

ただ
TADA

RAMEN · YAKITORI · SUSHI · BAR

AUTUMN SPECIALS

NASU DENGAKU (VE)

4.50

From the Grill

Aubergine glazed in miso sauce

EBI SHINJO

4.90

From the Grill

Prawn paste meatball wrapped in bean curd,
brushed with yakitori sauce

APPLE PASSION FRUIT MITSU SALAD (M)

4.90

Small Plates

Apple slices & passion fruit marinated in
honey dressing

PRAWN GYOZAS

8.90

Starters

Prawn & vegetable filled dumplings, served
with vinegar soy sauce

A5 WAGYU ROLL (8PCS)

19.90

House Special Roll

Sushi roll layered with A5 graded Japanese wagyu beef
slices, king prawn tempura filling & topped with onion
tempura & beef jus reduction

GYUDON

16.90

Rice Bowl

Sliced beef & pan-fried onions in soy tare, garnished with
spring onions, Japanese pickles & sesame seeds

YASAI SHOGAYAKI (VE)

15.50

Rice Bowl

Seasonal mixed vegetables & tofu stir fried in Japanese
ginger sauce, topped with sesame seeds

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DRINKS



KOKUTO YUZU MARTINI

Haku vodka, yuzu sake, pressed lemon,
salted caramel & Japanese brown sugar

11.90



MALT FUJI

Toki whisky, Peychaud's aromatic bitters,
pineapple, apple, cinnamon & sea salt

11.90



KŌYŌ GIN RUMMY

Roku gin, house sake, apple, maple syrup,
ginger syrup & pressed lemon

11.90



MEGURONI

Daiyame shochu (Japanese sweet potato
liqueur), plum wine, Japanese brown sugar
& shiso bitters

11.90



MOMIJI ICED TEA

Mocktail

Hojicha green tea, apple, shiso syrup, maple
syrup & pressed lemon

6.50

DESSERTS

MATCHA TEA-RAMISU (M)

House made - Matcha soaked sponge fingers layered with
mascarpone cream, topped with matcha powder

8.50

