



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 **220 Yen**
- ハツ Hatsu Pork heart **210 Yen**
- レバー Lebā Pork liver **210 Yen**
- スペアリブ Supearibu Sparerib **720 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**
- 鳥皮 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]

Beef

- 牛タン (皿盛) Gyū tan (saramori) **1,580 Yen**
- Beef tongue (plate)

Shiraoi Beef (Limited)

- 白老牛 Shiraoi Gyū **750 Yen**
- Yakitori of Wagyu beef from Shiraoi region
- 白老牛あみ焼きステーキ **2,400 Yen**
- Shiraoigyū amiyaki sutēki Wagyu Steak from Shiraoi (plate)

Original YAKITORI 創作やきとり

- 昔なつかし魚肉ソーセージ **300Yen**
- Mukashinagara no gyoniku sōsēji
- Old fashion Fish cake sausage on a Yakitori

- 室蘭産 殻付きうずらの炭火烧 **220 Yen**

Muroran san Uzura no sumibi yaki

Quail Eggs grill in their shells

- 鶏ささみ (梅、わさび) **260 Yen**

Torisasami, ume, wasabi Yakitori of Chicken
tenderloin serve with plum jam and Wasabi

- もちベーコン Mochi bacon **330 Yen**

Yakitori of rice cake wrap in slice of pork belly

- アスパラベーコン Aspara bacon **350 Yen**

Grilled asparagus wrap 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 wrap in slice of pork belly

- 万能ねぎ肉巻き Bannō negi niku-maki **330 Yen**

Green onions wrap 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 serve 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 **280 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

FOOD menu

- 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 (limited seasonal)

Grilled Vegetables 野菜焼き Yasai-yaki

- ネギ Negi **240 Yen**

Yakitori of Japanese green onion

- ピーマン Pīman **260 Yen**

Yakitori of small bell pepper

- 栗カボチャ Kuri kabocha **260 Yen**

Yakitori of Japanese Pumpkin

- 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**

- 塩煎り銀杏 Shioiri ichō **880 Yen**

Ginkgo nuts with grilled salt in pot

(available from September to April)

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

- ポテトベーコン Potetobēkon **650 Yen**

Baked potato and bacon with cheese

Salads 冷菜サラダ Rei sai sarada

- 丸ごと皮むきトマト **450 Yen**

Marugoto kawa muki tomato

Whole and peeled fresh tomato

served on olive oil and finely grated onion

- 和風サラダ Wafū sarada Salad Japanese style **750 Yen**

- ラーメンサラダ Rāmensarada **780 Yen**

Original cold ramen salad serve with vegetable

- シーザーサラダ Shīzāsarada Caesar salad **800 Yen**

- ホワイトアスパラサラダ **850 Yen**

Howaito asupara sarada White asparagus & vegetable salad

- えびとアボカドのカリカリチーズサラダ **880 Yen**

Ebi to abokado no karikari chīzusarada

Shrimp, Avocado salad with crispy parmesan cheese

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

- 豚角煮 Buta kakuni **750 Yen**

Pork Kakuni(Boiled tender pork in soy sauce broth)

Deep fried 揚げ物 Agemono

- フライドポテト Furaidopoteto Fried potatos **500 Yen**

- チキンチーズ大葉揚げ Chikinchīzu 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

- 国産にんにくのホクホク揚げ **680 Yen**

Kokusan Nin'niku no hokuhoku age

Yakitori of deep fried garlic made in Japan

- チーズカリカリ揚げ Chīzucarikari-age **550 Yen**

Crispy fried cheese

FOOD menu

- ごぼうのから揚げ Gobō no kara age **580 Yen**

Deep fried burdock chips

- 特製ザンギ Tokusei Zangi **660 Yen**

Deep fried chicken with Hokkaido style

- 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

- 馬レバー刺 Uma rebā sashi **1,100 Yen**

Raw horse liver sashimi

- 馬刺 Basashi Sliced fresh raw horse meat **1,380 Yen**

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 **600 Yen**

Boiled tofu in pot (available from October to May)

A la carte 一品

- つけもの盛り合わせ Tsukemono moriawase **550 Yen**

Assorted Japanese-style pickles

- モロキュー Moro kyū **450 Yen**

Cold fresh cucumber with bean paste

- 味噌おでん Miso Oden **500 Yen**

Konjac and fish cake with miso sauce (2 skewers)

- 枝豆 Edamame Boiled salty soy beans **450 Yen**

- 揚げ納豆 Age natto **600 Yen**

Natto(Fermented soy beans)wrapped in deep fried tofu

ice & Rice with hot green tea ごはんとお茶漬け Gohan to Ochazuke

*Rice balls, rice bowls are served with miso soup.

- 梅おにぎり Ume onigiri **330 Yen**

Rice ball with pickled plum wrapped in dried seaweed

- おかかおにぎり Okaka onigiri **330 Yen**

Rice ball with dried bonito

- こんぶおにぎり Kombu onigiri **330 Yen**

Rice ball with Konbu (kelp)

- シャケおにぎり Syake onigiri Rice **360 Yen**

ball with Grilled Salmon flake

- 焼きおにぎり Yaki onigiri **420 Yen**

Grilled rice ball with cheese and dried bonito with butter

- 天むす Tenmusu **420 Yen**

Tempura shrimp with Rice ball

- ライス (小) Rice (shou) Rice in small bowl **280 Yen**

- ライス (大) Rice (dai) Rice in large bowl **330 Yen**

- 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

- 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**

Dessert デザート

- りんごシャーベット Ringo shābetto **400 Yen**

Apple sorbet

- わらびもちとバニラアイスの胡麻ソース **600 Yen**

Warabi mochi to banira aisu no goma sōsu

Vanilla ice cream and bracken-starch

dumplings with sesame sauce

- バニラアイスクリーム Banira aisu kurīmu **400 Yen**

Vanilla ice cream

- アイス大福 **440 Yen**

Aisu daifuku Ice cream in a soft rice cake

- アイス大福パーティ Aisu daifuku pāti **880 Yen**

Ice cream in a soft rice cake (for 2-3 persons)

Drink menu

Beer (Asahi Super Dry) ビール Bīru

- 中ジョッキ Chu Jokki **600 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)
- アサヒ黒生ビール **680 Yen**
Asahi kuro nama bīru Dark beer
- ハーフ & ハーフ Hāfu and hāfu **680 Yen**
Mixed draft beer and dark beer
- 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
- ライムサワー Lime sawā **520 Yen**
Lime flavored shochu 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 Shochu and Oolong tea **520 Yen**
- 緑茶ハイ Ryokucha hai Shochu and green tea **520 Yen**
- 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 sikuwāsā 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
- 生しぼりレモンサワー **600 Yen**
Nama shibori Lemon sawā Shochu, soda and flesh lemon
- 生しぼりグレープフルーツサワー **600 Yen**
Nama shibori Grape Furūtsu sawā
Shochu, soda and flesh grapefruits
- フローズンレモンサワー Furōzun Lemon sawā **600 Yen**
Shochu, soda and frozen lemon
- おかわりサワー Okawari sawā **450 Yen**
Another glass of soda (*available only for frozen lemon)

Gin ジン Jin

- Ginon Gin サワー Jinon Jin sawā **550 Yen**
Ginon Gin and soda

Cocktail カクテル kakuteru

- カシスソーダ Kasisu sōda Cassis soda **550 Yen**
- カシスウーロン Kasisu ūron Cassis-Oolong **550 Yen**
- カシスオレンジ Kasisu orenji Cassis-Orange **550 Yen**
- カシスグレープフルーツ **550 Yen**
Kashisu gurēpu furūtsu Cassis-Grapefruit
- カンパリスーダ Kanpari sōda Campari soda **550 Yen**
- カンパリオレンジ **550 Yen**
Kanpari orenji Campari-Orange
- カンパリグレープフルーツ **550 Yen**
Kanpari gurēpu furūtsu Campari-Grapefruit
- クーニャン Kū nyan Peach-Oolong **550 Yen**
- ピーチオレンジ Pīchi orenji Peach-Orange **550 Yen**
- カルーアミルク Karūa miruku Kahlua-Milk **550 Yen**
- キール Kīru Kir **550 Yen**
- ジンバック Jin bakku Gin Buck **550 Yen**
- サムライ Samurai **550 Yen**
- ジントニック Jin tonikku Gin Tonic **550 Yen**
- ティフィンアイスティー **550 Yen**
Tifin aisu tī Tiffin Iced tea
- オペレーター Operētā Operator **550 Yen**

Drink menu

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)
- フローズンレモン角ハイボール **600 Yen**
Furōzun Lemon kaku hai bōru Whisky and frozen lemon
- おかわり角ハイボール Okawari kaku hai bōru **450 Yen**
Another glass of whisky (*available only for frozen lemon)
- For making whisky stronger, please say
"koime" and we serve you for stronger one.
(Plus 50 yen)
- ジャックダニエルハイボール **550 Yen**
Jack Daniel hai bōru Jack Daniel Hi-ball

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 **350 Yen**
Melon-flavored soda
- ジンジャーエール Jinjyā ēru Ginger ale **350 Yen**
- アップルソーダ Appuru sōda Apple soda **350 Yen**
- ソーダ水 sōda sui Soda **200 Yen**

Sake

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) **700 Yen**
Tamanohikari kyū jyū yon (Junmai-Ginjo)
- 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**
- め張鶴 (純) Shime hari tsuru (Jun) **880 Yen**
- 八海山 (大吟醸) Hakkaizan (Dai-Ginjo) **950 Yen**
- 出羽桜 (桜花吟醸) Dewazakura (Ginjo) **950 Yen**
- 北海道地酒三種飲み比べセット **1,500 Yen**
Hokkaido Jizake Sanshu nomikurabe setto
3 Types of Japanese Sake brewed in Hokkaido

Japanese Sake (720ml) 地酒 4 合瓶 Jizake Shi gou bin

- 玉乃光 94(純米吟醸) **2,600 Yen**
Tamanohikari kyū jyū yon (Junmai-Ginjo)
- 国稀鬼ころし Kunimare Oni Koroshi **2,600 Yen**
- 久保田千寿 Kubota Senju **3,000 Yen**
- 蘭の舞 (純米) Ran no mai (Junmai) **3,300 Yen**
- 八海山 (吟醸) Hakkaizan (Dai-Ginjo) **3,600 Yen**

Liqueur Shocyu

Liqueur liquor リキュール酒 Rikyūru syu

- 鶴梅完熟梅酒 **750 Yen**
Tsuru ume kanjyuku umesyu Plum sake
- 文佳人生搾りみかん **750 Yen**
Bunkajin nama shibori mikan Orange sake
- 鶴梅ゆず **750 Yen**
Tsuru ume yuzu Yuzu-Plum 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

Shocyu (one glass) 焼酎 Shochu

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

◎芋焼酎 Imo Jyouchu Shochu made from potatoes

- 本日のおすすめ Honjitsu no osusume **900 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) **980 Yen**
Gotou nada (Nagasaki Gotou Rettou)
- 毘六 (宮崎) Kiroku (Miyazaki) **980 Yen**
- 蔵の師魂 (鹿児島) **980 Yen**
Kura no shikon (Kagoshima)
- もぐら (鹿児島) Mogura (Kagoshima) **980 Yen**
- さつま寿 (鹿児島) **980 Yen**
Satsuma Kotobuki (Kagoshima)

◎麦焼酎 Mugi Jyouchu Shochu made from wheat

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

◎米焼酎 Kome Jyouchu Shochu made from rice

- 八海山 よろしく千萬 (新潟) **880 Yen**
Hakkaizan Yorosiku sen man (Niigata)
- 吟香露 (福岡) Ginkouro (Fukuoka) **880 Yen**

◎乙類 4 合瓶 Otsu rui shi gou bin Shochu (720ml bottle)

- 芋焼酎 Imo Jyouchu Shochu made from potatoes
- 蔵の師魂 (鹿児島) **3,500 Yen**
Kura no shikon (Kagoshima)
- 毘六 (宮崎) Kiroku (Miyazaki) **3,500 Yen**
- さつま寿 (鹿児島) **3,500 Yen**
Satsuma Kotobuki (Kagoshima)
- 刀 (鹿児島) Katana (Kagoshima) **3,500 Yen**

○麦焼酎 Mugi Jyouchu Shochu made from wheat

- 麦冠情け嶋 (八丈島) **3,500 Yen**
Bakkan nasake jima (Hachijyo jima)
- 二階堂 吉四六 (大分) **5,500 Yen**
Nikaidou Kicchomu (Oita)
- 鏡月 (甲類・大びん) Kyougetsu (700ml) **2,000 Yen**
- いいちこ (大分 / 麦 360ml) **990 Yen**
lichiko (Oita / wheat 360ml)

Wine

- グラスワイン (赤・白) Gurasu wain (aka, shiro) Wine (red or white) in a glass	500 Yen	- ラガヴーリン 16 年 Ragavōrin jyū roku nen Lagavulin 16 years	1,200 Yen
- ヴァルモン ルージュ (赤) Varumon Rūjyu (aka) Volmon France (red)	1,850 Yen	- カリラ 12 年 Karira jyū ni nen Caol Ila 12 years	850 Yen
- アランチョ シラー (赤) Arancho shirā (aka) Feudo Arancio Syrah Italy (red)	2,400 Yen	- ニッカ フロム・ザ・バレル Nikka Furomu za bareru Nikka From the Barrel	1,000 Yen
- アランチョ インツォリア (白) Arancho intsuoria (shiro) Feudo Arancio Inzolia Italy (white)	2,400 Yen	- ニッカ カフェグレーン Nikka Kafe gurēn Nikka Coffey Grain	880 Yen
- バレタ カヴァ・ブリュット・ナチュレ (スパークリング) Bareta Kava Buryutto nacyure (supākuringu) Baleta Cava Brut Nature Spain (sparkling)	3,800 Yen	- ニッカ カフェモルト Nikka Kafe moruto Nikka Coffey Malt	880 Yen
- レ・ミュレイユ ルージュ (赤) Re myureiyu Rūjyu (aka) les Murailles France (red)	2,500 Yen	- ニッカ フロンティア Nikka Furontia Nikka Frontier	600 Yen
- ザブ グリッロ (白) Zabu gurirro (shiro) Zabù grillo Italy (white)	2,800 Yen	- ニッカ シングルモルト 余市 Nikka Singuru Moruto Yoichi Nikka Single Malt Yoichi	1,650 Yen
- シャブリ (白) Syaburi (shiro) Chablis France (white)	4,950 Yen	- 山崎 12 年 Yamazaki 12 years	1,800 Yen
		- 白州 Hakusyū	1,200 Yen

Whisky

- アードベッグ 10 年 ādobeggu jyū nen Ardbeg 10 Years	800 Yen	- ジョニーウォーカー 黒 Jyonī uōkā kuro Johnnie Walker Black Label	650 Yen
- シーバスリーガル ミズナラ Shibasurīgaru mizunara Chivas Regal Mizunara	700 Yen	- ジョニーウォーカー ブルーラベル Jyonī uōkā burū raberu Johnnie Walker Blue Label	1,850 Yen
- バルヴェニー カリビアンカスク 14 年 Baruvenī karibian kasuku jyū yo nen The Balvenie Caribbean Cask 14 Years	1,480 Yen	- オールドプルトニー 12 年 ōrudo purutonī jyū ni nen Old Pulteney 12 years	800 Yen
- グレンモーレンジ 18 年 Guren mōrenji jyū hachi nen Glenmorangie 18 years	1,850 Yen	- バランタイン 12 年 Barantain jyū ni nen Ballantine's 12 years	650 Yen
- ザ・グレンリベット 18 年 Za guren ribetto jyū hachi nen The Glenlivet 18 years	1,600 Yen	- イチローズ・モルト & グレーン ブレンデッドウイスキー Ichiro's Malt and Grain burendeddo uisukī / Ichiro's Malt and Grain Brendered Whisky	880 Yen
		- サントリーウイスキー 季 (とき) Suntory Whisky Toki	880 Yen