

APPETIZER

SUNOMONO SEAFOOD SALAD 18-

cucumber, wakame, scallop, snow crab, sesame, ikura

KUMAMOTO OYSTER 2PC 18-

oyster, chopped toro, ikura, tosazu jelly

MISO COD 25-

miso marinated black cod, tofu miso foam

FRIED HAMACHI KAMA 20-

KANPACHI TIRADITO 24-

Amber Jack, truffle ponzu soy, kizami wasabi, 8pcs

MADAI CRUDO 22-

Japanese sea bream, miso lemon dressing, shio kombu, shiso leaf, 6pcs

SALMON TATAKI 20-

seared salmon, avocado puree, micro green, 8pcs

TORO TOASTER 25-

milk bread, chopped toro, bafun uni, caviar, 2pcs

WAGYU GYOZA 25-

chopped wagyu, scallion, mushroom, pine nuts, garlic, truffle, 6pcs

OMAKASE

MUMU'S OMAKASE EXPERIENCE 128-

1 welcome drink, 4 appetizers, 9 nigiri, 1 miso soup, 1 hand roll, 1 dessert

AIKO'S OMAKASE EXPERIENCE 88-

1 welcome drink, 2 appetizers, 6 nigiri, 1 miso soup, 1 hand roll, 1 dessert

OMAKASE PLATE 48-

10pcs nigiri assorted by chef, serving by a tray

SIDE

SEAWEED SALAD 6-

MISO SOUP 5-

CHAWANMUSHI 9

egg custard, ikura, shiso leaf

EDAMAME 6-

TRUFFLE EDAMAME 10-

CHICKEN KARAAGE 12-

fried chicken, yuzu miso

CLASSIC TEMPURA TRAY 18-

tempura shrimp, shishito pepper, sweet potato, eggplant

GLAZED BRUSSELS SPROUTS 15-

Japanese-style, soy butter sauce and sesame

AIKO & MUMU

APPETIZER

SUNOMONO SEAFOOD SALAD 18-

cucumber, wakame, scallop, snow crab, sesame, ikura

KUMAMOTO OYSTER 2PC 18-

oyster, chopped toro, ikura, tosazu jelly

MISO COD (LIMITED) 25-

miso marinated black cod, corn miso foam

TEMPURA HAMACHI KAMA (LIMITED) 20-

KANPACHI TIRADITO 24-

Amber Jack, truffle ponzu soy, kizami wasabi, 8pcs

MADAI CRUDO 22-

Japanese sea bream, miso lemon dressing, shio kombu, shiso leaf, 6pcs

SALMON TATAKI 20-

seared salmon, ponzu momiji soy, micro green, 8pcs

TORO TOASTER 25-

milk bread, chopped toro, bafun uni, caviar, 2pcs

WAGYU GYOZA (LIMITED) 25-

chopped wagyu, scallion, mushroom, pine nuts, garlic, truffle, 6pcs

CHICKEN KARAAGE 12-

fried chicken, yuzu miso

CLASSIC TEMPURA TRAY 18-

tempura shrimp, shishito pepper, sweet potato, eggplant, ponzu momiji sauce

GLAZED BRUSSELS SPROUTS 15-

Japanese-style, soy butter sauce and sesame

SIGNATURE CRISPY JAPANESE PORK

/CHICKEN CUTLET 12- *** Best Sell

SIDE

SEAWEED SALAD 6-

MISO SOUP 5-

CHAWANMUSHI 9

egg custard, ikura, shiso leaf

EDAMAME 6-

TRUFFLE EDAMAME 10-

OMAKASE EXPERIENCE 180-

Reservation Only Edomae-style sushi
led by Chef Inoue Shinichi

Fri-Sat · 6:30 / 8:45

AIKO & MUMUO

SAKE MENU 酒メニュー

SAKE FLIGHT-3 Glass ✨ 28

SAKE TASTING-6 Glass ✨ 68

JUNMAI DAIGINJO/ 純米大吟醸

	Glass/Carafe/Bottle		
Kubota Asahishuzo “久保田” (720ML) ✨	12	40	79
Dassai 23 “獺祭” (300ML) ✨	20	N	69
Denshin “Limited First Class” 伝心(720ML)	N	158	238
Mitsutake “Crisp” (720ML)	12	40	79
Hakkaisan Yukimuro “Snow Aged” (720ML) ✨	18	65	129
Daishichi “Minowamon” 箕輪門 (720ML)	16	59	109
Nihon No Sakura Sake “Gold Flower” (720ML)	N	N	399
Award-Winning Hiro Gold Sake (720ML) ✨	25	98	188
Divine Droplets “Junmai Daiginjo”(720ML)	20	88	168
Dassai 39 “獺祭” (720ML)	15	68	128
Kikusui Junmai Daiginjo “菊水”	14	58	108

NIGORI / にごり酒

	Glass/Bottle	
Dassai 45 Nigori “獺祭” (300ML) ✨	13	58
Kikisui “Perfect Snow”(300ML)	8	48
Kunizakari Nigori “国盛” にごり (720ML) ✨	10	66

SPECIAL SELECTION/ 特別シリーズ

	Glass/Bottle	
Hakkaisan Tokubetsu Honjozo (720ML)	9	56
Narutoral Ginjo Nama Genshu (720ML)	N	69
HOT SAKE (180ML) ✨		18
Ginkoubai Hanna Tou “般若” (Spicy) (720ML)	8	58
Matcha Omoi “抹茶思い”(500ML)	10	68
Yuzu Omoi “柚子思い”(500ML) ✨	11	78
Fukucho Seaside “Sparkling”(500ML)	10	68
Tozai Blossom of Peace. “梅酒”(720ML) ✨	11	78
Senkin Modern Muku “仙禽”(720ML)	10	68

DRINKS & WINE MENU

SPARKLING/SODA/BEER

COKE Diet Coke Sprite	3
Still /Sparkling Water (750ML)	7
Kungfu Hot Green Tea	10
Hojicha/sencha (roasted/green tea)	5
Kawaba Beer : Snow Wizen/Pearl Pilsner/Twilight/Sunrise	8
Coedo IPA : Marihana_Session /RURI_Premium Pilsner ✨	9
Kagua Saiso / Kagua Rouge / Tokyo White ✨	12
Asahi - Zero / Asahi - Dry. / Sapporo	9

BUBBLES

Glass/Bottle

Wycliff_Brut	American Champagne	N	28
Richeel_Ice Rose	France	N	30
Chanoine_Heritage 1730 Cuvee Brut	Reims France	N	78

RED WINE

OLEMA_Pinto Noir	Sonoma County (2021)	20	68
HARVESTER_Cabernet Sauvignon	Paso Robles Estrella District	N	68
Mouton Cadet Cuvee Heritage Bordeaux Rouge ✨		15	55

WHITE WINE

Oyster Bay_Sauvignon Blanc ✨	Marlborough; New Zealand (2022)	15	48
Ecco Domani_Pinot Grigio	Ecco Domani; Italia (2022)	12	35
Fleur De Mer Rose	Cotes De Provence, France(2022)	15	48
J Vineyards Chardonnay ✨	California (2022)	19	68
Bex Riesling	Crisp Green Apple	10	35
Moscato d'Asti 'Bricco Quaglia	La Spinetta (2020)	N	38
Mouton Cadet_Sauvignon Blanc		N	38
Rose_Mouton Cadet 375ML		N	21

Corkage Fee

\$45 for per bottle of sake or wine , \$120 for per bottle of liquor

SANDO MENU

Hello, I'm Mumu.

Rakki was my parents' story.

Aiko & Mumu is the next chapter.

これからの物語。

Tonkatsu Sando - 16.95
(pork loin, 100% compart duroc)

Chicken Katsu Sando - 16.95
(chicken thigh from Bell&Evans)

🍖 **Wagyu Katsu Sando - 38.95**
(MBS 8-9 Australian wagyu strip loin)

Shiro Katsu Sando - 19.95
(chicken breast, sliced tomato,
lettuce, thousand island dressing)

Golden Ebi Sando - 15.95
(tempura shrimp, avocado, corn kernels,
egg, red cabbage, togarashi)

Salmon Katsu - 16.95
(cured scottish salmon steak,
japanese style tartar sauce)

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