

とんちんかん

IZAKAYA TONCHINKAN



Appetizers

| | | |
|-------------------|--|----|
| もずく酢 | Mozuku Seaweed with Soy Base Dashi Vinegret | 7 |
| 梅キュウ | Cucumber with Sour Plum Dip | 7 |
| コーンバター | Corn with Butter on Teppan | 8 |
| 自家製豆腐 | Housemade Cold Tofu | 8 |
| 自家製豆腐の冷製四川風麻婆 | Housemade Sichuan Style Cold Tofu | 8 |
| 酢もつ | Pork Stomach with Housemade Ponzu | 9 |
| しらすと兔おろし | Roughly Grated Radish with Baby Sardin | 9 |
| ホタルイカ沖漬け | "Okizuke Firefly Squid" -Salty Fermented Firefly Squid | 9 |
| 鳥もつ 甲州煮 | Simmered Chicken Gizzard, Liver & Heart Koshu Style | 10 |
| イカ一夜干し | Lightly Dried Squid | 10 |
| 牛すじ味噌煮込み | Stewed Beef Tongue, Tripe, Tendons and Vegetables in Miso Flavored Soup | 11 |
| 自家製チーズ盛り合わせ | Assorted Housemade Cheeses | 11 |
| モzzarellaチーズのこぼ締め | Mozzarella Kobujime | |
| クリームチーズのみそ漬け | Cream Cheese Miso Zuke | |
| ブリーチーズの醤油漬け | Brie Cheese Shoyu Zuke | |
| 牡蠣のこぼ蒸し焼き | Konbu Grilled and Sake Steamed Oyster | 15 |

野菜 Vegetables

| | | |
|------------|--|---|
| 本日のおひたし | Today's "Ohitashi" Simmered Vegetables | 7 |
| ししとうの山椒漬 | Shishito Pepper Japanese Sansho Zuke | 7 |
| 季節の自家製漬物 | Housemade Seasonal Japanese Pickles | 7 |
| 水菜と油揚げのサラダ | Mizuna & Fried Tofu (Aburaage) | 9 |

揚げ物 Fry

| | | |
|--------------|--|----|
| 鳥の唐揚げ | Chicken Kara Age | 9 |
| 鳥軟骨(ヤゲン)の唐揚げ | Chicken Cartilage (Soft Bone) Kara Age | 11 |

焼き物 Grill

| | | |
|--------------|---|----|
| 納豆の油揚げ包焼き | Aburaage Waped Natto | 7 |
| 自家製厚揚げのグリル | Grilled Homemade Thick Fried Tofu (Atsuage) | 8 |
| 鳥軟骨(ヤゲン)の塩焼き | Grilled Chicken Cartilage (Soft Bone) | 11 |
| 煮だこのグリル | Grilled Octopus | 13 |
| 牛タン | Grilled Beef Tongue | 20 |
| 赤身肉のグリル | Grilled Beef Lean Meats | 22 |

土鍋 炊き込みご飯 Donabe Takikomi Gohan

Serves 2 20min Dish

| | | |
|-----------|---|----|
| 土鍋炊き白ご飯 | Donabe White Rice | 22 |
| 鳥肉とごぼう | Chicken and Burdock | 26 |
| カリカリ梅としらす | Pickled Crunchy Plum and Baby Sardine | 26 |
| はまちと有馬山椒 | Yellowtail and Japanese Sansho Peppercorn | 30 |
| サケといくら | Salmon and Ikura | 33 |