

# OSAKA SOUL FOOD

大阪ソウルフード



"OKONOMIYAKI" is savory Japanese pancake and popular Osaka food. Mixed with flour, eggs, cabbage, dried prawn, pickled red ginger, yam powder, fish stock s/w thick Worcestershire sauce, Japanese mayo, bonito flakes, dried green seaweed. Choose your favorite ingredient of Pork, Seafood or Mix of both.

- |            |                      |            |      |
|------------|----------------------|------------|------|
| <b>OS1</b> | Pork                 | 豚お好み焼き     | 9.5  |
| <b>OS2</b> | Seafood              | シーフードお好み焼き | 12   |
| <b>OS3</b> | Mix (Pork & Seafood) | ミックスお好み焼き  | 13.5 |



"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.

- |            |               |      |   |
|------------|---------------|------|---|
| <b>OS4</b> | TAKOYAKI (6p) | たこ焼き | 9 |
|------------|---------------|------|---|



- |            |             |                         |    |
|------------|-------------|-------------------------|----|
| <b>OS5</b> | TONPEI YAKI | トン平焼き                   | 10 |
|            |             | Osaka style pork omelet |    |



- |            |          |                           |     |
|------------|----------|---------------------------|-----|
| <b>OS6</b> | IKA-YAKI | いか焼き                      | 8.5 |
|            |          | OSAKA style squid pancake |     |



- |            |            |   |     |
|------------|------------|---|-----|
| <b>OS7</b> | DOTE-KUSHI | どて串 (1本)  | 5.5 |
|            |            | Slow cooked beef tendon<br>sweet MISO based broth |     |



- |            |              |  |     |
|------------|--------------|--|-----|
| <b>OS8</b> | TAKOSEN (1p) | たこせん (1個)  | 2.5 |
|            |              | Traditional TAKOYAKI<br>sandwiched with crispy<br>prawn crackers |     |

# SUSHI Nigiri set

にぎりセット



Sh1 Salmon Plate (Sp)  
サーモンプレート (5貫)

14.5



Sh4 WAGYU Plate (Sp)

和牛プレート (5貫)  
Sweet sauce, Blueberry sauce,  
Chives, Chili strings

18



Sh2 Salmon Aburi Plate (Sp)  
サーモン炙りプレート (5貫)  
Mayonnaise, Sweet soy,  
Chili strings

16.5



Sh5 Assorted Sushi - Small

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

(S)18



Sh3 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



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

## SUSHI A la Carte

Order from 1p

寿司アラカルト (1貫から)



Sh35 Today's Fish Market  
Nigiri Sushi (9p)

本日の握り 9貫

\*Actual sushi may vary.

42

- Sh6 Salmon サーモン 4
- Sh7 Salmon Aburi サーモン炙り 5
- Sh8 Tuna マグロ 5
- Sh9 Kingfish キングフィッシュ 4.5
- Sh10 Scallop ホタテ 7.2
- Sh11 Scallop Aburi ホタテ炙り 8
- Sh12 Eel うなぎ 8

- Sh13 Ikura Gunkan いくら軍艦 8
- Sh14 Egg Omelet たまご 3
- Sh15 Prawn (cooked) エビ 5
- Sh16 Today's Fish 本日の白身魚 5.5
- Sh17 Cuttlefish いか 4.5
- Sh18 Tobiko Gunkan とびこ軍艦 4



# SUSHI Roll

巻物

# Osaka Style BOX SUSHI

大阪風ハコ寿司



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

16



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

17



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

18



**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



**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

Sh24 Avocado Roll アボカド巻 7

Sh25 Cucumber Roll カッパ巻 5

Sh26 Tuna Roll 鉄火巻 10

Sh27 Salmon Roll サーモン巻 8

Sh28 Shinko Roll お新香巻 5  
Shinko (yellow pickled radish)



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

19.7



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

18



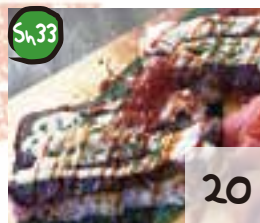
**The Mexican**  
ザ・メキシカン  
Beef flake, Avocado, Salsa sauce,  
Onion, Chives

18



**Battera**  
バッテラ  
Blue mackerel, Pickled ginger,  
Kombu

18



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

20



**EBI-Mayo Box**  
海老マヨボックス  
Cooked prawn, Cucumber,  
Seasonal seaweed, Mayonnaise,  
Chili strings

17

# 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**  
**Prawn KARAAGE**  
 小海老の唐揚げ  
 Deep fried school prawns seasoned & marinated w/ soy. S/w 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**  
 スパイスーンソフトシェル  
 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

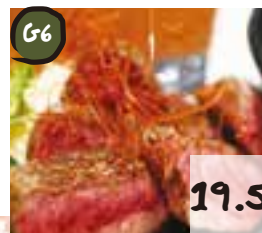
焼き物



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



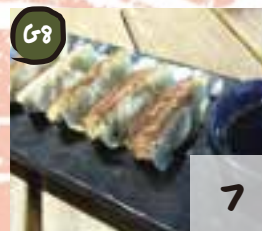
G3



**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

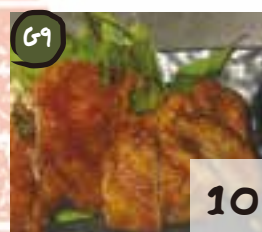
7



G4

**Grilled Lamb**  
ラムのグリル山賊風  
2 pieces of oven grilled seasoned  
lamb rack S/w creamy mashed  
potato & black pepper sauce on side.

19.5



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

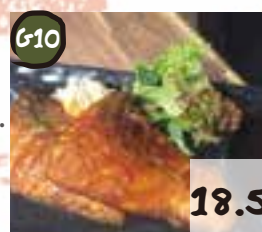
10



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



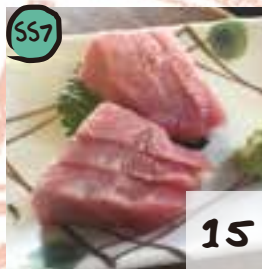
**SS6**  
**Salmon SASHIMI**  
 (5p)  
 サーモン刺身(5切れ)

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**  
**Tuna & Avocado Salad**  
 w/ Truffle oil dressing  
 マグロとアボカドのトリュフドレッシングサラダ風  
 Tuna soaked in soy sauce, sliced avocado & fresh garden vegetables sprinkle

20



**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