	¥620
with Soda	¥670

Non-alcohol beverages

Oolong tea	¥350
Japanese tea	¥350
Jasmine tea	¥350
Calpico with soda	¥400
Calpico with water	¥350
Apricot with soda	¥400
Japanese "YUZU" citrus with soda	¥400
Green apple with soda	¥400
100%Tomato juice	¥400
100%Orange juice	¥400
100%Grape fruits juice	¥400
cola	¥350
Ginger Ale	¥350
Healthy Green Tea	¥400

??? How to make MONJAYAKI crape ???

1) Separate the fried base liquids. And fry on the tempered oiled pan.



2) Then, arrange the fried materials using enough space.



3) Spill the liquid into the interpod of the round dam. And tamble the Repeat once again with another 1/2 liquid.



4) Finally, mix the materials and the liquid. And spread out thinly on the pan. You can season with laver powder as you like.



??? How to bake OKONOMIYAKI pancake ???

1) Take the ingredients and mix them into the paste.



2) Put the mixture on the griddle and shape it into a flat and round pancake up to 3cm heights.



3) Adjust the heat and cook for 3 minutes.



4) 5 minutes after, turn the pancake upside down with the two spatulas from both sides.

5) More 5 minutes after, turn the pancake one more time.

...Do not touch and press the pancake anymore after turning.

6) Another 5 minutes after, you can season with special sauce, fish flakes, green laver powders, mayonaises as you like.

