

Donburi?

Donburi is japanese for "rice-bowl dish" it usually consists of fish, meat, vegetables or other ingredients simmered together and served over rice.

We recommend one large or two small donburi with a few sides for one person.

Izakaya Moriwaze 595

Tasting menu, about 8-10 smaller courses of donburi and dishes served succesively. Bar seats recommended.

Sake tasting 295

Tasting 3 types of sake.

Donburi

"rice-bowl dish" small large

- Kara-age Don - 109 139

Fried chicken with tartar sauce, lemon and scallions

-Shitake Ankake Don- 115 149

Red miso stew, shitake mushroom & tofu bits
vegan

- Taco Rice - 119 165

Soya mince, lettuce, salsa, vegan mayo and yuzu zest **vegan**

- Mapo Don - 119 165

Pork sichuan stew with tofu bits
spicy

- Sake Don - 139 195

Torched salmon, salmon caviar and ponzu sauce

- Yakiniku Don - 169 239

Thin sliced entrecote beef served with yakiniku sauce and egg yolk

- Tekka Don - 189 275

Zuke marinated yellowfin tuna served with egg yolk

Zensai

Appetizers

- Miso soup - 29

White miso on bonito stock and kelp base

- Asazuke - **vegan** 29

Pickled cucumber

- Umami Bakudan - 45

Torched egg white, gods ear & sweet soya

- Kinpira - **vegan** 55

Pan fried Lotus root, carrots and gods ear in sesame oil and togarashi

- Renkon chips - **vegan** 59

Lotus chips served with salt

Sides

sides to go with your donburi or drinks

- TKG - 79

"Tamagokake Gohan", marinated egg yolk, scallions, steaming rice, kizami nori and fried sweet potato.

- Aburi Salmon Mayo - 79

Torched mayo on Salmon sashimi served with ponzu & scallions.

- Kara-age fried chicken - 89

Served with tartar sauce.

- Zuke Yukke - 99

Marinated Tuna, kizami nori, scallions, egg yolk.

- Sake no Renkon - 99

Salmon tartare on lotus chips with mayo, avruga caviar and chives.

Dessert

- Tamagoyaki - 55

Multilayered sweet omelette with torched suger

Sparkling

- Prosecco - 90 430

- Sparkling Sake(30cl)- 95 345

Beer

Sapporo 65

Kirin 72

Hitachino nest Saison 95

Hitachino nest white ale 95

Sake

Rice brew, 12-16% alc.vol 6cl 18cl

- Enter Sake Silver - 90 260

Sweet & Smooth

- Ninki-ichi Nigori - 95 273

Unpasteurized sake, vibrant & fresh

- Kamoizumi Yamabuki - 95 273

Earthy and balansed umami

- Kid pink lable - 95 273

Tropical & fruity

- Izumibashi Akane - 110 305

Crisp minerality

- Shimeharitsuru Jun - 110 305

Fruity aroma & light sweetness

Whisky

Helios Blended Whisky /cl 42

Super Nikka 55

Nikka 12 y/o 70

Hibiki Harmony Blended 85

Umeshu

"Japanese plum wine" /cl

- Umeshu Ujicha Choya - 32

Roasted green tea umeshu

- Ninki-ichi Umeshu - 34

Balanced umami, sweetness & acidity

- Umeshu Choya 3 years - 34

sweet & Nutty plume wine

Cocktails

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| - Natsu - Peach liqueur & Soda | 110 |
| - Asanagi - Umeshu, whisky & Soda | 135 |
| - Suzumi - Umeshu, Yuzu juice, Soda | 135 |
| - Drunken munk - Shochu, Umeshu & Green tea Umeshu | 155 |
| - High ball - Super Nikka Whisky & Soda | 180 |

Non-alcoholic

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|---|----|
| - Soft drink - coca cola, coca cola light | 25 |
| - Sparking water - Ramlösa | 25 |
| - Hot Green tea - one pot of Hoji cha, roasted green tea | 45 |
| - Kimino sparkling yuzu - A Japanese soft drink | 72 |

Extra

Order extras to donburi

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| - Extra rice - Koshihikari rice | 20 |
| - Egg Yolk - Nikiri marinated egg yolk | 30 |
| - Tartar sauce - egg, pickles, mayonnaise | 30 |
| - Extra mayo - Our very own mayonnaise | 30 |



Thank you for choosing our establishment

