

OSAKA SOUL FOOD

大阪ソウルフード



OS7 NAMBA Pork Bun As 551

551のような豚まん 7

If you have been to Osaka even once, you will surely know it. The steamed pork meat bun which is one of the most famous in Osaka is 551. It is the steamed pork bun of the Osaka bar to have reproduced 551 faithfully.



"TAKOYAKI" is another popular Osaka food.

Mixed with Octopus, flour, eggs, yam powder, pickled red ginger, shallots, tempura lees (bits), fish stock, soy sauce s/w Takoyaki sauce, Japanese mayo, bonito flakes, dried green seaweed.

OS8 TAKOYAKI (6p) たこ焼き 9



OS9 TONPEI YAKI トン平焼き 10 Osaka style pork omelet



OS10 IKA-YAKI いか焼き 8.5 OSAKA style squid pancake



OS11 DOTE-KUSHI (1 stick) どて串 (1本) 5.5 Slow cooked beef tendon sweet MISO based broth



OS12 TAKOSEN (1p) たこせん (1個) 2.5 Traditional TAKOYAKI sandwiched with crispy prawn crackers

SUSHI Nigiri set

にぎりセット



Sn1 Salmon Plate (Sp)
サーモンプレート (5貫)

14.5



Sn4 Assorted Sushi - Small
寿司盛り合わせ (小)
Tuna, Salmon, Kingfish, Egg omelet,
Prawn, Small sushi roll 4p

(S)18



Sn2 Salmon Aburi
Plate (Sp)
サーモン炙りプレート (5貫)
Mayonnaise, Sweet soy,
Chili strings

16.5



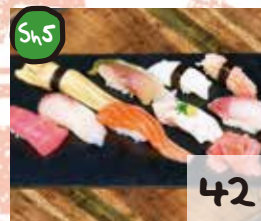
Assorted Sushi - Large
寿司盛り合わせ (大)
Tuna, Salmon x 2, Kingfish x 2,
Cuttlefish, Egg omelet, Prawn,
Tobiko-gunkan, Small sushi roll 6p

(L)32



Sn3 Spicy Tuna
Plate (Sp)
スパイシーツナ
プレート (5貫)
Spicy Mayonnaise, Sesame oil,
Sweet soy, Chili strings

18



Sn5 Today's Fish Market
Nigiri Sushi (9p)
本日の握り 9貫
*Actual sushi may vary.

42

SUSHI A La Carte

Order from 1p

寿司アラカルト (1貫から)

Sa1 Salmon サーモン	4	Sa7 Eel うなぎ	8
Sa2 Salmon Aburi サーモン炙り	5	Sa8 Egg Omelet たまご	3
Sa3 Tuna マグロ	5	Sa9 Prawn (cooked) エビ	5
Sa4 Kingfish キングフィッシュ	4.5	Sa10 Today's Fish 本日の白身魚	5.5
Sa5 Scallop ホタテ	7.2	Sa11 Cuttlefish いか	4.5
Sa6 Scallop Aburi ホタテ炙り	8	Sa12 Tobiko Gunkan とびこ軍艦	4

SUSHI Roll

巻物

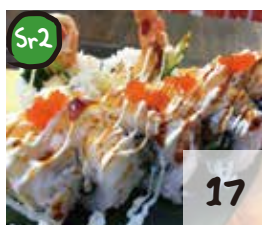
Osaka Style BOX SUSHI

大阪風ハコ寿司



Sr1
California Roll
カリフォルニア巻
Sea stick, Avocado, Cucumber,
Egg omelet, Flying fish roe,
Mayonnaise, Spinach

16



Sr2
Tempura Roll
天ぷら巻
Prawn tempura x 2, Cucumber,
Flying fish roe, Mayonnaise,
Tempura lees, Chives, Sweet soy,
Spinach, Kombu sheet

17



Sr3
Spider Roll
スパイダーロール
Tempura Soft shell crab,
Cucumber, Lettuce, Mayonnaise,
Flying fish roe, Sweet soy

18



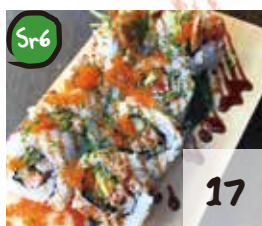
Sr4
Teriyaki Chicken Roll
照り焼きチキンロール
Teriyaki Chicken, Cucumber,
Lettuce, Mayonnaise, Flying fish roe,
Chives, Teriyaki sauce

15



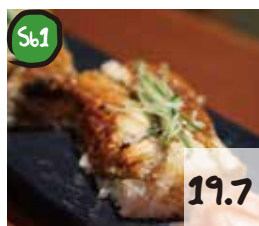
Sr5
Vegetarian Roll
ベジタリアンロール
Cooked mushroom, Spinach,
Avocado, Cucumber,
Wakame seaweed, Lettuce, Chives,
Shinko(yellow pickled radish)

15



Sr6
**Seared Salmon
Belly Roll**
サーモントロ炙りロール
Seared Salmon Belly, Avocado,
Cucumber, Lettuce, Flying fish roe,
Mayo, Sweet Soy, Chives, Chilli strings

17



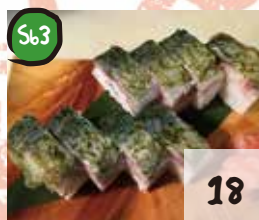
Sb1
Dragon Box
ドラゴンボックス
Eel, Egg omelet, Cucumber,
Cooked mushroom, Sweet soy

19.7



Sb2
Kings Salmon
キングスサーモン
Salmon sashimi & flake,
Avocado, Chives

18



Sb3
Battera
バッテリー
Blue mackerel, Pickled ginger,
Kombu

18



Sb4
Osaka Dynamite
大阪ダイナマイト
WAGYU beef, Cucumber,
Spicy mayonnaise, Sweet soy,
Cooked mushroom, Chives

20

Sr7 Avocado Roll アボカド巻 7

Sr8 Cucumber Roll カッパ巻 5

Sr9 Tuna Roll 鉄火巻 10

Sr10 Salmon Roll サーモン巻 8

Sr11 Shinko Roll お新香巻 5
Shinko(yellow pickled radish)

KUSHI KATSU

串カツ



"KUSHI KATSU" is Japanese dish of deep-fried skewered Panko crumbed meat, vegetables and seafood. Dip in the Worcestershire sauce as you like.

Choose your "KUSHIKATSU" from menu as below. You can order from 1 skewer.

K1	Beef Mince メンチカツ	3.5	K9	Onion 玉ねぎ	2
K2	Beef Rump 牛串	4	K10	Pork Loin 豚串	4.5
K3	Camembert Cheese カマンベールチーズ	5	K11	Potato Croquette ポテトコロック	3.5
K4	Chicken Thigh 鳥もも	3	K12	Prawn 海老	4
K5	Duck Tender Loin 鴨のササミ	4	K13	Salmon サーモン	4
K6	Eggplant ナス	2	K14	Sausage ソーセージ	3
K7	ERINGI mushroom (King oyster mushroom) エリンギ	3	K15	Scallop ホタテ	7
K8	Lotus Root レンコン	2.5	K16	Squid イカ	3
			K17	Zucchini ズッキーニ	2.5

A la Carte

アラカルト



(H1) EDAMAME
枝豆

Boiled young soybeans sprinkled Himalayan salt

5.5



(H2) Eggplant and Duck Gratin
茄子と鴨のグラタン風

Dice cut eggplant and duck breast stir fried & grilled in oven covered with cream sauce & cheese

10



(H3) Salmon, Scallop and Broccoli Gratin
サーモンとホタテとブロッコリーのグラタン

Salmon, fresh scallop & broccoli grilled in oven covered w/ cream sauce & cheese

13



(H4) KITSUNE UDON
きつねうどん

UDON noodle soup, soy and MIRIN based broth & sweet bean curd on the top

7.5



(H5) ODEN
おでん

Soy & MIRIN based broth with simmered fish cake, KONNYAKU, egg, white radish & beef tendon

13



(H6) Pork MISO KAKUNI
豚の味噌角煮

Slow cooked pork belly in soy and MIRIN based broth.
S/w Dijon mustard & green vegetables

10.5

Deep Fried dishes

揚げ物



DF1
AGEDASHI TOFU
 揚げ出し豆腐
 Deep fried TOFU in soy & MIRIN based hot broth

6.5



DF2
Salmon Cream Croquette (2P)
 サーモンクリーム
 コロケ(2個)
 Bread crumbed deep-fried creamy croquette w/ grilled salmon flake

9



DF3
KARAAGE Chicken Drumstick
 手羽元の柔らか唐揚げ
 Slow cooked chicken drumstick marinated w/ garlic soy & deep-fried

8.5



DF4
Octopus KARAAGE
 たこの唐揚げ
 Deep fried sliced octopus seasoned & marinated w/ soy.
 Served with lemon wedge on side.

9.5



DF5
Popcorn Prawn
 ポップコーンプローン
 Dice cut TEMPURA prawn mixed w/ Japanese sweet mayonnaise served on fresh mixed lettuce bed

10



DF6
NASU DENGAKU
 茄子田楽
 Sweet blueberry MISO glazed eggplant

12



DF7
Spicy Soft Shell Crab TEMPURA
 スパイシーソフトシェル
 クラブの天麩羅
 Spicy TEMPURA style deep fried soft shell crab. S/w spicy mayo & lemon wedge on side

12



DF8
HOKKAIDO Pumpkin TEMPURA
 北海道のかぼちゃ天婦羅
 HOKKAIDO pumpkin has very thin layer of skin w/ soft inside & sweeter in comparison to the other types of pumpkin

8



DF9
TEMPURA MORIAWASE
 天麩羅の盛り合わせ
 Assorted TEMPURA 1 prawn, 3 kinds of seasonal veg, 1 today's fish TEMPURA. S/w soy & MIRIN based dipping broth on side

13

 :Osaka Bar Signature Dish

Grilled dishes

焼き物



G1

EDAMAME Evolution
枝豆エボリューション
EDAMAME, Foiled baked w/
a touch of olive oil & charcoal salt

7.2



G6

Grilled WAGYU
和牛のグリル
Oven grilled WAGYU 120g S/w
creamy mashed potato &
KAZU original steak sauce on side

19.5



G2

Grilled Cheek & Tail of Salmon
鮭のカマと尾ひれの塩焼き
Fresh salmon cheek & tail grilled
w/ lightly salt

16.5



G7

GYOZA (SP)
餃子(5個)
Pan fried Japanese dumplings
S/w citrus soy sauce & spicy
sesame oil

8



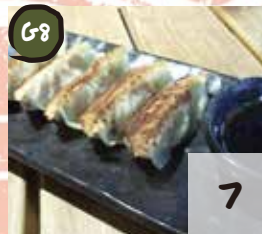
G3



Grilled Duck Confit

(KAZU signature dish)
鴨コンフィのブルーベリー
味噌仕立て
65°C confit duck breast seared &
oven grilled S/w blueberry
MISO sauce & honey mustard

21



G8

Vegetable GYOZA (SP)
野菜の餃子(5個)
Pan fried vegetable only
dumplings

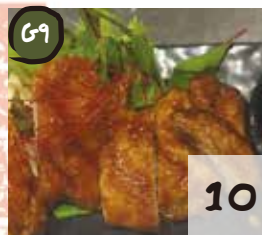
7



G4

Grilled Kingfish Fin
はまちのカマ焼き
Grilled Kingfish Fin s/w Himalayan
Pink Salt. Fresh lemon wedge and
YUZU-Soy sauce on side.

8.5



G9

TERIYAKI Chicken
照り焼きチキン
120g of chicken thigh w/ KAZU
original TERIYAKI sauce.
S/w creamy mashed potato on side

10



G5

Grilled SANMA (Pacific Saury)
秋刀魚の塩焼き
Pacific saury called "SANMA"
in Japanese grilled w/ lightly salt

8



G10

TERIYAKI Salmon
照り焼きサーモン
150g of salmon fillet grilled w/
KAZU original TERIYAKI sauce.
S/w creamy mashed potato on side

18.5

Steamed rice ごはん 3

Miso soup みそ汁 4

Sashimi dishes & Salad

刺身 & サラダ



SS1
Citrus Pork Belly Warm Salad
 豚しゃぶ風の温サラダ
 Sliced pork belly and fresh Chinese cabbage boiled dressed w/grated radish & sprinkled chopped chives in warm citrus soy sauce

10



SS6
Salmon SASHIMI
 (5p)
 サーモン刺身(5切れ)

12.5



SS2
HOKKAIDO Pumpkin & Prosciutto Salad
 北海道のかぼちゃと生ハムの暖かいサラダ
 Steamed HOKKAIDO pumpkin & prosciutto. S/w warm creamy cheese sauce green veg on side

9



SS7
Tuna SASHIMI
 (5p)
 まぐろ刺身(5切れ)

15



SS3
Tomato & Tofu Salad
 トマトと絹ごし豆腐のサラダ
 Dice cut fresh tomato & silken TOFU S/w fresh lettuce & onion dressing

7



SS8
TODAY's Fish Market SASHIMI
 本日のお刺身

28



SS4
Cuttlefish and Warrame Seaweed Vinegared Dish
 イカげそとわかめの酢のもの

7.9



SS9
Oyster plate (3p)
 オイスタープレート(3個)
 Natural, Grilled w/ YUZU soy sauce & garlic butter, Deep fry

11



SS5
Kingfish SASHIMI
 (5p)
 はまち刺身(5切れ)

14



SS10
WAGYU Beef TATAKI
 和牛のたたき
 Seared WAGYU, sliced & S/w soy based WASABI sauce

12.5

Dessert

デザート

D21



7

Green Tea Cream Brulee
抹茶クリームブリュレ

D22



7

Bonsoy Panna Cotta
ボンソイパナコッタ

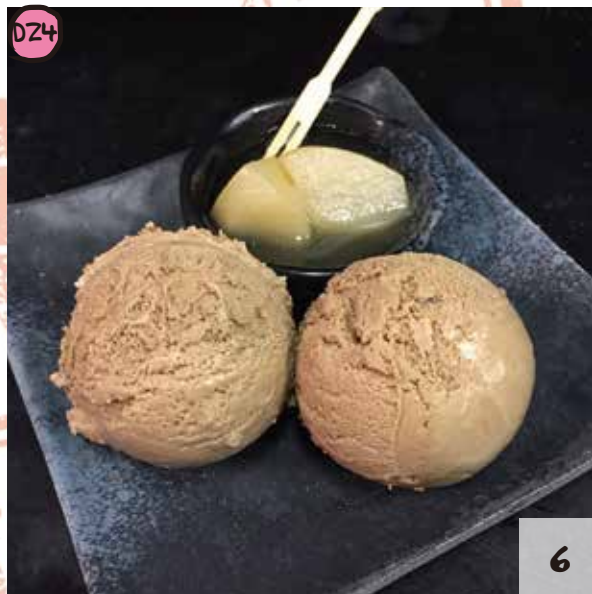
D23



6

Green Tea Ice Cream
抹茶アイスクリーム

D24



6

Roasted Green Tea Ice Cream
ほうじ茶アイスクリーム