### **IZAKAYA MENU**

by 33 NUMATA

東京・新宿三丁目の有名居酒屋店主沼田慎一郎氏プロデュースの一品料理

A specialty dish produced by Shinichiro Numata, the renowned izakaya owner from Shinjuku Sanchome, Tokyo.





Unagi sushi うなぎ寿司 €7.9 A traditional favorite with sweet unagi sauce.



Salmon sushi サーモン寿司 €6.9
Fresh salmon on vinegared rice.



Edamame Truffile トリュフ春を枝豆 €7.5 Rich truffle aroma meets classic edamame.



Chili Crisp Cold Tofu 特製食ベラー冷奴 €6.8 Silky tofu topped with spicy chili crunch.



Stewed Tender Beef Tong ゆてキタン € 8.9 Slow-stewed tongue, tender and full of flavor.



Braised Pork Belly 豚の角煮 € 6.9 Melt-in-your-mouth pork belly delight.



Teriyaki Pork Meet Ball テリヤキワくね €6.9 Juicy pork balls glazed in sweet teriyaki.



Tomato Pork Meet Ball トマトワイね €6.9 Tangy tomato twist on savory pork balls.



Red Hot Chicken Wing ピリ辛季初先 4ps €11.2 Spicy wings with a bold, fiery kick.



Crunchy Chili Gyoza パリ辛餃子 5ps €6.9 Crispy dumplings with spicy chili punch.

## **PRE DISHES**



Yamitsuki-Cabbage

Cabbage & Salted Kelp €6.00



Edamame

**Boiled Soy Beans with Sea Salt** 



Chili Crisp Cold Tofu

Silky tofu topped with spicy chili crunch.



キムチ Kimchi

€5.20

**Pickled Spicy Cabbage** 



**Spicy Menma** 

**Spicy Bamboo Shoots** 



Wakame

€5.00

**Healthy Marinated Seaweed** 



Ajitama mori

Soft Boiled Marinated Eggs Sesame dressing



€5.20

A Combination Of 3 Japanese Tapas

Sesame dressing

(Scallion Chicken / Ajitama Egg / Spicy Menma)



シーザーサラグ

Caesar salad

€12.20

With Ajitama egg and Tender Chicken breast



豆腐ワカメサラダ

Tofu Wakame salad

€12.20

With Wakame and Tofu Sesame dressing

## **PRE DISHES IPPIN**



€9.80

Ebi Fry

Fried Breaded Prawn with Taru Taru sauce



**Potato Fries** 

Japanese Aonori with Ketchup



**Spring Rolls** 6pcs €8.20

Crispy vegetable Lumpia



**Chicken Katsu** 

Slices Cabbage with Okonomi Sauce



€6.40

野菜かき揚げ

**Kakiage** 

Mixed Vegetable Tempura with Daikon oroshi & Tsuyu



**Chicken Nanban** 

€10.60

Chicken Schnitzel with special sweet sauce and Tarutaru sauce



タコの唐揚げ **Fried Octopus** 

€10.20

**Spicy Fried Octopus** 





あぶり豚焼 Aburi Pork Chashu €9.60

Slices Of Marinated Pork



## TAKOYAKI

Takoyaki is ball-shaped Japanese snack made of wheat flour based batter with pieces of octopus inside.





Japanese Tarutaru sauce & Teriyaki sauce







Kara-age is a dish that is made from marinated pieces of chicken that are fried, coated in special flour mix.



Original Japanese Fried Chicken







# **GYOZA DUMPLING**

Choose Cooking method

### PAN BAKED GYOZA

Baked on an iron plate



### CRUNCH CHILI GYOZA

Fried dumplings



Choose Ingredients







PORK

Choose Quantity

**5pcs €6.90** 

10pcs €13.80

### **NOUKO TORI PAITAN RAMEN**

Creamy (Nouko) Chicken soup made by simmering the best chicken parts.

A soup containing healthy ingredients such as chicken collagen & low fat content.





#### **Deluxe Edition**

Cabbage & Bean sprouts, 1 Half Egg, Green Onion, Red Onion, Bamboo shoots, 1 Nori (Only Shoyu), 2 Chicken Chashu, 1 Tsukune Chicken meat ball



DX 濃厚鶏白湯 塩 Deluxe Shio €17.20 Sea salt base soup



DX 濃厚鶏白湯 旨辛 Deluxe Spicy €17.80 Spicy base soup



DX 濃厚鶏白湯 味噌
Deluxe Miso €17.80
Miso: Fermenting soybeans base soup

厚鶏白湯



DX 濃厚鶏白湯 醤油

Deluxe Shoyu

€17.20

Soy sauce base soup

#### Classic Edition

**選 3.** Shoyu €15.60

Soy Sauce Soup Base

Green Onion, Red Onion, Bamboo shoots ,1 Nori (Only Shoyu) 2 Chicken Chashu , 1 Tsukune Chicken meat ball



Sea Salt Soup Base



Spicy Soup Base



Miso: Fermenting soybeans base soup

### JAPANESE TRADITIONAL RAMEN

It is a Japanese traditional ramen that is made by carefully cooking chicken, dried bonito, dried sardines, and kelp to extract the flavor of the soup stock.







中華そば 醤油 Clear shoyu €17.20 Soy Sauce Soup Base

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Without Ajitama Egg €15.90



中華そば 塩 Clear shio €17.20 Sea Salt Soup Base

Without Ajitama Egg €15.90

Light soup!! This one!

Green Onion, Red Onion, Bamboo shoots, 1 Nori, Aji Tama, 2 Chicken Chashu

### **TONKOTSU PORK RAMEN**

Creamy pork broth carefully extracted. Packed with rich flavor.

#### **Deluxe Edition**

**Cabbage & Bean sprouts , 1 Half Egg ,** Green Onion, Red Onion, Bamboo shoots 1 Nori (Only Shoyu), 2 Pork Chashu

DX 濃厚豚骨 味噌

### **Deluxe Tonkotsu Miso**

Miso: Fermenting soybeans base soup

€19.20



DX 渡淳豚骨 塩 Deluxe Tonkotsu Shio Sea salt base soup

€18.60





DX 渡摩豚骨 醬油 Deluxe Tonkotsu Shoyu

Soy sauce base soup

€18.60

#### Classic Edition

Green Onion, Red Onion, Bamboo shoots ,1 Nori (Only Shoyu) 2 Pork Chashu



濃厚豚骨 醤油 Tonkotsu Shoyu €17.20

Soy Sauce Soup Base



濃厚豚骨 塩 Tonkotu Shio

**€17.2**( Sea Salt Soup Base



濃厚豚骨 味噌 Tonkotsu Miso

€17.80

Miso: Fermenting soybeans base soup

### **EXTRA TOPPING**

Ajitama Egg (Soft boild Egg) €1.80 青ねぎ **GreenOnion** €1.60 赤玉ねぎ **Red Onion** €1.60 フライドオニオン Fried Onion €1.60 コーン **Sweet Corn** €1.60 OI Nori 2p (Seaweed) €1.20 Omori men €2.60
Extra Half portion noodles In your Ramen

Extra soup €6.80 Additional soup for your ramen.

Kae dama €4.00
A separate plate of one portion of noodles.

Oimeshi

Add a small amount of rice to the leftover soup and enjoy it till the last bite!

温野菜		豆腐	
Boild Veggie	€2.50	Tofu 2p	€2.20
スパイシーパースト		野菜かき揚げ	
Spicy paste	€1.50	Kaki age (Vegetable Tempra)	€3.20
*>4		鶏の唐揚げ	
Bamboo shoots (Menma)	€2.80	Kara-age 2p	€3.20
鶏むねチャーシュー		鶏カツ	
Chicken chashu 3p	€3.20	Chicken Katsu	€4.50
豚チャーシュー		スペシャルトッピング	
Pork Chashu 3p	€3.60	Special Topping	€4.20
鶏つくね		• Ajitama Egg • Tsukune 1p	
Tsukune 3p (Chicken Meat ba	ll) <b>€2.20</b>	• Chicken Chashu 2p • Nori 1p	

### MAZEMEN

Thick Noodles with a sauce and ingredients (Broth less)

### **Deluxe Edition**

2pcs Karaage Fried chicken, Bean sprouts, Cabbage

Green onion, Fried onion, Bamboo shoots, Nori 2pcs, Ajitama Egg, Diced Chicken or Diced Spicy Chicken, Thick Noodles The "Deluxe" includes added fried chicken and vegetables (cabbage and bean sprouts).





Deluxe Spicy Maze men €19.40

#### Classic Edition

Green onion, Fried onion, Bamboo shoots, Nori 2pcs, Ajitama Egg, Diced Chicken or Diced Spicy Chicken, Thick Noodles





**EXTRA TOPPING** 

まぜそは麺大盛り Extra Maze men Noodles

€3.00



Mix all the ingredients carefully with the sauce.

## **RICE DISHES**



鶏恵揚げ井 Teriyaki Karaage Don €14.20

Japanese Fried Chicken Rice bowl



ソース鶏カツ井 (りょ) Sauce Katsu Don €14.50

Chicken Schnitzel With Okonomi Sauce Rice bowl



厥焼井 Aburi Pork Chashu Don €14.20

Pork Slices With Garlic Teriyaki Sauce Rice bowl



野菜かき揚げ井 Vegetable Tempura Don €14.20

Mix vegetable Tempura Rice bowl Daikon Oroshi & Tsuyu Sauce



鶏カツカレー

(حلال)

Chicken Katsu Curry

€15.80

Chicken Schnitzel With Japanese Curry



鶏唐揚げカレー

حلال

Chicken Kara age Curry

£15 20

€15.60

Japanese Fried Chicken With Japanese Curry



海老フライカレー

**Ebi Fry Curry** 

€15.20

Fried Breaded Prawn With Japanese Curry



野菜かき揚げカレー <sup>※※</sup> Kakiage Curry €15.20

Mixed Vegetable Tempura With Japanese Vegan Curry



豆腐カレー Tofu Curry

Tofu Curry

Fried Tofu With
Japanese Vegan Curry



**Omori (Extra Rice)** 

**£2.50** 



Ajitama Topping €1.80

**Japanese Rice** 

Medium **€3.40** 

Large **€4.20** 



## **VEGAN RAMEN**

Our vegetarian soup ramen is creamy soup with stock made out of 10 different vegetables blended with soy milk.





Miso: Fermented Soy Bean Paste Soup Base €16.80







**Shio Ramen** Sea Salt Soup Base



€15.90



**Spicy Ramen Spicy Soup Base** 





### **EXTRA TOPPING**

<b>味玉</b>	
Ajitama Egg (Soft boild Egg)	€1.80
青ねぎ	
GreenOnion	€1.60
赤玉ねぎ	
Red Onion	€1.60
フライドオニオン	
Fried Onion	€1.60
コーン	
Sweet Corn	€1.60
ФÜ	
Nori 2p (Seaweed)	€1.20

Omori men €2.60 Extra Half portion noodles In your Ramen

Extra soup €6.80 Kae dama €4.00 A separate plate of one portion of noodles. Oimeshi

Additional soup for your ramen. Add a small amount of rice to the leftover soup and enjoy it till the last bite!

温野菜		豆腐	
Boild Veggie	€2.50	Tofu 2p	€2.20
スパイシーパースト		野菜かき揚げ	
Spicy paste	€1.50	Kaki age (Vegetable Tempra)	€3.20
*>*		鶏の唐揚げ	
Bamboo shoots (Menma)	€2.80	Kara-age 2p	€3.20
鶏むねチャーシュー		鶏カツ	
Chicken chashu 3p	€3.20	Chicken Katsu	€4.50
豚チャーシュー		スペシャルトッピング	
Pork Chashu 3p	€3.60	Special Topping	€4.20
鶏つくね		• Ajitama Egg • Tsukune 1p	
Tsukune 3p (Chicken Meat ball)	€2.20	• Chicken Chashu 2p • Nori 1p	

# **VEGETARIAN DISHES**



キムチ Kimchi €5.20 Pickled Spicy Cabbage



Spicy Menma €5.20 **Spicy Bamboo Shoots** 



Wakame €5.00 **Healthy Marinated Seaweed** 



**Edamame** €6.00 **Boiled Soy Beans with Sea Salt** 



Yamitsuki Cabbage Cabbage & Shio konbu €6.00



Chili Crisp Cold Tofu Silky tofu topped €6.80 with spicy chili crunch.



Kakiage €6.40 Mixed Vegetable Tempura with Daikon oroshi & Tsuyu



Japanese Aonori with Ketchup



Gyoza Dumpling 5st €6.90





Crispy Lumpia



野菜かき揚げ井 Vegetable Tempura Don €14.20 Mix vegetable Tempura Rice bowl Daikon Oroshi & Tsuyu Sauce



豆腐ワカメサラダ Tofu Wakame salad €12.20 Salad With Wakame and Tofu



€15.20

**Kakiage Curry** 

Mixed Vegetable Tempura With Japanese Vegan Curry



Sesame dressing

**Tofu Curry** 

Fried Tofu With Japanese Vegan Curry

## **DESSERT**

もちアイス

# **Mochi Ice Cream**

Caramel 2pcs €6.20

Matcha 2pcs €6.20



Mango 2pcs

€6.20

**%Whipped cream is not vegan** 



Mochi ice cream is a Japanese confection made from mochi, the Japanese rice cake With an ice cream filling.



抹茶どら焼き

# Matcha Dorayaki €5.90

This is a delightful Japanese dessert featuring Matcha flavored pancakes filled with sweet red bean paste.

チーズケーキ

Cheese cake

€6.80

Light and fluffy Japanese-style cheesecake with a delicate texture.

