



Welcome to yakitori no ippei

Yakitori no Ippei is a Izakaya specialized in the yakitori of pork.

We are proud to offer you the Muroran Yakitori, our regional dish, for more then 70 years!

We have a solid belief that we prepare the ingredients from Hokkaido, which we can trust on their producers. And for sauce we produce, we have been keeping the same quality as the original one since we established.

For the salt we use, we blend natural ones which we roast by ourselves, simply emphasizing the taste of meat. Let's start by introducing you the way to order in a Izakaya!

1- First please choose and order your drink. (the drinks page is at the end of the menu)

2- During we prepare your drink, look at our menu and choose some dish.

3- When your drink arrives, order a few dishes.

Don't order everything at once. Start with a few dishes and continue during your meal.

When you want to order more, wave the waiter and say loudly :

« Sumimassen!!! » (Excuse me!!!)

Dining in a Izakaya its choosing in a variety of small different dishes and sharing with friends, colleagues or family member.

With your first drink you will receive a small appetizer that you didn't order. What's that!?

It's called Otooshi. In japan there is a table charge when you sit in a restaurants, and an appetizer comes with it, that's the Otooshi.

[Our restaurant is also supposed to serve Otooshi for 200 yen.]

If you come alone, you can order yakitori individually. If you're two persons or more you have to order yakitori per pair.

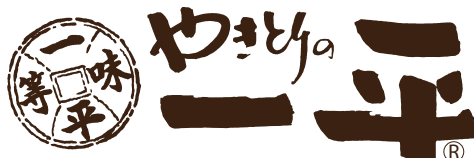
With each type of yakitori you have the choice of sauce (tare) or salt (shio), make a diverse choice! With the salt yakitori you can also order an extra « spicy miso » (karashi miso) that you spread on your yakitori with your chopstick, it's delicious.

When you order, point the dish written in Japanese to the waiter. It will be easier.

Itadakimassu!!! Bon appétit!!!

Choose Tare (sauce) or Shio (salt) for each plate off Yakitori

The alphabets next to the Japanese names show you the way to read them in Roman.



FOOD menu

Yakitori of Pork 室蘭 焼き鳥 Muroran Yakitori

- Yakitori of Pork shoulder with onion **230 Yen**
- Special version (with spicy miso) **260 Yen**
- トントロ Tontoro Pork jowl **220 Yen**
- シロ Shiro Pork guts **230 Yen**
- タン Tan Pork tongue **210 Yen**
- ハツ Hatsu Pork heart **210 Yen**
- レバー Lebā Pork liver **210 Yen**

Yakitori of Chicken

- 親鳥精肉 Yakitori Chicken Yakitori **220 Yen**
- 若鳥精肉 Wakadori Young chicken leg **220 Yen**
- 白レバー Shiro Leba Chicken liver **240 Yen**
- 鶏皮 Tori Kawa Grilled chicken skin **210 Yen**
- 砂肝 Sunagimo Chicken gizzards **210 Yen**
- ポンポチ Pon pochi Chicken tail **210 Yen**
- 鶏ハツ Tori Hatsu Chicken heart **210 Yen**
- 手羽先 Tebasaki **420 Yen**

Chicken wing (2 pieces of skewer)

*Choose the taste from the followings

[salt / plum / curry]

Original YAKITORI 創作やきとり

- 昔なつかし魚肉ソーセージ **300 Yen**
Mukashinagara no gyoniku sōsēji
Old fashioned fish cake sausage on a Yakitori
- 室蘭名物 殻付きうずらの炭火焼 **220 Yen**
Uzura no kara-tsuki guriru
Muroran quail eggs grill in their shell
- もちベーコン Mochi bacon **330 Yen**
Yakitori of rice cake wrapped in slice of pork belly
- アスパラベーコン Aspara bacon **330 Yen**
Grilled asparagus wrapped in slice of pork belly

Yakitori of vegetable with slice of pork belly

やさい焼き Yasai Yaki

- プチトマト肉巻き Puchitomato niku-maki **330 Yen**
Cherry Tomatoes wrapped in slice of pork belly
- 万能ねぎ肉巻き Bannō negi niku-maki **330 Yen**
Green onions wrapped in slice of pork belly

Minced chicken meatball つくね Tsukune

- つくね Tsukune **300 Yen**
Minced chicken meatball dip in Ippei sauce
- おろしつくね Oroshi Tsukune **330 Yen**
Minced chicken meatball served with
grated Daikon(Japanese Radish)
- ししとうつくね Shishitō tsukune **330 Yen**
Japanese green pepper stuffed with
minced chicken dip in teriyaki sauce
- スープカレーつくね Sūpukarē tsukune **330 Yen**
Soup Curry with minced chicken meatball
- スープカレーチーズつくね **360 Yen**
Sūpukarēchīzu tsukune
Soup Curry with minced chicken meatball,
stuffed with cheese
- チーズつくね Chīzu tsukune **350 Yen**
Salted minced chicken meatball stuffed with cheese
- 月見つくね Tsukimi tsukune **330 Yen**
Chicken meatball with Teriyaki sauce & Fresh egg yolk
- 梅つくね Ume tsukune **330 Yen**
Chicken meatball with plum and shiso(Japanese basil)
- 青なんばん激辛つくね **360 Yen**
Ao namban gekikara tsukune
Chicken meatball with green chili

FOOD menu

Grilled Vegetables 野菜焼き Yasai-yaki

- ネギ Negi Yakitori of Japanese green onion **240 Yen**
- ししとう Shishi tou **260 Yen**
Yakitori of Japanese green pepper
- しいたけ Shiitake **280 Yen**
Yakitori of Shiitake mushroom
- アスパラ Asupara **600 Yen**
Grilled Asparagus (limited seasonal)
- ナス焼き Nasu-yaki Grilled Eggplant **580 Yen**

Warm vegetables 温野菜 On yasai

- 丸ごと玉ねぎ Marugoto tamanegi **450 Yen**
Baked whole onion with ponzu sauce.
- メークインの芋バター Mēkuin no imo batā **550 Yen**
Oven baked potato bites with Butter

Salads 冷菜サラダ Rei sai sarada

- 和風サラダ Wafū sarada Salad Japanese style **750 Yen**
- 根菜サラダ Konsai sarada **750 Yen**
Salad with root vegetables
- ラーメンサラダ Rāmensarada **780 Yen**
Original cold ramen salad served with vegetable
- シーザーサラダ Shīzāsarada Caesar salad **800 Yen**

Stew 煮込み Nikomi

- もつ煮込み Motsu nikomi **880 Yen**
Stewed pork tripe in soy milk broth
- スタミナもつ煮込み Stamina motsu nikomi **900 Yen**
Stewed pork tripe in spicy soy milk broth

Deep fried 揚げ物 Agemono

- フライドポテト Furaidopoteto Fried potatoes **500 Yen**
- チキンチーズ大葉揚げ Chikinchizu ōba-age **650 Yen**
Sliced chicken, cheese and a shiso leaf rolled together and fried
- 鳥皮せんべい Tori kawa senbei **680 Yen**
fried chicken skin chips
- チーズカリカリ揚げ Chīzucarikari-age **550 Yen**
Crispy fried cheese
- ごぼうのから揚げ Gobō no kara age **580 Yen**
Deep fried burdock chips
- ザンギ Zangi **600 Yen**
Deep fried chicken with Hokkaido style
(soy sauce and ginger flavor)
- 學亭オリジナル揚げじゃが **580 Yen**
Manabi tei Original age jyaga
Fried whole potato
- たこから揚げ Tako kara age **680 Yen**
Deep fried octopus(tako)

Sashimi of fresh raw meat 刺身

- ユッケ Yukke **900 Yen**
Diced fresh raw horse meat with egg yolk

Handmade tofu 手作り寄せ豆腐 Tedzukuri yosetōfu

- 冷奴 Hiya yakko **380 Yen**
Cold tofu with fresh Yama-wasabi
- 揚げ出し豆腐 Age dashi dofu **600 Yen**
Deep fried tofu in soy sauce broth
- 湯豆腐 Yudoufu **650 Yen**
Boiled tofu in pot (available from October to May)

FOOD menu

A la carte 一品

- つけもの Tsukemono **550 Yen**
Assorted Japanese-style pickles
- モロキュー Moro kyū **450 Yen**
Cold fresh cucumber with bean paste
- 枝豆 Edamame Boiled salty green soybeans **450 Yen**
- 揚げ納豆 Age natto **600 Yen**
Natto(Fermented soy beans)
wrapped in deep fried tofu

Rice ごはん Gohan

- 梅おにぎり Ume onigiri **330 Yen**
Rice ball with pickled plum wrapped in dried seaweed,
with miso soup
- おかかおにぎり Okaka onigiri **330 Yen**
Rice ball with dried bonito,with miso soup
- こんぶおにぎり Kombu onigiri **330 Yen**
Rice ball with Konbu (kelp),with miso soup
- シャケおにぎり Syake onigiri **360 Yen**
Rice ball with Grilled Salmon flake , with miso soup
- 焼きおにぎり Yaki onigiri **420 Yen**
Grilled rice ball with cheese and dried bonito
with butter , with miso soup
- 天むす Tenmusu **420 Yen**
Tempura shrimp with Rice ball , with miso soup
- ライス (小) Rice (shou) **280 Yen**
Rice in small bowl , with miso soup
- ライス (大) Rice (dai) **330 Yen**
Rice in large bowl , with miso soup
- のり茶漬け Nori chazuke **480 Yen**
Rice in green tea broth soup with seaweed topping
- 梅茶漬け Ume chazuke **530 Yen**
Rice in green tea broth soup with Plum

- シャケ茶漬け Syake chazuke **580 Yen**
Grilled flaked salmon & rice with green tea broth soup
- 土鍋鶏ぞうすい Donabe tori zousui **780 Yen**
Chicken broth soup & Rice porridge in pot
- 豚丼 Buta don **980 Yen**
Grilled sliced Pork with teriyaki sauce on Rice bowl ,
with miso soup
- ミニそば Mini soba **450 Yen**
Small-sized Soba (Buckwheat noodles) (Hot or Cold)
- お味噌汁 O miso shiru Miso soup **150 Yen**

セットメニュー Set menu

- マジ得! まなび亭セット **5,000 Yen**
Maji toku Manabi tei set

Note: 1) You can order this menu from 2 persons.
2) Please drink the beverages up before you
order another glass.
3) It might be possible to modify the contents,
depending on seasons.

- < Food > • Japanese pickles
- 6 kinds of Yakitori
- Ramen salad
- Stewed pork tripe in soy milk broth
- Fried potatoes
- Grilled rice
- Miso soup
- < Drink > • Sake
- Beer
- Shochu
- Chu-hi (Shochu hi-ball) • Hi-ball
- Soft drink

Dessert デザート

- バニラアイスクリーム Banira aisū kurīmu **400 Yen**
Vanilla ice cream
- りんごシャーベット Ringo shābetto **400 Yen**
Apple sorbet

Drink menu

Beer (Asahi Super Dry) ビール Bīru

- 中ジョッキ Chu Jokki **620 Yen**
Draft beer (approx. 360ml)
- 大ジョッキ Dai jokki **880 Yen**
Draft beer (approx. 700ml)
- ピッチャー Pitcher **2,700 Yen**
Draft beer in a beer pitcher (approx. 1.8L)
- ドライゼロ Dry zero Non-alcohol beer **520 Yen**

Chu-hi & Sour チューハイとサワー Chu hai to Sawā

- チューハイ Chu-hi **500 Yen**
Shochu(Japanese distilled liquor) and soda
- レモンサワー Lemon sawā **520 Yen**
Lemon flavored shochu and soda
- ウーロンハイ ūron hai **520 Yen**
Shochu and Oolong tea
- 緑茶ハイ Ryokucha hai **520 Yen**
Shochu and green tea
- カルピスサワー Carupisu sawā **520 Yen**
Shochu, soda and Calpis (Calpico)
- 梅サワー Ume sawā **520 Yen**
Plum flavored shochu and soda
- グレープフルーツサワー Grape Furūtsu sawā **520 Yen**
Grapefruit flavored shochu and soda
- 巨峰サワー Kyohou sawā **520 Yen**
Grape flavored shochu and soda
- 津軽リンゴサワー Tsugaru ringo sawā **520 Yen**
Tsugaru-apple flavor shochu and soda
- 沖縄シークワサーサワー **520 Yen**
Okinawa sīkuwāsā sawā
Okinawa Green lemon flavored shochu and soda
- 沖縄マンゴーサワー Okinawa mangō sawā **520 Yen**
Okinawa mango flavored shochu and soda
- 白桃酒サワー Hakutou shu sawā **520 Yen**
White peach liquor, shochu and soda

Gin ジン

- Ginon Gin サワー Ginon Gin sawā **550 Yen**
Ginon Gin flavored shochu and soda

Whisky(Hi-ball) ウイスキー (ハイボール)

Uisukī (hai bōru)

- 角ハイボール Kaku hai bōru Whisky and soda **500 Yen**
- 角ハイジンジャー Kaku hai jinjyā **550 Yen**
Whisky and Ginger ale
- 角ハイコーク Kaku hai kōku **550 Yen**
Whisky and Coca cola
- メガ角ハイボール Mega kaku hai bōru **880 Yen**
Whisky and soda (big size)
*For making those Kaku hi-balls stronger,
please say "Koime" after calling the name of items,
by adding 50 yen more for each one.
- スーパーニッカハイボール **580 Yen**
Super Nikka hai bōru Super Nikka Freezing Hi-ball
- ジャックダニエルハイボール **550 Yen**
Jack Daniel hai bōru Jack Daniel with soda
- ニッカフロンティアハイボール **600 Yen**
Nikka Frontier hai bōru Nikka Frontier Hi-ball
*For making those premium hi-balls (Super Nikka,
Jack Daniel, and Nikka Frontier) stronger, please say
"Koime" after calling the name of items, by adding
100 yen more for each one.

Cocktail カクテル kakuteru

- カシスソーダ Kasisu sōda Cassis soda **500 Yen**
- カシスウーロン Kasisu ūron Cassis-Oolong **500 Yen**
- カシスオレンジ Kasisu orenji Cassis-Orange **500 Yen**
- カシスグレープフルーツ **500 Yen**
Kashisu gurēpu furūtsu Cassis-Grapefruit
- クーニャン Kū nyan Peach-Oolong **500 Yen**
- ピーチオレンジ Pīchi orenji Peach-Orange **500 Yen**
- カルーアミルク Karūa miruku Kahlua-Milk **500 Yen**
- SUI ジンソーダ Sui Jin sōda Sui Gin soda **500 Yen**

Wine ワイン Wain

- グラスワイン (赤・白) **450 Yen**
Gurasu wain (aka,shiro)
Wine (red or white) in a glass
- ヴァルモン (赤) Varumon (aka) **1,850 Yen**
Volmon France (red)
- レ・ミュレイユ (赤) Re myureiyu (aka) **2,500 Yen**
Les Murailles France (red)

Drink menu

Soft drink ソフトドリンク Sofuto dorinku

- ウーロン茶 ūron cha Oolong tea **350 Yen**
- 緑茶 ryokucha Cold Green tea **350 Yen**
- コカ・コーラ Koka kōra Coke a Cola **350 Yen**
- カルピスジュース Karupisu jyūsu **350 Yen**
Calpis juice (Calpico)
- オレンジジュース Orenji jyūsu Orange juice **350 Yen**
- グレープフルーツジュース **350 Yen**
Gurēpu furūtsu jyūsu Grapefruit juice
- メロンソーダ Meron sōda Melon-flavored soda **350 Yen**
- ジンジャーエール Jinjyā ēru Ginger ale **350 Yen**
- ファンタレモン Fanta Remon Fanta Lemon **350 Yen**
- ソーダ水 sōda sui Soda **200 Yen**

Japanese Sake (one glass)

地酒 (日本酒) Jizake (Nihonsyu)

- 定番酒 (高清水) Teiban syu (Takashimizu)
Standard Sake (Takashimizu)
 - One glass **500 Yen**
 - Two glasses **950 Yen**
- 玉乃光 94(純米吟醸)
Tamanohikari kyū jyū yon (Junmai-Ginjo) **700 Yen**
- 国稀鬼ころし Kunimare Oni Koroshi **700 Yen**
- 二世古 (純米) Niseko (Junmai) **700 Yen**
- 菊姫 (にごり酒) Kikuhime (Nigori sake) **700 Yen**
- 久保田千寿 Kubota Senju **780 Yen**
- 花垣 (純米) Hanagaki (Junmai) **780 Yen**
- 八海山 (本醸) Hakkaizan (Honjo) **780 Yen**
- 蘭心 (純米吟醸) Ran shin (Junmai-Ginjo) **780 Yen**
- 蘭の舞 (純米) Ran no mai (Junmai) **800 Yen**
- 𠂇張鶴 (純) Shime hari tsuru (Jun) **880 Yen**
- 出羽桜 (桜花吟醸) Dewazakura (Ginjo) **950 Yen**

Liqueur liquor リキュール酒 Rikyūru syu

- 鶴梅ゆず Tsuru ume yuzu Yuzu-Plum sake **550 Yen**
- 鶴梅完熟梅酒 Tsuru ume kanjyuku umesyu **550 Yen**
Plum sake
- 文佳人生搾りみかん **550 Yen**
Bunkajin nama shibori mikan Orange sake

Liqueur liquor リキュール酒 Rikyūru syu

- 三井の寿 白い梅酒 **550 Yen**
Mii no kotobuki shiroi umesyu Plum nigori sake
- 千代結び ウルトラピーチ **550 Yen**
Chiyo musubi ultra peach Peach sake
- 庭うぐいす 梅酒 鶯とろ **550 Yen**
Niwa uguisu umesyu ou toro
Plum-flavored Japanese sake

Topping for drink 割物 Wari mono

- 梅干 Ume boshi Plum (3 pieces) **330 Yen**
- 生レモンスライス **330 Yen**
Nama remon suraisu Fresh lemon slices

Shochu (one glass) 焼酎 Shochu

- 昔なつかし梅割 **480 Yen**
Mukashi natsukashi ume wari
Shochu with plum (Japanese traditional style)

Drink menu

◎芋焼酎 Imo Jyouchu Shochu made from potatoes

- 本日のおすすめ Honjitsu no osusume **950 Yen**
Today's Recommendation
- 山ねこ (宮崎) Yamaneko (Miyazaki) **980 Yen**
- 刀 (鹿児島) Katana (Kagoshima) **980 Yen**
- 五島灘 (長崎五島列島) Gotou nada **980 Yen**
(Nagasaki Gotou Rettou)
- 毘六 (宮崎) Kiroku (Miyazaki) **980 Yen**
- 蔵の師魂 (鹿児島) Kura no shikon **980 Yen**
(Kagoshima)
- もぐら (鹿児島) Mogura (Kagoshima) **980 Yen**

◎麦焼酎 Mugi Jyouchu Shochu made from wheat

- 麦冠情け嶋 (八丈島) Bakkan nasake jima **980 Yen**
(Hachijyo jima)
- トヨノカゼ (大分) Toyo no kaze (Oita) **980 Yen**

◎米焼酎 米焼酎 Kome Jyouchu Shochu made from rice

- 八海山よろしく千萬 (新潟) **880 Yen**
Hakkaisan yoroshikusenman(Niigata)
- 銀香露 (福岡) Ginkouro (Fukuoka) **880 Yen**

◎小瓶 Ko bin Small bottles

- いいちこ (大分 / 麦 360ml) **980 Yen**
lichiko (Oita / wheat 360ml)