



 *Nihonbashi*

Inspired
fine
Japanese
Cuisine

おつまみセット

APPETIZER PLATTERS

choose one of our platters to whet your appetite

酒肴セット 蘭

お造り小、枝豆、味付け
鶏の玉子

ran

a small portion of sashimi, edamame and seasoned quail eggs

1060

酒肴セット 向日葵

おつまみ天ぷら、枝豆、味
付け鶏の玉子

himawari

a starter size tempura assortment, edamame and seasoned
quail eggs

1060

酒肴セット 桜

枝豆、かにのポン酢添え、
野菜のごま和え

sakura

a trio of cold appetizers, edamame, kani no ponzu soe (crab meat)
and yasai no goma ae

1060

酒肴セット 椿

炭火烧えびの天ぷら、炭火烧
つくね、大根の鶏スープ煮

tsubaki

warm appetizer trio, char grilled tiger prawn tempura, chargrilled
tsukune (minced chicken meat) and daikon radish slow cooked in
chicken broth

1060



蘭 ran



向日葵
himawari

桜 sakura

椿 tsubaki

小料理

SMALL PLATES

枝豆



edamame

imported japanese soya bean pods, an ideal starter

580

牛たたき

日本ばしの看板料理です！スリ
ランカ産のお肉とは信じられないほ
どやわらかで、白ワインや冷酒で
きゅつとやるもよし、またシャン
パンとも好相性です！

gyuu no tataki

one of our signature dishes, many cannot believe this is beef from sri
lanka. soft and tender, it's a great starter and works well with white
wine, cold sake or bubbly

580

冷やっこ

hiyayakko

chilled fresh tofu served with ginger and bonito flakes

580

野菜のごま和え



yasai no gomaae

lightly boiled leafy vegetable marinated with sesame sauce

460

味付けウズラの玉子

aji tsuke uzura no tamago

boiled quail egg seasoned in special sauce.

380

野菜のお浸し

yasai no ohitashi

lightly boiled leafy vegetable served with bonito flakes and soy sauce

460

かにのポン酢添え (茹でほぐし)

kani no ponzu soe

steamed crab meat served with ponzu. try this to find out how
delicious sri lankan crab meat can be

580

和風サラダ

wafuu salad

crunchy greens with shredded daikon radish in our home made wasabi
and mirin dressing.

690



gyuu no tataki

オニオンサラダ

onion salad

sliced onion washed in iced water and served with bonito flakes.
we recommend you add a few drops of soy sauce at the table.

380

いか納豆

ika natto

thinly sliced ika (squid) sashimi with fermented soy beans

780

生春巻の一口サラダ

namaharumaki

crab stick, avocado and cucumber salad served
in a fresh spring roll.

460

お漬物



oshinko

an assortment of Japanese pickles

460

野菜スティックの あわせ味噌ディップ



yasai stick no awase miso dip

vegetable crudités served with a mayonnaise and miso dip.

460

玉子焼

tamago yaki

japanese omelette from the sushi bar, served chilled.

460

温泉卵

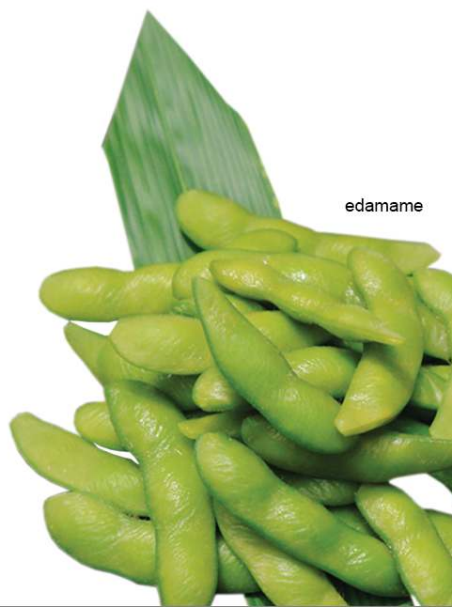
ねばねばおくらを
そばつゆのうまみで楽しむ一品

Onsen Tamago

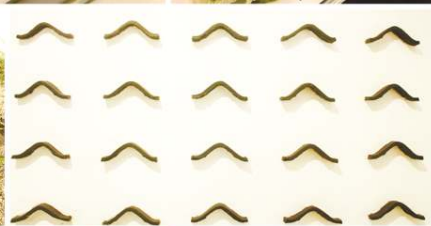
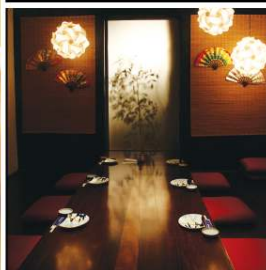
literally translating to "hot spring egg", onsen tamago is a traditional
japanese dish originally cooked in the volcanic hot springs of japan.
here we use the sous vide cooking method to replicate the delicate
and creamy texture of this slow cooked egg.

460

表示された価格に税金とサービスチャージが加算されます。
all prices are subject to taxes & service charge



edamame



おくらサラダ	okura salad blanched okra without seeds served in a wasabi dressing	460
ミニーオクラのバターやき	okura batayaki mini okra sautéed with butter	680
野菜の煮物	 yasai no nimono 5 kinds of vegetables cooked in bonito soup stock	580
海老入り酢の物	ebi iri sunomono vegetables cooked in a sweet vinegar sauce and served with a tenderly cooked prawn	690
鶏肉入り野菜炒め	tori iri yasai itame lightly tempered vegetables with chicken	940
野菜炒め	 yasai itame lightly tempered vegetables	780
大根の梅サラダ	 daikon ume salad fresh chilled daikon or radish salad served with ume paste	460
色々野菜の じゃこかけサラダ	iroiro yasai no jako kake salad a medley of vegetables served chilled with japanese dressing and a topping of japanese anchovy	820
海草サラダ	 kaisou salad a medley of 4 crunchy seaweed varieties, each with a unique texture, served with a ao jiso (green perilla leaf) dressing	820
親子煮	oyako ni oyako don is one of the most sought after dishes in the donburi section. a beautiful combination of chicken and egg, this dish is served without the rice. a starter to share or simply the atkins version of oyako don!	940
茄子田楽	 nasu dengaku a cooked aubergine served with a warm miso paste, a great tannin cutter	460
茶碗蒸	chawanmushi steamed egg custard flavoured with bonito flake soup stock	460
かに入り茶碗蒸	kani chawanmushi this crab chawanmushi is a great warm starter filled with sri lankan crab destined for singapore!	820
カラピンチャ天ぷら	 karapincha tempura a simple fusion dish, which sees karapincha- the traditional sri lankan curry leaf, served as a crunchy and flavourful tempura.	380
げそ揚げ	geso age fried marinated cuttlefish tentacles	460
げそ焼き	geso yaki chargrilled marinated cuttlefish tentacles	460
揚げ出し豆腐	agedashi tofu deep fried tofu with tentsyu (a japanese dipping sauce) and bonito flakes	580
小えびのから揚げ	ko-ebi no karaage small black tiger prawns, whole-fried and sprinkled with natural sea salt	460
豚の角煮	buta no kakuni japanese braised pork belly	580
手作り餃子	gyouza hand made pork dumplings	580
焼き豚	yaki buta slow roast char siu pork	580



yakitori

炭火焼き鳥アラカルト
もちろん焼き鳥メニューから一本でもどうぞ

yakitori a la carte

choose your favourite style of yakitori: shio (salt grilled) or tare (sauce grilled) from the yakitori menu on your table

shio- sprinkled with our twice crystallised, natural sea salt, our salt-grilled yakitori brings out the natural sweetness and flavours of the grilled meat. we recommend this preparation with gizzard, soft bone and chicken heart.

tare- this sweet, thick, teriyaki-style sauce is used to marinate our yakitori skewers. the sauce serves to enhance flavours by combining with the meat juices and aiding caramelisation. we recommend this preparation with tail, skin, liver and tsukune.

もも肉	momo niku (leg meat)	220
ハツ	hatsu (heart)	180
鶏皮	torikawa (skin)	180
ぼんじり	bonjiri (tail)	180
軟骨	nankotsu (soft-bone)	180
鶏レバー	tori-reba (liver)	220
砂肝	sunagimo (gizzard)	220
手羽	teba (wing)	220
つくね	tsukune (minced)	180
うずら玉子	uzura tamago (4 quail eggs)	220
とうもろこし	 tomorokoshi (grilled corn)	480
海老塩焼き	ebi shio yaki (salt grilled prawn)	300
鮭頭の塩焼き	shake atama (salmon head) shio yaki	680
天然川えびの塩焼 1本	River Prawns (per pc)	680

炭火焼 FROM OUR CHARCOAL GRILL

スリランカで毎晩「炭火焼」を行っているのは当店だけです。炭火で美味しさをとじこめるようにジックリ焼き上げたお料理は、ガスや電気で調理したものとは一味も二味も違います！やきとりのみならず、当店では照り焼き料理も炭火で仕上げています。ぜひご賞味下さい。

i am proud to state that we are the only restaurant in colombo to use hard wood charcoal (not fuel induced briquettes) every night. our charcoal grill is so much more than just a BBQ, generating a heat that gas or electricity cannot match. it is this heat that seals anything that is cooked on these grills and makes it both tender and juicy.

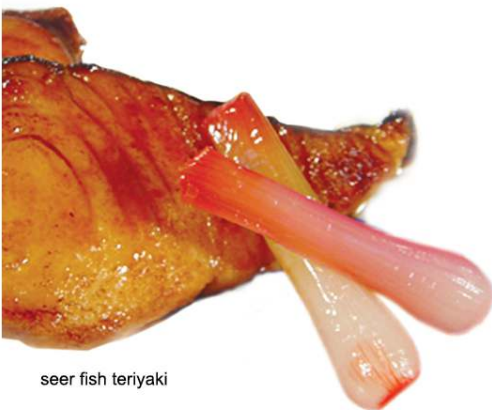
at nihonbashi not only do we cook our yakitori on the charcoal grills, we also cook all our teriyaki dishes on sumi (charcoal), making us one of the few restaurants outside of japan to do so. enjoy!



chicken teriyaki

てりやき

TERIYAKI



seer fish teriyaki

さわらの照焼

seer fish teriyaki

sri lanka's favourite fish cooked in teriyaki sauce.

1180

鶏肉の照焼

chicken teriyaki

dark meat (chicken leg meat) cooked in teriyaki sauce

940

鮭の炙り照り焼き

shake no aburi teriyaki

succulent medallions of our sashimi salmon marinated in teriyaki sauce and blow torched lightly. a complex combination of flavours which work beautifully together.

1180

フォアグラの石焼

foie gras no teriyaki

the "rolls royce" of french cuisine, "japanized" by nihonbashi

3800

和牛 WAGYUU FROM JAPAN

日本産和牛

和牛には4品種(黒毛和種・褐毛和種・日本短角種・無角和種)がありますが、現在では国内のみならず海外でも交雑種が生産され、広く「和牛」として流通しています。しかしながら日本国内で出生・飼育された和牛は飼育方法も大変手が込んでおり、大量生産が困難です。とても稀少な国内産和牛ですが、その美味しさもまた格別です!

'wa' (japanese) 'gyuu' (beef) comes from 4 species of cattle that are born and bred in japan, bred for their intense marbling, naturally enhanced flavour, and the tenderness of the meat, wagyu beef is known as the most luxurious in the world, kept in individual padded pens, fed on corn, given beer, massaged and sometimes even sung to, rumours about these imperial cattle abound. one fact however is undeniable, it's one of the most sought after ingredients in the world and we at *Nihonbashi* are proud to serve you authentic japanese wagyu beef.

(オーストラリア産)

かつては「サシ」(脂身)の入った牛肉を食べるのは日本だけだと言われていましたが、世界に和食が広まるにつれ「和牛」人気も高まってきました。それに伴いアメリカやオーストラリアでは「和牛」種の交配・生産が進み、昨今はオーストラリア産和牛として世界中に流通しています。

australian "wagyu"

at nihonbashi i choose not to serve australian wagyu style beef as it lacks the flavour and the richness of genuine japanese wagyu. there are two types of australian wagyu: that produced from cattle bred in australia, and that which is injected with fat from genuine wagyu cattle. the latter category of needle marked meat is something i am entirely against, and i will not serve this meat in my restaurants. the use of the term wagyu even for the australian bred wagyu beef is, i feel, disrespectful to the authentic japanese product and it disheartens me to see australian companies naming themselves after japanese regions that are famous for wagyu. though australia's home bred wagyu may be good beef, it does not compare to the authentic wagyu of japan.

すきやき sukiyaki

probably the most famous wagyu item at *Nihonbashi*, it even has a song to its credit.

21 800 (200g)

しゃぶしゃぶ shabu shabu

the rolls royce of all dishes, shabu shabu is the most sought after dish when entertaining. thinly sliced beef is dipped into a piping hot steam boat to cook for a few seconds, before being dipped into a sesame based sauce.

21 800 (200g)

和牛の追加 additional beef

14 000 (120g)

野菜の追加 additional vegetables

400

石焼

ishiyaki 6 800 (60g)

cooking on a rock is nothing new, but at *Nihonbashi* i use it because i believe that good beef should not come into contact with steel. as with water, which tastes different when drunk in glass, ceramic, wooden or stainless steel containers, beef tastes better when it does not come in to contact with steel. served thinly sliced and prepared medium rare, the process after this is my own invention and i hope you enjoy it. first, place the cooked beef on the mound of rice, and gently pour on the special sauce which i have come up with. the rice acts as a strainer and while it tastes delicious on its own, the act of rinsing the melted intramuscular fat (lmf) of the beef makes it even lighter.

ステーキ

steak 30 000 (250g)

a generous portion of japanese wagyu served medium rare with wasabi olive oil. it is a bit pricey but you cannot find this exquisite beef at a lesser price anywhere in the world. meltingly tender and deliciously flavourful, this steak defies definition.

厨房鉄板より FROM THE IN KITCHEN TEPPAN

お好み焼き

okonomiyaki

okonomiyaki is best described as a japanese pancake (or to some a japanese pizza), hailing from the kansai region of japan, okonomiyaki, which is filled with cabbage and seafood, is not only healthy, but also wonderfully flavourful. thinly sliced cabbage is mixed into a special batter, to which we add prawns, cuttlefish, and other vegetables. this is slowly poured onto our in-kitchen teppan and cooked on a low flame. the work does not stop there- and after it is finished cooking, we top it with a mixture of mayonnaise, our special okonomiyaki sauce and very thin bonito shavings. due to the heat generated from the okonomiyaki the bonito shavings should be dancing when you are served.

えびといかのお好み焼き

prawn and squid 1580

鶏肉といかのお好み焼き

chicken and squid 1580

豚肉とえびといかのお好み焼き

pork, prawns and squid 1580

豆腐ステーキ

tofu steak 690

soft, healthy, and served with a sweet soy and mirin sauce this tofu steak is not a poor man's substitute for vegetarians, but a tasty alternative dish.

鮭ステーキ

salmon steak 1280

incredibly succulent, lightly grilled salmon steak

鶏肉入り野菜炒め

tori iri yasai itame 940

lightly tempered vegetables with chicken

柔かモンゴウいかのバター焼き

ika no bata yaki 1180

cuttlefish lightly grilled in butter soy sauce

しいたけのバター焼き

shitake no bata yaki 1080

fresh shiitake mushrooms arrive from the hill country every other day or so. the soy sauce brings out the flavour of the shitake and the butter serves to add depth to this. enjoy it with a warm sake or a red wine.

日本ばし特製つくね鍋 TSUKUNE NABE

まったりとしてコクのあるスープに浮かんだとろける様な口当たりのつくねの美味しさが、おかげさまで大人気を博している当店自慢の一品です。コラーゲンもたっぷりで美肌効果も期待できるかも... ！？
ガイドブックやブログでも紹介され、森公美子さん（タレント・オペラ歌手）がご来店された際には「世界一美味しい鳥なべ！」という嬉しいコメントを頂きました。

当店のつくね鍋はテーブルまで材料をお持ちしますので、お客様ご自身で銘々で自由にお作り頂き召し上がっていただくスタイルです。（もちろんご希望の際はスタッフが作りしますのでお申し付け下さい）。鍋にはまず大根、次にお団子形にまとめたつくねを入れ、火加減を中火にします。約5分程でつくねが煮えてスープの表面に浮かんできたら残りのお野菜を入れて出来上がりです。ポン酢とゴマだれで違う風味をお楽しみ下さい。最後は鍋に残ったおつゆで「締め（しめ）」のラーメンをお召し上がり下さい。

森
久美子
さん
の
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tsukune nabe
(for 2-4 persons)

this is one dish you won't find easily even in Japan. minced chicken is gently dropped into a thick chicken broth made from crushed chicken bones. the result is a gradually thickening soup stock full of collagen (which works wonders for the skin).

this nabe (steamed boat/hot pot) dish is featured in japanese guide books, blog sites and has even been called the best chicken based nabe in the world by japanese celebrity kumiko mori. what's more it was the main dish featured in the TV Tokyo documentary on nihonbashi. it is perhaps no wonder then that this is one of nihonbashi's signature dishes among its japanese guests, both in colombo and in south asia.

as this is a dish which is typically cooked by the guest at the table (though we are happy to do it for you) here are our suggested cooking instructions.

first put the entire daikon radish into the soup stock. then gently spoon in some 'tsukune' meat, making sure to keep the soup over a medium heat. the chicken will take about 5 minutes to cook and when the chicken balls start to float up, you can put all of the remaining vegetables into the pot. savour the unique taste with ponzu sauce (a light limey soya sauce) or goma dare (thick sesame sauce). the soup gradually thickens further and the ramen noodles which are served at the end compliment the sticky soup and complete this dish as a meal.

つくね鍋 2~4人前 3680
tsukune nabe (for 2-4 persons)

ラーメン替玉 980
additional ramen



Sushi Matsu



ten Sabi Temaki



California Tamaki



shake no aburi sushi



gun kan maki



すし

SUSHI

握りずし アラカルト

一貫からどうぞ。メニューはお客様のテーブルにございます注文表をご覧ください。

nigiri sushi a la carte

please order from our nigiri sushi menu on your table

ふくさ鮓



fukusa sushi

220

まぐろ握り



maguro (tuna) nigiri

220

あじ握り



aji (trevally) nigiri

180

海老握り



ebi (prawn) nigiri

220

玉子握り



tamago (egg) nigiri

180

いか握り



ika (squid) nigiri

220

たい握り



tai (sea bream) nigiri

180

鮭握り



shake (salmon) nigiri

220

鮭のあぶり鮓 2貫

身の油が溶けてうまい！！

shake no aburi sushi (2 pcs)

marinated norwegian salmon sushi, lightly infused to melt the fat. a good introduction to sushi.

580

鮓盛り合わせ

時間が掛かりますので前もって御注文願います。

sushi platters

as sushi platters take a lot of time to prepare, we would appreciate it if you placed your orders well in advance.

大 (21貫)

dai (Large-21 Pcs)

4100

中 (14貫)

shou (Medium-14 Pcs)

2780

子船 (10貫)

nigiri kobune (Small-10pcs)

2020

鮓松 (20貫)

sushi matsu (20 pcs)
a platter of 20 pieces for two

3380

手巻

temaki

天さび手巻1本

ten sabi temaki

460

カリフォルニア手巻

california temaki

460

軍艦巻!

gun kan maki

seaweed wrapped nigiri rice with toppings

かに (2貫)

kani (crab meat) 2 Pcs

680

まぐろ (2貫)

maguro (tuna) 2 Pcs

460

巻鮫

sushi rolls

鉄火巻		tekka (tuna) maki	460
かっぱ巻		kappa (cucumber) maki	360
アボカド、鮭巻		avacado salmon maki	460
かにかま巻		kanikama maki (crab stick roll)	460
干びょう巻		kanpyou maki	460
納豆巻		natto maki	580
ツナサラダ巻		maguro (tuna) salad maki	360
鮭サラダ巻		shake (salmon) salad maki	360
カリフォルニア巻		california maki	1540
太巻		futo maki	1080
まぐろカルパッチョ		maguro carpaccio	1080

one of nihonbashi's signature dishes, our maguro carpaccio combines thinly sliced ruby red tuna (which we use for our sashimi) with a pinch of salt, a sprinkle of pepper and a mixture of spring onion. the sauce in the beaker is shaken soya sauce and wasabi olive oil.



maguro carpaccio

刺身

SASHIMI

雪庭 刺身盛り合わせ	sashimi moriawase "yukiniwa" (snow garden)	2580
まぐろ刺身	maguro (tuna) sashimi	690
鮭刺身	shake (salmon) sashimi	690
白身刺身	shiromi (white fish) sashimi	580
いか刺身	ika (cuttle) sashimi	580



sashimi moriawase "yukiniwa" (snow garden)

鮭バーより丼

DONBURI FROM THE SUSHI BAR

まぐろの漬け丼	maguro (tuna) no zuke don our premium tuna marinated in soya sauce and served on rice	1540
鮭丼	shake (salmon) don marinated norwegian salmon served on steamed rice	1540
ちらし鮭	chirashi sushi assorted sashimi on vinegar rice	1540

日本ばしのマグロ

当店の主は、マグロを仕入れる際は毎回自らスリランカの漁港に出向き、日本に直送される前のマグロおよそ800本の中から一本か二本を選びずぐっています。年間にして通算2500本以上のマグロを吟味する店主の確かな眼力で選んだマグロは、最上級の美味しさです! 築地市場にも送られる高品質なマグロをぜひスリランカでもご賞味下さい。この辺りの暖流を回遊するマグロには珍しく、一月か二月にはあぶらがのった(トロです!) マグロに廻りあえる事もあります!

Nihonbashi's tuna

i am proud to say the tuna we choose for your dining pleasure is the very finest tuna that sri lanka sends to japan. i go regularly to where the fish are graded and exported to the world famous tuna auction in japan's tsukiji market and am



lucky enough to get first pick when i purchase one or two regal tuna from a choice of about 800 fish. i see in excess of 25,000 tuna in a year and have been doing this for 10 years. i am probably the only restaurant owner in the world to see this much tuna, an opportunity i am afforded because sri lanka lands tuna in colombo. my intention is to find and serve the best that sri lanka has to offer, which this tuna is. in the months of january and february, when the tuna catch is greater and each fish is bigger i might, with the grace of the 'tuna gods', get a tuna with a high fat content (very rare for the warm waters near the equator). it's a happy day when such a tuna comes our way and we look forward to serving you one during the tuna season in sri lanka.

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コースメニュー COURSE MENU

course menus at nihonbashi honten (the japanese word for 'main restaurant') are reflective of japanese dining culture. these menus are designed to ease the ordering and let you enjoy a broader spectrum of our cuisine. we suggest you start with a beer or cold sake and move onto a red wine or warm sake.

日本ばしコース (8点コース) 特選メニューです 15450
course menu "nihonbashi" - an eight course ensemble

高級黒毛和風(A5)のサーロインの石焼と鮭が主流、刺身、冷奴又は揚げだし豆腐、炭焼きのお楽しみ、葉物のごま和え、本店自慢の天さび手巻き、鮓と続き、お味噌汁の仕上げとなります。

the main items in this course menu are the ishiyaki (which sees world famous japanese wagyu beef, cooked on a rock), and the sushi platter, which includes our signature hand roll - tensabi temaki. this menu also includes sashimi, delectably soft tofu (either served cold as in hihahakko, or warm as in our delicate agedashi tofu), a sampler platter from our charcoal grill, greens in sesame and warming miso soup.



nihonbashi course

水晶コース (9点コース) 鮓、刺身、天ぷら、照り焼き Lover の方に。 8300
course menu "suisho" (quartz) - a nine course menu with a choice of teriyaki

刺身、揚げだし豆腐、つくねの焼鳥、鶏又は魚の照り焼き、グリーン野菜のごま和え、握り鮓、天さび手巻き、カラピンチャ(カレーリーフ)の天ぷら、お味噌汁。

sashimi, agedashi tofu and tsukune yakitori (balls of minced chicken meat) precedes a choice of chicken or fish teriyaki. complete with a serving of green leaves in sesame sauce, nigiri sushi, tensabi temaki, karapincha (curry leaf) tempura and miso. this course menu is designed for guests who love sushi, sashimi, tempura and yakitori.



suisho course

竹コース (10点コース) 5900
course menu "take" (bamboo) - a ten course temptation

枝豆、焼鳥、生春巻、かき揚げ天ぷら、揚げだし豆腐、野菜の鉄板焼き、牛のたたき、ガーリックライス巻き、鮓の炙り鮓、お味噌汁。

bite into delectable portions of edamame, yakitori, nama harumaki (fresh spring rolls), kaki age (vegetable and seafood) tempura, agedashi tofu, teppan grilled vegetables and gyuu no tataki (tender slices or rare beef). savour our famous garlic rice maki, blow torched salmon sushi and miso soup to complete the dinner.



take course

瓦コース (11点コース) 全ての厨房セクションより 9500
course menu "kawara" (tile) - eleven courses !

枝豆、まぐろのカルパッチョ、鮓、野菜のごま和え、鮓コロッケ、炭火焼鳥、揚げだし豆腐、天ぷら、かにかま手巻き、鮓、お味噌汁。

this course menu has the widest selection for guests who want to sample an array of dishes from the four sections of our kitchen. start with cold appetizers- edamame, our signature maguro carpaccio and sashimi. then move on to our yasai no goma ae, shake (salmon) croquets, chargrilled yakitori, agedashi tofu, tempura platter, kanikama (crab stick) temaki, a sushi platter and end the meal with a miso soup.



kawara course

ワインを楽しむメニュー wine degustation menu.

8点コースのメニューにシャンパン、白ワイン、赤ワイン2本が付き、4名様グループの方に 当レストラン自慢のワインルーム"蔵"にてお楽しみいただけます。ワインとお料理を合わせたテイラーメイドのメニューをご用意いたしますので、ご予約は24時間前をお願い申し上げます。

an eight course dinner inclusive of champagne, white wine and two red wines can be arranged for groups of four in our wine room. experience a novel dinner as we match wine and dishes in our wine room 'kura'. do give us enough time (24 hours at least) to tailor a menu and choose the wines for an experience and not just dinner.

お一人様用のディナーコース DINNER COURSE FOR ONE

冷製の前菜(枝豆、かきのポン酢添え、ごま和え)に続き温製プラター(丸えび天ぷら、つくねのたれ焼き、大根の鶏スープ煮物)をお楽しみ後に、下記のメイン料理をお選びください。

start with a cold appetizer platter (edamame, kani no ponzu soe and gome ae), before then moving on to a warm appetizer platter (maru ebi tempura, tsukune tare yaki, and daikon cooked in chicken soup) to prelude your choice of main courses from the following

鶏の照り焼き、ご飯、お味噌汁 2680
tori no teriyaki (chicken teriyaki) served with gohan & miso soup

さわらの照り焼き、ご飯、お味噌汁 2680
sawara no teriyaki (seer or king mackerel) served with gohan & miso soup

鮓の炙り照り焼き、かきチャーハン、お味噌汁 2680
shake no aburi teriyaki (blow torched salmon teriyaki) served with kani chahan (our famous crab meat fried rice) & miso soup

刺身プラターご飯、お味噌汁 2680
sashimi platter served with gohan & miso soup

天ぷら、ご飯、お味噌汁 2680
assorted tempura and gohan & miso soup

鮓プラター、お味噌汁 2680
11 piece sushi platter & miso soup



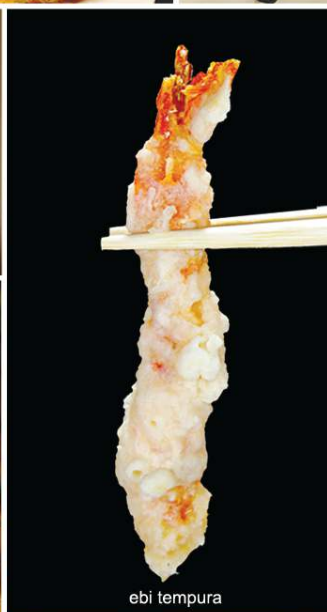
表示された価格に税金とサービスチャージが加算されます。
 all prices are subject to taxes & service charge



tempura moriawase



rosu katsu



ebi tempura



ten don



shake (salmon) furai



天ぷら TEMPURA

The origins of the Japanese word "tempura" are Portugese, and even in Sinhala the word "themparadhu" has the same roots. This batter fried delicacy is one of the most labour intensive dishes in Japanese cuisine, and yet it remains one of the most popular Japanese dishes.

天ぷら盛り合わせ	tempura moriawase assortment of seafood and vegetables	1440
海老天	ebi (prawn) tempura black tiger prawn tempura	1660
いか天	ika (squid) tempura Soft and tender premium squid tempura	1060
野菜天	 yasai (vegetable) tempura for our vegetarian guests!	940
カラピンチャ天ぷら	 karapincha tempura one of our signature dishes, this dish sees Sri Lanka's favourite curry leaf fried in a light tempura batter to make a crunchy and deliciously more-ish snack.	340
かき揚げ天ぷら	kaki age tempura a mixture of julienned vegetables and sea food fried in a tempura batter. Wonderfully crunchy and served with our lime salt.	940
天丼	ten don a favourite among Nihonbashi diners, ten don sees prawn and vegetable tempura served with thick tempura sauce on top of a donburi rice bowl.	1540
かきあげ丼	kakiage don thinly sliced vegetables and sea food fried in our tempura batter and served on rice with a thick tempura sauce.	1180

揚げ物 AGEMONO

クリームコロッケ	our premium cream croquets (2 pcs)	
海老のクリームコロッケ	ebi (prawn) cream croquets	580
かにのクリームコロッケ	kani (crab meat) cream croquets	580
鮭のクリームコロッケ	shake (salmon) cream croquets	460
野菜のクリームコロッケ	 vegetable croquets	460
海老フライ	ebi (prawn) furai large black tiger prawns deep fried with fresh bread crumbs and served with onion rings	1660
鮭フライ	shake (salmon) furai creamy norwegian salmon lightly fried with fresh bread crumbs and served with home made tartar sauce	1660
コースかつ	rosu katsu bread crumb fried pork shoulder chop	1180
とんかつ	tonkatsu fresh bread crumb covered deep fried pork fillet	1180
朝鶏のから揚げ	asa dori no karaage fresh boneless chicken leg meat marinated and fried	1080
げそ揚げ	geso age fried marinated cuttlefish tentacles	460

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丼物

DONBURI

served with miso & oshinko

かき揚げ丼	kakiage don thinly sliced vegetables and sea food fried in a tempura batter and served with thick tempura sauce on a bowl of rice.	1180
朝鳥のてり焼き丼	asadori no teriyaki don fresh boneless chicken leg meat cooked teriyaki style in a teriyaki sauce and served on rice	1180
親子丼	oyako don fresh boneless chicken leg meat cooked with egg and marinade	1180
ステーキ丼	steak don diced beef cubes marinated in garlic and soy sauce	1180
鶏肉のステーキ丼	chicken steak don	1180
鮭丼	shake don marinated norwegian salmon served on steamed rice	1540
ちらし鮭	chirashi sushi assorted sashimi on vineger rice	1540
マグロ漬け丼	maguro no zuke don our premium tuna marinated in soya sauce and served on steamed rice	1540
天丼	ten don prawn and vegetable tempura served on a bowl of rice with a teriyaki sauce	1540
ローズかつ丼	rosu katsu don fresh bread crumb fried pork cooked with egg and sweet soya sauce marinade	1540
ひれかつ丼	hire katsuu don (pork fillet donburi) the white meat of pork fried with fresh bread crumbs and cooked again in egg and sweet soya sauce	1540
チキンかつ丼	chicken katsu don the chicken version of katsu don. A whole boneless chicken leg is batter fried and then cooked in an egg and sweet soy sauce, before being served on a bowl of rice	1180
やきとり丼	yakitori don our very popular char grilled yakitori served on a bowl of rice. This is a bigger version of the one we serve at Nihonbashi Odel!	1180
日本ばし定番炭火焼き 焼き鳥が4本丼に たっぷり乗ってます!		
柚の香丼	yunoka don tofu gently blended with raw okra and served donburi style on a bowl of rice, with bonito flakes and a touch of yuzu pepper.	1180
塩鮭丼	shio jake don salted salmon grilled on charcoal and served on steamed rice, this dish is a timeless classic.	1540



oyako don

カレーライス

japanese curry rice

野菜 カレーライス



yasai curry rice
a medley of vegetables cooked in Japanese curry gravy 1420

チキン カレーライス

chicken curry rice
a whole boneless chicken leg, dipped in fresh bread crumbs and fried, before being served on rice with Japanese curry gravy 1540

チキンかつ カレーライス

chicken katsu curry rice
bread crumb fried whole boneless leg of chicken on rice with japanese curry gravy 1540

ひれかつ カレーライス

hire katsu curry rice
breaded pork fillet (katsu) with Japanese curry gravy 1660

ローズかつ カレーライス

rosu katsu curry rice
crumb fried pork shoulder chop (katsu) with curry gravy 1660

えび カレーライス

ebi curry rice
prawn and vegetable curry rice 1780



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麺類

MEN

ざるそば又稲庭うどん	zaru soba or inaniwa udon healthy buckwheat based soba noodles served chilled with sobatsuyu dip	1180
天ざるそば又稲庭うどん	ten zaru soba or inaniwa udon soba (buckwheat noodles) or udon noodles served on a bamboo basket (zaru) with a side dish of freshly fried tempura	1890
鍋焼稲庭うどん	nabeyaki inaniwa udon hot pot udon noodle soup (be careful, this dish really is very hot)	1540
かきあげそば又稲庭うどん	kakiage soba or inaniwa udon	1540
天ぷらそば又稲庭うどん	tempura soba or inaniwa udon soba or udon noodles served in a hot soup with tempura prawns and vegetables	1890
ためきそば又稲庭うどん	tanuki soba or inaniwa udon hot soba or udon noodle soup with tempura batter balls	1440
冷やしためきそば又稲庭うどん	hiyashi tanuki soba or inaniwa udon	1440



zaru soba

そばは生めんを使用しています
we use only fresh soba noodles



chanpon ramen

そばは生めんを使用しています
we use only fresh ramen noodles

焼そば

yakisoba

チキン	chicken	940
ポーク	pork	940
シーフード	sea food	1180
野菜	vegetarian	940

らーめん

ramen

ちゃんぽんらーめん 野菜たっぷりのさっぱり スープらーめんです	chanpon ramen shio (salt) based soup with a generous serving of crunchy vegetables and pork	1890
正油らーめん	shoyu ramen ramen noodles in a savoury, soy based soup, with slices of char siu pork	1890
塩らーめん	shio ramen one of the most traditional ramen dishes, this salt based ramen has a delicate flavour	1890
とんこつらーめん	tonkotsu ramen ramen noodles in a thick, flavourful broth, made from reduced pork bone stock, with slices of char siu pork	1890
吟選味噌らーめん	miso ramen the base soup for this ramen is made from a chicken wing broth	1890

汁物

SOUP

味噌汁	miso soup miso soup at nihonbashi is made the traditional way, using freshly made dashi (stock). Both this dashi and the vegetables which go into our miso change daily. while many assume that miso is a totally vegetarian soup, this is not the case, as it contains stock made from bonito flakes (skipjack tuna). we would be more than happy to make you proper vegetarian miso using shiitake stock, but please bear with us as this will take us a little extra time.	340
お雑煮	ozoni japanese soup containing rice cake, prawns and vegetables	820
土瓶蒸し	dobin mushi a refreshing seafood and mushroom soup made using fresh shiitake mushrooms and served in a dobin pot	680



dobin mushi

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yaki buta chahan

ご飯類

ご飯

ガーリックライス

チキンチャーハン

鮭チャーハン

野菜チャーハン

シーフードチャーハン

焼き豚チャーハン

RICE

gohan
japanese rice



garlic rice
subtly flavoured, and sinfully simple garlic rice

chicken chahan
japanese style chicken fried rice (containing a quarter leg)



shake chahan
fried rice with norwegian salmon

vegan chahan
fried rice with vegetables (served with or without egg, please specify your preference)

ebi chahan
japanese style fried rice made from succulent whole tiger prawns

yaki buta chahan
home made, slow roast char siu pork fried rice

かにチャーハン

日本のラーメン屋さんのチャーハンを、スリランカで材料で再現したい、と店主が趣向を凝らしカニ肉をたっぷり使ったチャーハンを作りました。冷凍したカニは一切使わず新鮮なカニ肉だけを使用したこだわりの一品です。数に限りがございますので、売り切れの際はご容赦下さい。

kani chahan (japanese style crab fried rice)

i love the little ramen restaurants in japan, and chahan is undoubtedly best at these restaurants. having no little ramen restaurants here in colombo however, i ventured to make my own chahan. not having all the ingredients for the particular chahan i wanted, i used an ingredient that is very popular in sri lanka – crab. our crabs are steamed daily and their meat is removed by hand. what's more the crabs we use for our kani chahan are wonderfully fresh – we don't freeze them here, and i would never purchase frozen crab meat to make this dish.

i apologize in advance if we have run out of this chahan, it is one of our most popular dishes.

ガーリックライス巻



garlic rice maki (9pcs)
a nihonbashi original this dish sees garlic rice rolled in nori and then placed on a sizzling rock to crust. splash on a bit of soya sauce before turning the garlic rice rolls over so that both sides are evenly crusted.

おにぎり

onigiri
rice ball wrapped in sea weed with a filling of your choice

鮭

shake (salmon)

梅



ume plum (salted japanese plums)

おかか



okaka (bonito flakes)

焼おにぎり

yaki onigiri (brushed with miso and grilled)

おにぎり5種

onigiri mori
5 kinds of mini onigiri

お茶漬け

ochazuke
simple rice dishes with soup or tea to pour on top

鮭

salmon

梅



ume plum

天茶漬け

ten chazuke
kakiage tempura on hot rice

鯛茶漬け

tai chazuke
marinated slices of sea bream sashimi on hot rice

寄せ鍋 2~4人前

海と陸の食材が彩り良く盛り込まれています。予め、熱を入れてありますので、煮えるまでの時間が比較的短く、熱々をポン酢で召し上がって下さい。お好みで最後におじやをどうぞ。

yosenabe (for 2-4 persons)

a favourite japanese steam boat this combines the flavours of the sea and land in one pot. accompanied with ponzu dipping sauce.

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1180



kani chahan

1180



garlic rice maki

240

240

240

240

960

940

940

940

1080

2980



yosenabe