



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.]

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 **260 Yen**

Special version (with spicy miso) **280 Yen**

- トントロ Tontoro Pork jowl **240 Yen**

- タン Tan Pork tongue **240 Yen**

- シロ Shiro Pork guts **250 Yen**

- レバー Lebā Pork liver **240 Yen**

- カシラ Kashira Pork cheek (salt only) **260 Yen**

Yakitori of Chicken

- 鳥精肉 Tori seiniku Chicken Yakitori **240 Yen**

- 鶏皮 Tori Kawa Grilled chicken skin **220 Yen**

- 白レバー Shiro Leba Chicken liver **260 Yen**

- 鶏ハツ Tori Hatsu Chicken heart **220 Yen**

- 砂肝 Sunagimo Chicken gizzards **220 Yen**

- ポンポチ Pon pochi Chicken tail **220 Yen**

- ささみ Sasami Chicken tenderloin **280 Yen**

*Choose the taste from the followings [salt / plum]

Original YAKITORI 創作やきとり

- 一平オリジナル 殻付きうずらの炭火焼 **240 Yen**

Uzura no kara-tsuki guriru

Muroran Quail Eggs grill in their shell

- つくね Tsukune **300 Yen**

Minced chicken meatball dip in Ippei sauce

- 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)

- おろしつくね Oroshi Tsukune **330 Yen**

Minced chicken meatball serve

with grated Daikon(Japanese Radish)

- スープカレーつくね Sūpukarē tsukune **330 Yen**

Soup Curry with minced chicken meatball

- チーズつくね Chīzu tsukune **330 Yen**

Salted minced chicken meatball stuffed with cheese

- チーズ入りスープカレーつくね **350 Yen**

Chīzu iri sūpukarē tsukune

Soup Curry with minced chicken meatball stuffed with cheese

- アスパラベーコン **330 Yen**

Aspara bacon (limited seasonal)

Grilled asparagus wrap in slice of pork belly

- もちベーコン Mochi bacon **300 Yen**

Yakitori of rice cake wrap in slice of pork belly

Grilled Vegetables 野菜焼き Yasai-yaki

- ネギ Negi **250 Yen**

Yakitori of Japanese green onion

*Choose the taste from the followings

[salt / sauce / bonito flake]

- ししとう Shishi tou **250 Yen**

Yakitori of Japanese green pepper

*Choose the taste from the followings

[salt / sauce / bonito flake]

FOOD menu

- ピーマン Piman **250 Yen**

Yakitori of small bell pepper

- しいたけ Shiitake **270 Yen**

Yakitori of Shiitake mushroom

***Choose the taste from the followings**

[salt / bonito flake / soy sauce and butter]

- ナス焼き Nasu-yaki Grilled Eggplant **580 Yen**

- アスパラ Asupara **580 Yen**

Grilled Asparagus (limited seasonal)

Salads 冷菜サラダ Rei sai sarada

- 丸ごと皮むきトマト **600 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 **750 Yen**

Salad Japanese style

- シーザーサラダ Shizāsarada **780 Yen**

Caesar salad

- ラーメンサラダ Rāmensarada **800 Yen**

Original cold ramen salad serve with vegetable

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 **650 Yen**

Deep fried tofu in soy sauce broth

- 湯豆腐 Yudoufu **600 Yen**

Boiled tofu in pot (available in winter)

Well-cooked Stew 手間ひまかけた煮込み Nikomi

- 牛すじ煮込み Gyu suji nikomi **850 Yen**

Stewed beef tendon in soy sauce broth

Sashimi of fresh raw meat 刺身

- 馬刺 Basashi **1,380 Yen**

Sliced fresh raw horse meat (from Kumamoto prefecture)

A la carte 一品

- らっきょ Rakkyo Pickled scallion **380 Yen**

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

- イカの塩辛 Ika no shio kara Salted squid **450 Yen**

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

Assorted Japanese-style pickles

- モロキュー Moro kyū **500 Yen**

Cold fresh cucumber with bean paste

Deep fried 揚げ物 Agemono

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

Crispy fried cheese

- ごぼうのから揚げ Gobō no kara age **650 Yen**

Deep fried burdock chips

FOOD menu

- 国産にんにくのホクホク揚げ **600 Yen**

Kokusan Nin'niku no hokuhoku age

Yakitori of deep fried garlic made in Japan

- フライドポテト Furaidopoteto **600 Yen**

Fried potatoes / French fries

- 揚げ納豆 Age natto **600 Yen**

Natto (Fermented soy beans) wrapped in deep fried tofu

- 手作り鳥皮せんべい **650 Yen**

Tezukuri Tori kawa senbei

fried chicken skin chips

- ザンギ Zangi **700 Yen**

Deep fried chicken with Hokkaido style

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

*Rice balls, rice bowls

- 梅おにぎり Ume onigiri **350 Yen**

Rice ball with pickled plum wrapped in dried seaweed

- おかかおにぎり Okaka onigiri **350 Yen**

Rice ball with dried bonito

- シャケおにぎり Syake onigiri **380 Yen**

Rice ball with Grilled Salmon flake

- 焼きおにぎり Yaki onigiri **450 Yen**

Grilled rice ball with cheese and dried bonito with butter

- ライス Rice Rice in a bowl **350 Yen**

- 梅茶漬け Ume chazuke **580 Yen**

Rice in green tea broth soup with Plum

- 塩辛茶漬け Shio kara chazuke **600 Yen**

Rice in green tea broth soup with salted squid

- シャケ茶漬け Syake chazuke **600 Yen**

Grilled flaked salmon & rice with green tea broth soup

- 土鍋鶏ぞうすい Donabe tori zousui **900 Yen**

Chicken broth soup & Rice porridge in pot (for 2~3 persons)

Dessert デザート

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

Vanilla ice cream

- わらびもちとバニラアイスの和三盆黒蜜がけ **580 Yen**

Warabi mochi to banira aisū no wasanbon kuromitsu gake

Vanilla ice cream and bracken-starch

dumplings with Japanese sugar sauce

Drink menu

Beer (Asahi Super Dry) ビール Bīru アサヒスーパードライ Asahi SUPER DRY

- 中ジョッキ Chu Jokki **650 Yen**
Draft beer (approx. 360ml)
- ビッチャー Pitcher **2,800 Yen**
Draft beer in a beer pitcher (approx. 1.8L)
- シャンディガフ Shandi gafu **600 Yen**
Shandy Gaff, a cocktail made with beer and ginger ale
- アサヒ黒生ビール **650 Yen**
Asahi kuro nama bīru Dark beer
- ドライゼロ Dry zero Non-alcohol beer **520 Yen**

Cocktail カクテル kakuteru

- カシスソーダ Kasisu sōda Cassis soda **600 Yen**
- カシスウロン Kasisu ūron Cassis-Oolong **600 Yen**
- カシスオレンジ Kasisu orenji Cassis-Orange **600 Yen**
- ピーチソーダ Peach soda **600 Yen**
- ピーチウロン Peach-Oolong **600 Yen**
- ピーチオレンジ Peach orange **600 Yen**

Whisky(Hi-ball) ウイスキー (ハイボール) Uisukī (hai bōru)

- フリージングハイボール Furijingu hai bōru **580 Yen**
Freezing Hi-ball
- ジンジャーハイボール Jinjyā hai bōru **580 Yen**
Whisky and Ginger ale
- コークハイボール Kōku hai bōru **580 Yen**
Whisky and Coca cola

Wine ワイン

- グラスワイン Gurasu wain **500 Yen**
A glassful of wine (red / white)

Chu-hi & Sour チューハイ・ハイサワー Chu hai to Hai Sawā

*If you prefer stronger taste, please say "Koime"
after the name of the item. Then we are supposed to
charge you 50 Yen more per each glass.

- サワー Sawā **500 Yen**
Shochu(Japanese distilled liquor) and soda
- ライムサワー Lime sawā **550 Yen**
Lime flavored shochu and soda
- レモンサワー Lemon sawā **550 Yen**
Lemon flavored shochu and soda
- 梅サワー Ume sawā **550 Yen**
Plum flavored shochu and soda
- ウーロンハイ ūron ha Shochu and Oolong tea **550 Yen**
- 緑茶ハイ Ryokucha hai Shochu and green tea **550 Yen**
- カルピスサワー Carupisu sawā **550 Yen**
Shochu, soda and Calpis (Calpico)
- 巨峰サワー Kyohou sawā **550 Yen**
Grape flavored shochu and soda
- パインサワー Pain sawā **550 Yen**
Pineapple flavored shochu and soda
- 生しぼりレモンサワー Nama shibori **650 Yen**
Lemon sawā Shochu, soda and flesh lemon

Liqueur liquor リキュール酒 Rikyūru syu

- ゆず酒 Yuzu syu **780 Yen**
Yuzu (Japanese citrus) sake

Liqueur Shochyu Sake

- みかん酒 mikan syu **780 Yen**

Mikan (Japanese orange) sake

- あらごし梅酒 Ara goshi umesyu Plum sake **780 Yen**

Soft drink ソフトドリンク Sofuto dorinku

- ウーロン茶 ūron cha Oolong tea **380 Yen**

- 緑茶 ryokucha Cold Green tea **380 Yen**

- コカ・コーラ Koka kōra Coke a Cola **380 Yen**

- カルピスジュース Karupisu jyūsu **380 Yen**

Calpis juice (Calpico)

- オレンジジュース Orenji jyūsu Orange juice **380 Yen**

- ジンジャーエール Jinjyā êru Ginger ale **380 Yen**

- 山ぶどうジュース Yama budou jyūsu **380 Yen**

Wild grape juice

Shochyu (approx. 180ml) 焼酎 Shochu

- 昔なつかし梅割 **500 Yen**

Mukashi natsukashi ume wari

Shochu with plum (Japanese traditional style)

- KYOUGETSU ボトル Kyougetsu botoru **2,000 Yen**

KYOUGETSU shochu (720ml bottle)

- いいちこ (大分) lichiko **680 Yen**

lichiko (Oita prefecture / wheat)

- 珈琲焼酎 ボトル Kōhī shōchū **3,200 Yen**

Coffee shochu (720ml bottle)

◎芋焼酎 Imo Jyouchu Shochu made from potatoes

- 黒麹萬年 (宮崎) **1,000 Yen**

Kurokouji man nen (Miyazaki)

- 毘六 (宮崎) Kiroku (Miyazaki) **1,000 Yen**

- 日南娘 (宮崎)

Hina musume (Miyazaki) **1,000 Yen**

- もぐら (鹿児島) Mogura (Kagoshima) **1,000 Yen**

- 一尚 (鹿児島) Issho (Kagoshima) **1,000 Yen**

- 店長のかくし酒 Tenchō no kakushi zake **1,000 Yen**

Our restaurant manager's secret recommendation

◎4 合ビン Shigō bin

Bottled shochu (approx. 720ml) made from potatoes

- 毘六 (宮崎) Kiroku (Miyazaki) **4,000 Yen**

- 佐藤 (鹿児島) Satou (Kagoshima) **5,000 yen**

Bottled shochu (approx. 720ml) made from wheat

- 中々 (宮崎) Nakanaka (Miyazaki) **3,800 yen**

- 百年の孤独 (宮崎) **8,000 yen**

Hyakunen no kodoku (Miyazaki)

Topping for drink 割物 Wari mono

- カットレモン Katto remon **330 Yen**

Fresh lemon slices

- 梅干 Ume boshi Plum (3 pieces) **330 Yen**

Japanese Sake (approx. 180ml) お酒 (日本酒) Osake (Nihonsyu)

- 定番酒 高清水 (秋田) **950 Yen**

Teiban syu Takashimizu

Standard Sake Takashimizu (Akitā 360ml bottle)

S a k e

- 国稀鬼ころし (本醸造・増毛)	700 Yen
Kunimare Oni Koroshi (Mashike / Hokkaido)	
- にごり酒 (日替わり)	950 Yen
Nigori sake (Today's choice)	
- 一白水成 (特別純米・秋田)	850 Yen
Ippaku suisei (Akita)	
- 山形政宗 (辛口純米・山形)	850 Yen
Yamagata Masamune (Yamagata)	
- 季節の日本酒 3 種飲み比べ	1,700 Yen
Kisetsu no nihonsyu san syu nomikurabe	
3 Types of seasonal assorted Japanese sake	
- 八海山 (純米大吟醸・新潟)	990 Yen
Hakkaizan (Niigata)	
- 蘭の舞 (室蘭特別限定純米酒・鳥取)	850 Yen
Ran no mai, special limited edition for Muroran (Tottori)	
- 蘭心 (室蘭限定特別純米酒・岩手)	880 Yen
Ran shin, special limited edition for Muroran (Iwate)	
- 店長のかくし日本酒	1,200 Yen
Tenchō no kakushi Nihonsyu	
Our restaurant manager's secret recommendation	

Whisky ウイスキー Uisukī

- 山崎 ノンエイジ Yamazaki non-aged	1,200 Yen
- 山崎 12 年 Yamazaki jyū ni nen (12 years)	1,980 Yen
- 白州 ノンエイジ Hakusyū non-aged	1,200 Yen
- 白州 12 年 Hakusyū jyū ni nen (12 years)	1,980 Yen
- 余市 ノンエイジ Yoichi non-aged	1,200 Yen

W h i s k y

- 竹鶴 ピュアモルト	1,000 Yen
Taketsuru pyua moruto Taketsuru pure malt	
- ニッカ フロム・ザ・バレル	1,000 Yen
Nikka Furomu za bareru Nikka From the Barrel	
- ニッカ カフェモルト	880 Yen
Nikka kafe moruto Nikka Coffey Malt	
- ニッカ カフェグレーン	880 Yen
Nikka kafe grên Nikka Coffey Grain	
- ニッカ フロンティア	600 Yen
Nikka Furontia Nikka Frontier	
- イチローズモルトホワイトラベル	880 Yen
Ichiro's moruto howaito laberu	
Ichiro's Malt White Label	
- バスカー Basukā Busker	600 Yen
- シーバスリーガル ミズナラ 12 年	780 Yen
Shibasurīgaru mizunara jyū ni nen	
Chivas Regal Mizunara 12 years	
- タリスカー 10 年	900 Yen
Tarisukā jyū nen Talisker 10 years	
- アードベッグ 10 年	980 Yen
Ādobeggu jyū nen Ardbeg 10 years	
- ラフロイグ 10 年	980 Yen
Rafuroigu jyū nen Laphroaig 10 years	
- アラン 10 年 Aran jyū nen Arran 10 years	1,200 Yen
- 店長のお蔵セレクトウイスキー	1,800 Yen
Tenchō no aizou serekuto uisukī	
Our restaurant manager's selection	