



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 **260 Yen**
Yakitori of Pork shoulder with onion
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 **220 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 [plum/wasabi]

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
- スープカレーつくね Sūpukarē tsukune **330 Yen**
Soup Curry with minced chicken meatball
- 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
- チーズつくね Chīzu tsukune **330 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)
- おろしつくね Oroshi tsukune **330 Yen**
Minced chicken meatball serve with grated Daikon
(Japanese Radish)
- お好み焼きつくね Okonomi yaki Tsukune **350 Yen**
Minced chicken meatball, arranged in okonomiyaki style
- もちベーコン Mochi bacon **300 Yen**
Yakitori of rice cake wrap in slice of pork belly
- プチトマトベーコン Puchi tomato bacon **300 Yen**
Grilled cherry tomato wrap in slice of pork belly

FOOD menu

Grilled Vegetables 野菜焼き Yasai-yaki

- ネギ Negi **250 Yen**

Yakitori of Japanese green onion

*Choose the taste 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]

- しいたけ Shiitake **270Yen**

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**

Salads 冷菜サラダ Rei sai sarada

- オニオンスライス Onion suraisu **450 Yen**

Sliced onion

- 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 Salad Japanese style **750 Yen**

- シーザーサラダ Shizāsarada Caesar salad **780 Yen**

- 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

- 三升豆腐 Sansyo Doufu **450 Yen**

Cold tofu with spicy green chilli pepper soy sauce

- 揚げ出し豆腐 Age dashi dofu **600 Yen**

Deep fried tofu in soy sauce broth

Sashimi of fresh rau meat 刺身

- 馬刺 Basashi **1,380 Yen**

Sliced fresh raw horse meat (from Kumamoto prefecture)

Deep fried 揚げ物 Agemono

- ヤゲンナンコツの唐揚げ (カレー味) **600 Yen**

Yagen nankotsu no kara age(karē aji)

Deep fried chicken chest cartilage, curry flavor

- 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

- にんにくのホクホク揚げ **300 Yen**

Nin'niku no hokuhoku age

Yakitori of deep fried garlic made in Japan

- フライドポテト Furaidopoteto **600 Yen**

Fried potatos / French fries

- 揚げ納豆 Age natto **200 Yen**

Natto (Fermented sou beans) wrapped in deep fried tofu

- 手作り鳥皮せんべい Tezukuri Tori kawa senbei **650 Yen**

fried chicken skin chips

- ザンギ Zangi **700 Yen**

Deep fried chicken with Hokkaido style

FOOD menu

Well-cooked Stew 手間ひまかけた煮込み Nikomi

- 手作りモツ煮込み（冬期限定） **950 Yen**

Tedukuri motsu nikomi

Stewed beef giblets in soy sauce broth* Only in winter

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 ka Salted squid **450 Yen**

- もずく酢 Mozuku su **450 Yen**

Vinegar mozuku seaweed

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

Assorted Japanese-style pickles

- キムチ Kimchi **500 Yen**

Assorted Korean-style pickles

- ウメキュウ Ume kyū **500 Yen**

Cold fresh plum with bean paste

- セセリボン酢 Seseeri ponzu **650 Yen**

Chicken neck meat with ponzu sauce

Rice ごはん Gohan

*Rice balls are served with miso soup.

- 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 Ume chazuke **580 Yen**

Rice in green tea broth soup with Plum

- のり茶漬 Nori chazuke **580 Yen**

Rice in green tea broth soup with seaweed

- シャケ茶漬 Syake chazuke **600 Yen**

Grilled flaked salmon & rice with green tea broth soup

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

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

- ミニそば Mini soba **500 Yen**

Soba buckwheat noodle (hot / cold)

Dessert デザート

- わらびもちとバニラアイスの黒蜜がけ **580 Yen**

Warabi mochi to banira aisu no kuromitsu gake

Vanilla ice cream and bracken-starch dumplings

with Japanese sugar sauce

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

Vanilla ice cream

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 **620 Yen**
Draft beer (approx. 360ml)
- ドライゼロ Dry zero Non-alcohol beer **520 Yen**

Sour サワー **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 hai **550 Yen**
Shochu and Oolong tea
- 緑茶ハイ Ryokucha hai **550 Yen**
Shochu and green tea
- カルピスサワー Carupisu sawā **550 Yen**
Shochu, soda and Calpis (Calpico)
- グレープフルーツサワー (100%) **550 Yen**
Gurēpu furūtsu sawā Shochu and soda with grapefruit

- 巨峰サワー Kyohou sawā **550 Yen**
Grape flavored shochu and soda
- かぼすサワー Kabosu sawā **550 Yen**
Kabosu citrus flavored shochu and soda
- パインサワー Pain sawā **550 Yen**
Pineapple flavored shochu and soda
- 青リンゴサワー Ao ringo sawā **650 Yen**
Green apple flavored shochu and soda
- 生しぼりレモンサワー
Nama shibori Lemon sawā Shochu, soda and flesh lemon

Cocktail カクテル **kakuteru**

- カシスソーダ Kasisu sōda Cassis soda **600 Yen**
- カシスグレープフルーツ Cassis-grapefruit **600 Yen**
- カシスウーロン Kasisu ūron Cassis-Oolong **600 Yen**
- カシスオレンジ Kasisu orenji Cassis-Orange **600 Yen**
- クーニャン Kū nyan Peach-Oolong **600 Yen**
- ピーチオレンジ Peach orange **600 Yen**
- ピーチソーダ Peach soda **600 Yen**
- シャンディ ガフ Shandi gafu **600 Yen**
shandy Gaff, a cocktail made with beea and ginger ale

Wine ワイン

- グラスワイン (赤・白) **500 Yen**
Gurasu wain Wine (red or white) in a glass

Sake Liqueur

Suntory Kaku サントリー角

- ロック rokku rock	580 Yen
- ハイボール hai bōru Hi-ball	580 Yen
- ジンジャーハイボール Jinjyā hai bōru	600 Yen
Whisky and Ginger ale	
- コークハイ Kōku hai Whisky and Coca cola	600 Yen

Jack Daniel ジャックダニエル

- ロック rokku rock	680 Yen
- ハイボール hai bōru Hi-ball	680 Yen
- 水割り mizuwari Water split	680 Yen
- ジンジャーハイボール Jinjyā hai bōru	700 Yen
Whisky and Ginger ale	
- コークハイ Kōku hai Whisky and Coca cola	700 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
- グレープフルーツジュース (100%)	380 Yen
Grapefruit juice	
- ジンジャーエール Jinjyā ēru Ginger ale	380 Yen
- 山ぶどうジュース Yama budou jyūsu	380 Yen
Wild grape juice	

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

- 定番酒 高清水 (秋田)	180ml	500 Yen
Teiban syu Takashimizu	360ml	950 Yen
Standard Sake Takashimizu (Akita)		
- 国稀鬼ころし (本醸造・増毛)		700 Yen
Kunimare Oni Koroshi (Mashike / Hokkaido)		
- にごり酒 Nigori sake		750 Yen
- 七田 (佐賀) Shichida (Saga)		770 Yen
- 二世古 (北海道) Niseko (Hokkaido)		700 Yen
- 上川十勝 北海道 Kamikawa Tokachi (Hokkaido)		800 Yen
- 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)		
- 澤の花 (超辛口吟醸・長野)		780 Yen
Sawa no hana (Nagano)		
- 店長セレクト Tenchō serekuto		1,000Yen
Our restaurant manager's selection		

Liqueur liquor リキュール酒 Rikyūru syu

- 梅の宿 (あらごし梅酒) Ume no yado	750 Yen
(aragoshi umesyu) Plum sake	
- ゆず酒 (日本酒仕込) Yuzu syu (Nihonsyu jikomi)	750 Yen
Yuzu (Japanese citrus) sake	
- あらごしみかん Ara goshi mikan	750 Yen
Mikan (Japanese orange) sake	
- あらごしもも Ara goshi momo Peach sake	750 Yen

Shocyu

Whisky

Shocyu (approx. 180ml) 焼酎 Shochu

- 昔なつかし梅割 Mukashi natsukashi ume wari **500 Yen**

Shochu with plum (Japanese traditional style)

- 鏡月 Kyougetsu **2,000 Yen**

- いいちこ深薫 (大分・麦) Iichiko Shinkuu **1,000 yen**

Iichiko Shinkuu (Oita prefecture / wheat)

- 尽空 (福岡) Jinkū **1,000 yen**

Jinku (Fukuoka prefecture / potato)

- 吟香露 (福岡) Ginkouro **1,000 yen**

Ginkouro (Fukuoka prefecture/leftovers from sake production)

- 金太郎 (福岡) Kintarou **1,000 yen**

Kintarou (Fukuoka prefecture / wheat)

- 六代目 百合 Rokudaime Yuri **1,000 yen**

Rokudaime Yuri (Kagoshima / potato)

- 珈琲焼酎 ボトル Kōhī shōchū **3,200 yen**

Coffee shochu (720ml bottle)

Topping for drink 割物 Wari mono

- カットレモン Katto remon Fresh lemon slices **330 Yen**

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

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) **1,800 Yen**

- 白州 ノンエイジ Hakusyū non-aged **1,200 Yen**

- 竹鶴 ピュアモルト Taketsuru pyua moruto **1,000 Yen**

Taketsuru pure malt

- ニッカ シングルモルト 余市 **1,000 Yen**

Nikka shinguru moruto Nikka single malt

- サントリー響 ブロッサムハーモニー 2022 **2,980 Yen**

Suntory Hibiki Blossom Harmony 2022

- イチローズ・モルト & グレーン **880 Yen**

ブレンデッドウイスキー

Ichiro's Malt and Grain Blended Whisky