



itadaku

Our Story

"itadaku" is short for the word **"itadakimasu"**,
which means 'gratitude for receiving'.

Gratitude for receiving the ingredients,
for the people who raised the ingredients,
the people who picked the ingredients and
of course for the people
who have cooked and served the meal.

We welcome you to truly experience
a whole new world of cuisine,
in an authentic Japanese way.

Douzo Meshiagare

季節のおまかせコース [per person] 548
Omakase : Tasting Menu (Seasonal Course)

Omakase is a menu for one person.

Cannot be shared.

If everyone in a group orders the same course,
the price will be **AED498** per person.

Omakase can be ordered up until 30 minutes before the last order time.

Japan has four seasons.

In Japan, there are many foods that can only be eaten in season.

Seasonal ingredients are very important to Japanese culture,
and Japanese people feel the season by eating seasonal ingredients.

We would like to itadaki to be not just a restaurant for eating,
but a restaurant where you can also experience Japanese culture.

The seasonal omakase course incorporates Japanese seasons and
the chef's signature dishes.

鰯南蛮漬け

Aji Nambanzuke

Deep fried horse mackerel marinated in sweet vinegar sauce

[Allergy] Fish , Soybean , Gluten

上州舞茸の土瓶蒸し

Maitake Dobimmushi

Hen-of-the-woods mushrooms, shrimp, chicken, and Japanese broth
steamed in an earthenware teapot

[Allergy] Crustacean , Fish , Soybean , Gluten

秋刀魚たたき
Samma Tataki

Pacific saury chopped sashimi with Japanese herbs
[Allergy] Fish , Soybean , Sesame seed

南瓜饅頭 鶏そぼろあん
Kabocha Manju Tori Soboro An

Japanese pumpkin ball with chicken mince starchy sauce
[Allergy] Fish , Soybean

黒毛和牛しゃぶしゃぶItadaku仕立て
Kuroge-Wagyu Shabu-shabu Itadaku Shitate

Japanese wagyu beef shabu-shabu plate style with sesame sauce
[Allergy] Fish , Soybean , Gluten , Sesame seed

おまかせ握り五種
(本鮪赤身、真鯛、穴子、イクラ、甘海老)
Omakase Nigiri Goshu
(Hommaguro Akami, Tai, Anago, Ikura, Amaebi)

Sushi assortment of 5 kinds [1pc each]
(Bluefin lean tuna, Red sea bream, Conger eel, Salmon roe, Sweet shrimp)
[Allergy] Fish , Soybean , Honey , Crustacean

北海道ミルクソフトクリーム マンゴーソース
Hokkaido Milk Soft Cream Mango Sauce

Hokkaido milk soft serve ice cream with Japanese mango sauce
[Allergy] Milk

おまかせ フルコース [per person] 658

Omakase : Tasting Menu (Full course)

Omakase is a menu for one person.

Cannot be shared.

If everyone in a group orders the same course,
the price will be **AED598** per person.

Omakase can be ordered up until 30 minutes before the last order time.

胡麻豆腐揚げ出し

Goma Dofu Agedashi

Deep-fried sesame tofu with Japanese broth

[Allergy] Fish , Soybean , Gluten , Sesame seed

岩手県産原木椎茸のすり流し

Iwate Shitake Surinagashi

Japanese thick soup of shitake mushroom imported from Iwate, Japan

[Allergy] Fish , Soybean , Gluten

お刺身三点盛り(本鮪中トロ、縹鰯 酢メ、帆立)

Osashimi Santemori

(Hommaguro Chutoro, Shima-Aji Sujime, Hotate)

3 kinds sashimi assortment of Japanese fish [2pcs each]

(Bluefin medium fatty tuna, Striped jack marinated in vinegar, Scallop)

[Allergy] Molluscs , Fish , Soybean

天麩羅三種盛り(埼玉県産さつま芋、岩手県産原木椎茸、海老)

Tempura Sanshumori

(Satsumaimo, Shitake, Ebi)

Tempura assortment of 3 kinds [1pc each]

(Japanese Sweet potato, Japanese Shitake mushroom, Prawn)

[Allergy] Crustacean , Fish , Soybean , Gluten

串焼き三種盛り(鳥もも、つくね、黒毛和牛)

Kushiyaki Sanshumori
(Momo, Tsukune, Kuroge-Wagyu)

Kushiyaki assortment of 3 kinds [1skewer each]

(Chicken thigh, Chicken meatballs, Japanese wagyu beef)

[Allergy] Soybean , Gluten , Egg , Molluscs , Honey

おまかせ握り五種

(本鮪赤身、真鯛、穴子、イクラ、雲丹)

Omakase Nigiri Goshu
(Hommaguro Akami, Tai, Anago, Ikura, Uni)

5 kinds sushi assortment of Japanese fish [1pc each]

(Bluefin lean tuna, Red sea bream, Conger eel, Salmon roe, Sea urchin)

[Allergy] Fish , Soybean , Honey

ナメコの赤だし

Nameko Akadashi

Soybean miso soup with nameko mushrooms

[Allergy] Fish , Soybean

かんぴょう巻き

Kampyo Maki

Dried gourd strips simmered in sweet soy sauce with wasabi

[Vegan] [Allergy] Soybean , Sesame seed

昔ながらの固めのプリン

Purin

Old-fashioned Japanese caramel custard

[Allergy] Milk , Egg

おまかせ ショートコース [per person] 438

Omakase : Tasting Menu (Short course)

Omakase is a menu for one person.

Cannot be shared.

If everyone in a group orders the same course,
the price will be **AED398** per person.

Omakase can be ordered up until 30 minutes before the last order time.

岩手県産原木椎茸のすり流し

Iwate Shitake Surinagashi

Japanese thick soup of shitake mushroom imported from Iwate, Japan

[Allergy] Fish , Soybean , Gluten

天麩羅三種盛り (埼玉県産さつま芋、岩手県産原木椎茸、海老)

**Tempura Sanshumori
(Satsumaimo, Shitake, Ebi)**

Tempura assortment of 3 kinds [1pc each]

(Japanese Sweet potato, Japanese Shitake mushroom, Prawn)

[Allergy] Crustacean , Fish , Soybean , Gluten

串焼き三種盛り (鳥もも、つくね、黒毛和牛)

**Kushiyaki Sanshumori
(Momo, Tsukune, Kuroge-Wagyu)**

Kushiyaki assortment of 3 kinds [1skewer each]

(Chicken thigh, Chicken meatballs, Japanese wagyu beef)

[Allergy] Soybean , Gluten , Egg , Molluscs , Honey

おまかせ握り五種 (本鮪赤身、真鯛、穴子、イクラ、雲丹)

**Omakase Nigiri Goshu
(Hommaguro Akami, Tai, Anago, Ikura, Uni)**

5 kinds sushi assortment of Japanese fish [1pc each]

(Bluefin lean tuna, Red sea bream, Conger eel, Salmon roe, Sea urchin)

[Allergy] Fish , Soybean , Honey

昔ながらの固めのプリン

Purin

Old-fashioned Japanese caramel custard

[Allergy] Milk , Egg

日本の特選食材 | Japanese Excellent Ingredients

We import various ingredients from Japan 4 times a week.



From Chef Masaru

Thank you for coming to "itadaku" today.

The essence of traditional Japanese cuisine is
to carefully select ingredients and highlight their potential.

Too much flavour, too much sauce, and too much heat
hide the potential of the ingredients.

Please taste while exploring the layers of deep flavour
hidden behind the simple and neat taste.

炭火焼き | Robata : Charcoal Grill

肉 | Meat

焼鳥 もも (醤油タレ) Yakitori Momo	28
Skewered chicken thigh with sweet soy sauce	[2skewers]
[Allergy] Soybean , Honey	
焼鳥 手羽先 (柚子胡椒) Yakitori Tebasaki	28
Skewered chicken wings with spicy yuzu sauce	[2skewers]
焼鳥 つくね (味噌タレ) Yakitori Tsukune	28
Skewered chicken meatballs with garlic miso sauce	[2skewers]
[Allergy] Soybean , Egg	
串焼き 黒毛和牛 (ワサビ) Kushiyaki Kuroge-Wagyu	98
Skewered Japanese wagyu beef with wasabi	[2skewers]
[Allergy] Soybean , Gluten , Molluscs	
「黒樺牛」和牛ステーキ "Kurohanagyu" Wagyu Steak	198
Japanese wagyu beef steak 200g	
[Allergy] Fish , Soybean	
鶏照り焼き Tori Teriyaki	58
Grilled chicken with sweet soy sauce	
[Allergy] Soybean , Honey	
焼鳥三種盛り Yakitori Sanshumori	
Yakitori assortment of 3 kinds	[2skewers each] 82
[Allergy] Soybean , Egg , Honey	[3skewers each] 120

Please note

"itadaku" is an authentic, traditional and 100% pure Japanese restaurant.

If you like fusion Japanese restaurants, you may not like us.

If you would like to experience Real Japanese Cuisine,
you can taste it at "itadaku" without having to travel to Japan.

炭火焼き | Robata : Charcoal Grill

魚介 | Seafood

串焼き メカジキ (醤油タレ)	Kushiyaki Mekajiki	58
Skewered swordfish with sweet soy sauce and spring onion [2skewers]		
[Allergy] Fish , Soybean , Gluten , Sesame seed , Molluscs		
勘ハカマ塩焼き	Kampachi Kama Shioyaki	78
Salt-grilled collar of greater amberjack		
[Allergy] Fish		
鮭柚庵焼き	Shake Yuan Yaki	88
Salmon marinated in yuzu soy sauce		
[Allergy] Fish , Soybean , Honey		
銀鱈西京焼き	Gindara Saikyo Yaki	148
Black cod marinated in sweet miso		
[Allergy] Fish , Soybean , Honey		

野菜 | Vegetable

串焼き 埼玉県産さつまいも (柚子胡椒)	Kushiyaki Satsumaimo	48
Skewered sweet potato imported from Japan with spicy yuzu sauce [2skewers]		
[Vegan]		
串焼き 岩手県産原木椎茸	Kushiyaki Iwate Shiitake	48
Skewered shiitake mushroom imported from Japan with dashi broth [2skewers]		
[Allergy] Fish , Soybean , Gluten		
串焼き 日本産オクラ (梅タレ)	Kushiyaki Okura	48
Skewered lady's finger imported from Japan with pickled plum sauce [2skewers]		
[Vegan]		
串焼き 日本産ししとう (醤油タレ)	Kushiyaki Shishito	48
Skewered sweet pepper imported from Japan with soy sauce [2skewers]		
[Vegan] [Allergy] Soybean		
淡路島産玉葱のステーキ	Awajishima Tamanegi Steak	68
Onion steak imported from Awaji Island, Japan		
[Allergy] Soybean , Milk		

鮓 | Nigiri Sushi

おまかせ握り五種 Omakase Nigiri Goshu

Chef selection sushi assortment of 5 kinds [2pcs each] 298

[Allergy] Fish , Soybean [3pcs each] 438

握り 本鮓赤身 Hommaguro Akami Nigiri 78

Bluefin lean tuna imported from Japan [2pcs]

[Allergy] Fish , Soybean

握り 本鮓中トロ Hommaguro Chutoro Nigiri 98

Bluefin medium fatty tuna imported from Japan [2pcs]

[Allergy] Fish , Soybean

握り 本鮓大トロ Hommaguro Otoro Nigiri 148

Bluefin super fatty tuna imported from Japan [2pcs]

[Allergy] Fish , Soybean

握り サーモン Salmon Nigiri 38

Salmon imported from Scotland [2pcs]

[Allergy] Fish , Soybean

握り とろサーモン Toro Salmon Nigiri 58

Fatty belly part salmon imported from Scotland [2pcs]

[Allergy] Fish , Soybean

握り 勘八 Kampachi Nigiri 48

Greater amberjack imported from Japan [2pcs]

[Allergy] Fish , Soybean

握り トロ勘八 Toro Kampachi Nigiri 68

Fatty belly part greater amberjack imported from Japan [2pcs]

[Allergy] Fish , Soybean

握り 真鯛 Tai Nigiri 58

Red sea bream imported from Japan [2pcs]

[Allergy] Fish , Soybean

鮓 | Nigiri Sushi

握り 穴子 Anago Nigiri	68
Conger eel imported from Japan	[2pcs]
[Allergy] Fish , Soybean , Honey	
握り 帆立 Hotate Nigiri	78
Scallop imported from Japan	[2pcs]
[Allergy] Molluscs , Fish , Soybean	
握り 縞鰯 酢 Shima-Aji Sujime Nigiri	78
Striped jack imported from Japan marinated in vinegar	[2pcs]
[Allergy] Fish , Soybean	
軍艦 甘海老 Ama-Ebi Gunkan	98
Japanese sweet shrimp imported from Japan	[2pcs]
[Allergy] Crustacean , Fish , Soybean	
軍艦 イクラ Ikura Gunkan	98
Salmon roe imported from Alaska marinated in soy sauce	[2pcs]
[Allergy] Fish , Soybean	
軍艦 雲丹 Uni Gunkan	198
Sea urchin imported from Japan	[2pcs]
[Allergy] Fish , Soybean	

Sushi restaurant etiquette in Japan

At "itadaku", chef puts Nikiri (original blend soy sauce)
on the Nigiri Sushi.

Chef also puts Wasabi into the Nigiri Sushi.
So it's already seasoned just right by Nikiri and Wasabi.

If you would like to taste the fish and rice carefully,
you do not need to add soy sauce and wasabi.

If you like strong flavours,
you can also dip in a little soy sauce and wasabi.

In Japanese sushi restaurant etiquette,
it is not classy to put more soy sauce on the plate than you can use.

刺身 | Sashimi

お刺身五点盛り Osashimi Gotemmori

Chef selection sashimi assortment of 5 kinds [2pcs each] 268

[Allergy] Fish [3pcs each] 398

本鰯赤身 Hommaguro Akami Sashimi 148

Bluefin lean tuna imported from Japan [5pcs]

[Allergy] Fish

本鰯中トロ Hommaguro Chutoro Sashimi 188

Bluefin medium fatty tuna imported from Japan [5pcs]

[Allergy] Fish

本鰯大トロ Hommaguro Otoro Sashimi 298

Bluefin super fatty tuna imported from Japan [5pcs]

[Allergy] Fish

サーモン Salmon Sashimi 78

Salmon imported from Scotland [5pcs]

[Allergy] Fish

勘八 Kampachi Sashimi 108

Greater amberjack imported from Japan [5pcs]

[Allergy] Fish

勘八薄造り Kampachi Usuzukuri 138

Greater amberjack thin sashimi with ponzu sauce

[Allergy] Fish , Soybean

真鯛 Tai Sashimi 118

Red sea bream imported from Japan [5pcs]

[Allergy] Fish

帆立 Hotate Sashimi 148

Scallop imported from Japan [5pcs]

[Allergy] Molluscs

縞鰯酢 Shima-Aji Sujime Sashimi 158

Striped jack imported from Japan marinated in vinegar [5pcs]

[Allergy] Fish

巻物 | Makimono : Maki Rolls Sushi

手巻き | Hand Rolls / 細巻き | Cut Rolls

ねぎトロ巻き Negi-Toro Maki Chopped toro and Japanese leeks with wasabi [Allergy] Fish	Hand 48 / Cut 72 [1pc] [6pcs]
トロたく巻き Toro-Taku Maki Chopped toro and radish pickles with wasabi [Allergy] Fish , Soybean , Gluten	Hand 48 / Cut 72 [1pc] [6pcs]
ねぎサーモン巻き Negi-Salmon Maki Chopped salmon and Japanese leeks with wasabi [Allergy] Fish	Hand 38 / Cut 57 [1pc] [6pcs]
サーモンたく巻き Salmon-Taku Maki Chopped salmon and radish pickles with wasabi [Allergy] Fish , Soybean , Gluten	Hand 38 / Cut 57 [1pc] [6pcs]
穴きゅう巻き Ana-Kyu Maki Conger eel, cucumber and shiso leaf [Allergy] Fish , Soybean , Honey	Hand 38 / Cut 57 [1pc] [6pcs]
精進巻き Shojin Maki 6 kinds of vegetables and sesame seeds [Vegan] [Allergy] Sesame seed , Soybean , Gluten	Hand 38 / Cut 57 [1pc] [4pcs]
かんぴょう巻き Kampyo Maki Dried gourd simmered in sweet soy sauce with wasabi [Vegan] [Allergy] Soybean , Sesame seed	Hand 28 / Cut 42 [1pc] [4pcs]
梅きゅう巻き Ume-Kyu Maki Pickled plums sauce, cucumber and shiso leaf [Vegan]	Hand 28 / Cut 42 [1pc] [6pcs]
なみだ巻き Namida Maki Chopped wasabi stalk [Vegan] [Allergy] Soybean , Gluten	Hand 28 / Cut 42 [1pc] [6pcs]
かっぱ巻き Kappa Maki Cucumber [Vegan]	Hand 28 / Cut 42 [1pc] [6pcs]
海老天巻き Ebi Ten Maki Prawn tempura and shiso leaf [Allergy] Crustacean , Gluten	Hand 38 [1pc]

What is Uramaki?

Traditional sushi rolls have seaweed on the outside.
Uramaki has seaweed inside. It was created in the USA by Japanese chefs
for foreigners who dislike dark looking foods.
Japanese call Uramaki "California roll" instead of "Sushi".
Since itadaki is a 100% pure Japanese restaurant,
we do not serve Uramaki.

天麩羅 | Tempura

天麩羅 埼玉県産さつま芋 Satsumaimo Tempura	58
Sweet potato imported from Saitama, Japan	
[Allergy] Fish , Soybean , Gluten	
天麩羅 岩手県産原木椎茸 Iwate Shitake Tempura	48
Shitake mushroom imported from Iwate, Japan	[4pcs]
[Allergy] Fish , Soybean , Gluten	
天婦羅 淡路島産玉葱 Awajishima Tamanegi Tempura	48
Onion tempura imported from Awaji Island, Japan	[4pcs]
[Allergy] Fish , Soybean , Gluten	
天麩羅 ししとう Shishito Tempura	48
Sweet pepper imported from Japan	[8pcs]
[Allergy] Fish , Soybean , Gluten	
天麩羅 オクラ Okura Tempura	48
Lady's finger produced in Japan	[6pcs]
[Allergy] Fish , Soybean , Gluten	
天麩羅 茄子 Nasu Tempura	28
Eggplant	[4pcs]
[Allergy] Fish , Soybean , Gluten	
天麩羅 味玉 Aji-Tama Tempura	25
Soft boiled organic egg soaked in dashi	[1pcs]
[Allergy] Egg , Fish , Soybean , Gluten , Sesame seed	
天麩羅 海老 Ebi Tempura	58
Prawn	[2pcs]
[Allergy] Crustacean , Fish , Soybean , Gluten	
天麩羅 甘海老 Ama-Ebi Tempura	98
Japanese sweet shrimp wrapped in shiso leaf	[2pcs]
[Allergy] Crustacean , Gluten	
天麩羅 雲丹 Uni Tempura	198
Japanese sea urchin wrapped in shiso leaf	[2pcs]
[Allergy] Gluten	

海老グラタン Ebi Gratin

98

Japanese macaroni and cheese (Shrimp , Chicken , Onion , Corn)

[Allergy] Crustacean , Milk , Soybean , Gluten , Celery



What is Yoshoku?

Yoshoku is a category of modern Japanese cuisine
that was created about 130 years ago.

Yoshoku is Western cuisine that was introduced to Japan and adapted.

Japanese people know Umami and don't like greasy food,
so it has a deeper flavour and is less greasy than the Western original.

Gratin is one of Yoshoku's typical dishes.
It's mac and cheese with lots of ingredients.

お惣菜：冷菜 | Side Dish : Cold Appetizer

ケール胡麻和え Kale Gomaae	38
Kale with sweet sesame sauce [Vegan] [Allergy] Soybean , Sesame seed	
紫キャベツ甘酢漬け Murasaki Cabbage Amazuzuke	38
Red cabbage pickled with Sichuan pepper [Vegan]	
柚子白菜漬け Yuzu Hakusai Zuke	38
Pickled Chinese cabbage with yuzu flavour [Vegan] [Allergy] Sesame seed	
白滝キンピラ Shirataki Kimpira	38
Stir-fried konjac noodles and carrots [Vegan] [Allergy] Soybean , Gluten , Sesame seed	
ポテトサラダ Potato Salad	38
Crushed potatoes and mayonnaise salad [Allergy] Fish , Egg , Milk , Gluten , Molluscs	
切り昆布のポン酢サラダ Kiri-Kombu Ponzu Salad	48
Seaweed salad with sesame oil and ponzu sauce [Allergy] Fish , Soybean , Gluten , Sesame seed	
海老とオクラの酢味噌和え Ebi Okura Sumisoae	58
Boiled shrimp and lady's finger with vinegar miso sauce [Allergy] Crustacean , Soybean	
豆腐ステーキサラダ Tofu Steak Salad	78
Grilled tofu with mizuna leaf and sesame dressing [Vegan] [Allergy] Soybean , Sesame seed	
黒毛和牛と春菊のサラダ Kuroge-Wagyu Shungiku Salad	128
Japanese Wagyu and crown daisy salad with wasabi ponzu sauce [Allergy] Fish , Soybean	

お惣菜：温菜 | Side Dish : Hot Appetizer

枝豆柚子胡椒和え	Edamame Yuzukoshoe	38
Boiled young soybeans with spicy yuzu sauce [Vegan] [Allergy] Soybean		
胡麻豆腐揚げ出し	Goma Dofu Agedashi	38
Deep-fried sesame tofu with Japanese broth [Allergy] Fish , Soybean , Gluten , Sesame seed		
茶碗蒸し	Chawanmushi	38
Steamed organic egg custard with shrimp and chicken [Allergy] Egg , Crustacean , Fish , Soybean , Gluten		
出汁巻き玉子	Dashi Maki Tamago	48
Japanese-style rolled omelette [Allergy] Egg , Fish , Soybean , Gluten		
茄子田楽	Nasu Dengaku	48
Eggplant with sweet yuzu miso [Vegan] [Allergy] Soybean , Sesame seed		
肉じゃが	Nikujoya	48
Stewed beef and potatoes [Allergy] Fish , Soybean		
チューリップ唐揚げ	Churippu Karaage	48
Japanese fried chicken with bone [Allergy] Egg , Fish , Soybean		
和牛餃子	Wagyu Gyoza	68
Grilled wagyu gyoza [Allergy] Soybean , Gluten		
黒毛和牛味噌煮込み	Kuroge-Wagyu Misonikomi	78
Stewed Japanese wagyu beef with miso [Allergy] Fish , Soybean		
真鯛兜煮付け	Madai Kabuto Nitsuke	78
Simmered red sea bream head in sweetened soy sauce [Allergy] Fish , Soybean		
黒毛和牛すき焼き	Itadaki Wagyu Sukiyaki	198
Japanese wagyu beef sukiyaki plate style [Allergy] Fish , Soybean		

ご飯物 | Rice

甘海老とイクラの小井	Amaebi Ikura Kodon	298
A small bowl of rice topped with sweet shrimp and salmon roe [Allergy] Crustacean , Fish , Soybean		
ウニと甘海老とイクラの小井	Uni Amaebi Ikura Kodon	398
A small bowl of rice topped with sea urchin, sweet shrimp, and salmon roe [Allergy] Crustacean , Fish , Soybean		
ウニとイクラの小井	Uni Ikura Kodon	458
A small bowl of rice topped with sea urchin and salmon roe [Allergy] Fish , Soybean		
ウニと甘海老の小井	Uni Amaebi Kodon	458
A small bowl of rice topped with Iwate sea urchin and sweet shrimp [Allergy] Crustacean , Soybean		
牛井	Gyu Don	98
Simmered Japanese wagyu beef rice bowl [Allergy] Fish , Soybean		
親子丼	Oyako Don	68
Simmered chicken and organic egg rice bowl [Allergy] Egg , Fish , Soybean , Gluten		
焼きおむすび	Yaki Omusubi	28
Grilled rice ball [Allergy] Fish , Soybean		
銀しゃり 岩手県産銀河のしずく	Gin Shari Ginga No Shizuku	15
Steamed white rice from Iwate prefecture [Vegan]		

汁物 | Soup

ワカメと豆腐の味噌汁	Wakame Tofu Miso-Shiru	15
Miso soup of wakame seaweed and tofu [Allergy] Fish , Soybean		
ナメコの赤だし	Nameko Akadashi	20
Soybean miso soup with nameko mushrooms [Allergy] Fish , Soybean		
岩手県産原木椎茸のすり流し	Iwate Shitake Surinagashi	25
Japanese thick soup of shitake mushroom imported from Iwate, Japan [Allergy] Fish , Soybean , Gluten		

鰻 | Unagi : Freshwater Eel

うな重 Una Ju

Grilled eel rice box

[上 | Jo : 1pc]

258

[Allergy] Fish , Soybean , Gluten , Honey

[特上 | Tokujo : 2pcs]

498



What is so special about itadaku's Unagi?

In Japan, grilled eel with sweet soy sauce is called Unagi Kabayaki.
Most of the Unagi Kabayaki you find outside of Japan comes from China,
but our eel comes from Japan.

Most of the Unagi Kabayaki you find outside of Japan is flavoured and
ready-to-eat, but we prepare our Unagi Kabayaki from raw here.

In Japan, it is said that it takes a long time to train to be able to
cook delicious Unagi Kabayaki.

That's why there is a saying "Three years of skewering,
eight years of cutting open, and a lifetime of grilling".

There are very few restaurants outside of Japan
that serves Japanese eel cooked from raw and served as Unagi Kabayaki.

Please try the taste of genuine Unagi Kabayaki.

甘味 | Dessert

北海道ミルクソフトクリーム	Hokkaido Milk Soft Cream	
	プレーン Plain	35
	ほうじ茶 Hojicha	40
	ミックス Mix	38
Hokkaido milk soft serve ice cream		
[Allergy] Milk		
昔ながらの固めのプリン	Purin	35
Old-fashioned Japanese caramel custard		
[Allergy] Milk , Egg		
さつまいも白玉最中	Satsumaimo Shiratama Monaka	35
Japanese sweet potato jam and shiratama dumplings with Japanese wafers		
[Allergy] Milk , Soybean		
柚子ガトーショコラ	Yuzu Gato Shokora	35
Gateau chocolate with yuzu		
[Allergy] Milk , Egg , Gluten		
抹茶あんみつ	Matcha Ammitsu	38
Matcha jelly, sweet red bean paste, and shiratama dumplings		
[Vegan]		
抹茶パフェ	Matcha Pafue	48
Soft serve ice cream, Matcha jelly, sweet red bean paste, and shiratama dumplings		
[Allergy] Milk		
ミルクレープ	Miru-kurepu	45
Layered crepe cake		
[Allergy] Milk , Egg , Gluten		
クラウンメロン	Crown Melon	128
Japanese earls melon cut to 1/6 of a piece		
[Vegan]		

What is "Mochi"?

The true meaning of Mochi is "rice cake".

However, outside of Japan, "Mochi Ice Cream" is often called Mochi.

Most of Mochi is a product, and it is made in factories.

We are particular about making all our dishes by hand,
so we don't serve Mochi.

So at itadaki, please enjoy handmade Japanese desserts instead of Mochi.