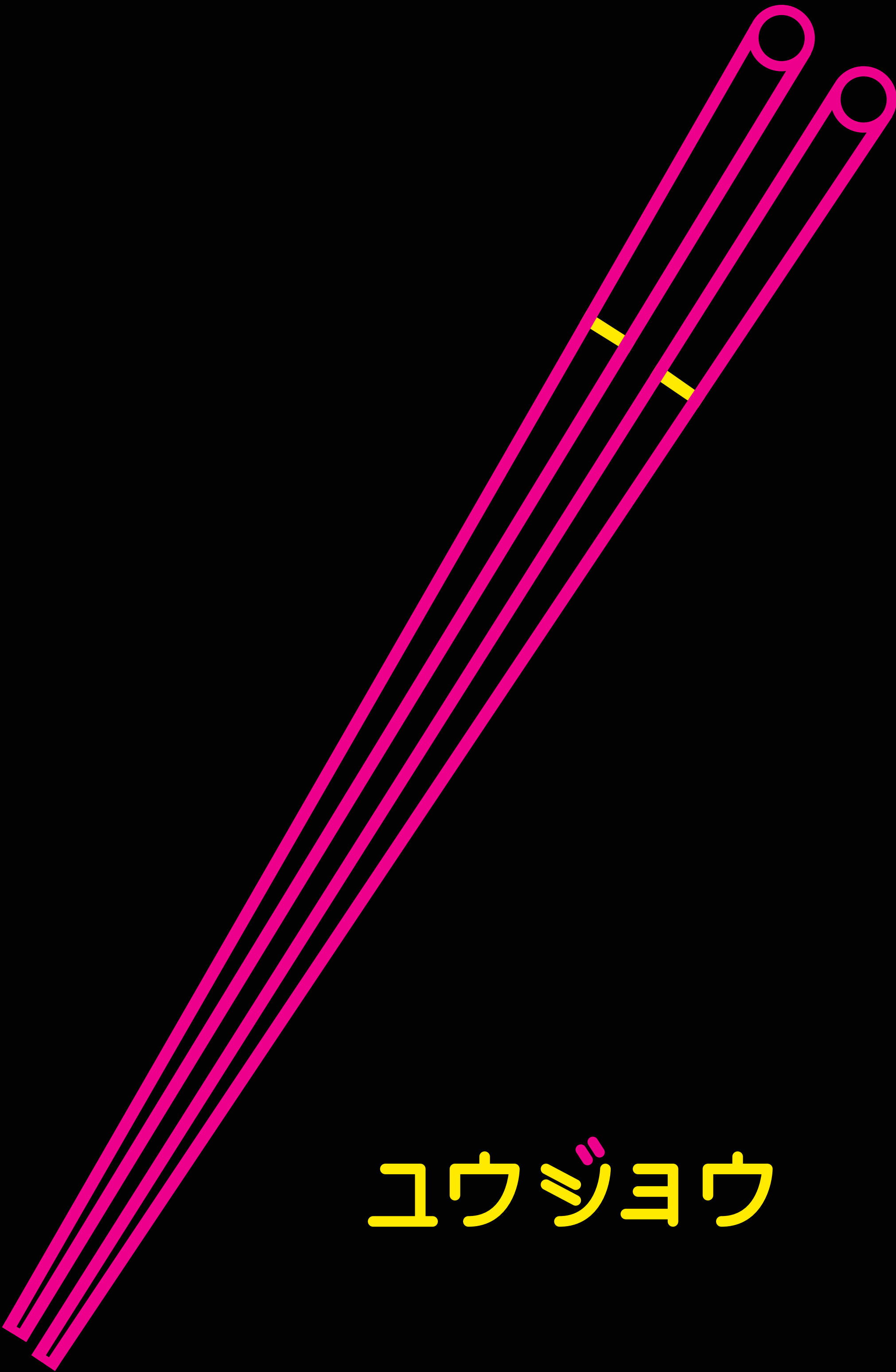


ユウヰジョウ





The Story of Chef Jackie Atuk

Jackie san hails from the Northern part of this fair country, and she's here burning things up in the kitchen to prove a point. We're not name-shaming here, but the last two spots she worked at in the city were telling her things like: "you can't manage this" or "women don't belong in front of fire." For real??!

Not that it was really a mission for us from the get-go...more of a natural "path of least resistance" that presented itself over time; the team at Yujo Izakaya is now roughly 90% female. What can we say, this trend is doing pretty well for us, and we're gonna ride with it into the sunset.



shiitake tamago wrap

Rolls **MAKI**

each roll is 8 pieces

spicy (crunchy) snapper 50

red snapper | cucumber | avocado | spicy mayo

dynamite 50

prawn tempura | avocado | cucumber | spicy sauce

fire cracker 60

yellowfin | salmon | cucumber | avocado | spicy sauce

spicy (crunchy) salmon 65

salmon | cucumber | avocado | spicy mayo | crunch

the R.E.A.L. philadelphia 68

salmon | cucumber | avocado | R.E.A.L. cream cheese | sesame



V veggie california 38

cucumber | avocado | carrot | roasted sesame

V konnyaku 42

konnyaku potato | avo | cucumber | carrot
crunchy tenkasu

V shiitake tamago wrap 42

outside: thin sliced tamago | crunchy tenkasu | chives
inside: crispy shiitake mushroom | carrot
cucumber | lettuce

chicken katsu 45

fried chicken | panko breadcrumbs | avocado

california 45

cucumber | avocado | crabstick

chicken teriyaki top 45

seared chicken | cucumber & avocado inside |
tare sauce on top

green dragon 55

prawn tempura inside | avocado on top | tare sauce

yellowfin tuna 50

tuna | cucumber | avocado

caterpillar 48

california roll with thinly sliced avocado on top

the bonito 52

yellowfin | avocado | cucumber | bonito flakes
tobiko | tenkasu

mozzarella aburi roll 64

outside: salmon | tobiko | crunchy tenkasu | torched mozzarella
inside: cucumber | avocado | kani

Seafood has seasons.
Ask the seasonal availability

V = vegetarian



double salmon aburi roll

Rolls Continued

MAKI

each roll is 8 pieces

ebi furai dynamite 60

inside: crispy prawn | cucumber | avocado
outside: chopped prawn

prawn wrapped dragon roll 85

inside: 2x crispy prawn | cucumber | avocado
outside: 3x steamed prawn

red hat 58

outside: tuna | spring onion | crunchy tenkasu
inside: kani | avocado | cucumber

spicy (crunchy) tuna 55

tuna | cucumber | avocado | spicy mayo | crunch

rainbow 62

outside: tuna | salmon | avocado | red snapper | prawn | mango
inside: cucumber | avocado | kani

fish furai 48

outside: crunchy tenkasu | chives
inside: crispy fish | cucumber | avocado

scallop aburi dragon 82

outside: sliced & torched scallop | crunchy tenkasu | chives
inside: crispy prawn | cucumber | avocado

scallop aburi firecracker 75

outside: sliced & torched scallop | crunchy tenkasu | chives
inside: salmon | tuna | spicy mayo | cucumber | avocado

black dragon roll 95

outside: grilled unagi | chives | sesame | tare sauce
inside: prawn tempura | cucumber | leaf lettuce

tanzania lobster 85

lobster | lemon | cucumber | avocado

salmon aburi dragon 85

outside: seared salmon | crunchy tenkasu | chives
inside: prawn tempura | cream cheese | cucumber | leaf lettuce

red dragon 2.0 75

outside: tuna | orange caviar | crunchy tenkasu
inside: salmon | mozzarella cheese | prawn tempura

mafia island surf & turf 65

prawn tempura | cucumber | avocado | seared beef
tenderloin on top

double salmon aburi 85

outside: seared salmon | crunchy tenkasu | chives | sesame sauce
inside: salmon | cream cheese | cucumber | leaf lettuce

red snapper aburi 60

outside: seared red snapper | crunchy tenkasu | chives | sesame sauce
inside: kani crab | avocado | cucumber

norwegian caterpillar 80

outside: salmon | spring onion | crunchy tenkasu
inside: kani | avocado | cucumber

volcano (crispy roll) 75

outside: tobiko | crunchy tenkasu | spring onion | spicy aioli
inside: salmon | cucumber | avocado | mango

V = vegetarian

Seafood has seasons.
Ask the seasonal availability



 zeitaku don
(rich person's bowl)

Seafood has seasons. Ask the seasonal availability

Other Forms of Sushi



sushi rice with tropical toppings
mixed with sesame vinaigrette

6PC **HOSOMAKI**

tuna	52
salmon	65
mixed fish	52
✓ mango and marinated crispy tofu	37
✓ cucumber and avocado	32
✓ shiitake mushroom	28



sushi rice ball topped with fish
or seafood

2PC **NIGIRI ZUSHI**

tuna (maguro)	30
salmon (sake)	38
prawn (ebi)	35
calamari (ika)	30
octopus (tako)	30
red snapper (tai)*	30
bbq freshwater eel (unagi)*	45
scallop (hotategai)	48
✓ shiitake mushroom	25



cone-shaped sushi hand roll

1PC **TEMAKI**

tuna	35
salmon	39
chicken katsu / fish furai / shiitake mushroom furai	29
chopped calamari & octopus	35
✓ shiitake, mango, cucumber and marinated crispy tofu	29
unagi	49



war ship shaped nigiri sushi

2PC **GUNKAN MAKI**

tuna (maguro)	30
salmon (sake)	38
flying fish caviar (tobiko)	38
chopped calamari & octopus	30
shredded crab salad (kani)	34
baby ikura (salmon caviar)	50
scallop (hotategai)	48
✓ shiitake mushroom	25



sushi rice topped with thin carpaccio
style slices and a piece of wasabi

POKE BOWL **CHIRASHII**

	half	reg
tuna	39	65
salmon	42	75
mixed fish	38	65
confident mixed seafood	45	85
✓ shiitake, mango, avocado and marinated crispy tofu	25	42
salmon oyako don	68	125
scallop and tuna	65	120
zeitaku don (rich person's bowl)	150	280
scallops, salmon, tuna, snapper, unagi(eel), salmon caviar, tamago		



carefully sliced fish
or seafood

5PC **SASHIMI**

tuna (maguro)	60
salmon (sake)	78
prawn (ebi)	68
calamari (ika)	52
octopus (tako)	52
red snapper (tai)	52
scallop (hotategai)	95
bbq eel (unagi kabayaki) 100g	72
200g	132

ask availability



サファリ シーフード

SAFARI SEAFOOD

Up and down, all along the East African coast we scout for jewels of the sea to serve up on your plate as fresh as we can! We started our journey at the coastal towns along the border between Tanzania and Kenya near Tanga. We've been making our way up along this coast, learning more and more as we go and have made a ton of friends while at it!

There's been some interesting new relationships forged over this time with Japanese nationals working along the coast, notably Kyohei san who's been fishing in the Shimoni area and Yuki san in the Mtwapa/Kilifi area, you check out their lovely restaurants in Nairobi.

This update shows you some shots taken at the extreme North coast of Kenya just by the Somali border, in the lovely Lamu Archipelago. This delicate area is a historical gem of East Africa and hosts sites of the earliest discovered Swahili civilization, and an abundance of fresh seafood. Though the area is protected by UNESCO covenants as a heritage sites and does not allow the use of motor vehicles, there is a mounting pressure coming from commercial industry by way of large fishing vessels and a newly constructed port.

These trips of thousands of km along the East African coast culminates with a set of knowledge we hope to convey to our guests at the table: As the large commercial vessels target the fast moving species of tuna, please focus your hearts on the other less known seafood items that we include on platters such as Rockfish (aka the Green Job-fish), Snapper, Calamari, and farmed species we offer from other regions whose shores are under less pressure.



emperor's sushi platter

Sushi PLATTERS

yujo sushi & sashimi sampler (14pcs) 95

2 tuna nigiri | 2 salmon nigiri | 2 ebi (prawn) nigiri
1 avocado nigiri | 1 tamago nigiri
3 tuna sashimi | 3 salmon sashimi

mango maki moriawase (15pcs) 95

1 salmon nigiri | 1 ebi (prawn) nigiri | 1 tuna nigiri |
1 red snapper | 1 tamago | 1 octopus | 1 kani |
8pcs of mango rolls

yujo sushi sampler (16pcs) 90

1 tuna nigiri | 1 salmon nigiri | 1 ebi (prawn) nigiri
1 kani (crab stick) nigiri | 2 "seafood of the day" nigiri
1 tamago (japanese sweet omelette) nigiri
1 avocado nigiri-zushi | 8pcs california roll

sho-dan hosomaki platter (18pcs) 82

3 salmon hosomaki | 3 tuna hosomaki
6 avocado hosomaki | 6 cucumber hosomaki

sakura sushi platter (13pcs) 72

2 tuna nigiri | 3 salmon nigiri | 8pcs california roll

[V] konnyaku maki platter (16pcs) 45

4 cucumber hosomaki | 6 avocado hosomaki
4 pcs veggie california roll | 8pcs konnyaku roll

[V] yujo vegetarian sampler (16pcs) 45

2 avocado nigiri | 2 cucumber nigiri | 2 tamago nigiri
6 carrot hosomaki | 4 veg california roll

[V] veggie maki platter (16pcs) 45

4 cucumber hosomaki | 6 avocado hosomaki
4 pcs veggie california roll | 8pcs sweet potato
tempura roll

confident sashimi platter (15pcs) 110

3 tuna sashimi | 12 assorted fresh sashimi

shiitake konnyaku platter (43pcs) 165

2 shiitake nigiri | 3pcs konnyaku sashimi | 2 cucumber nigiri
2 avocado nigiri | 2 tamago nigiri | 2 crispy tofu nigiri
6 sweet potato hosomaki | 6 cucumber hosomaki
8pcs shiitake wrap roll | 10pcs konnyaku volcano roll

emperor's sushi platter (20pcs) 125

2 tuna nigiri | 2 salmon nigiri
2 ebi (prawn) nigiri | 3 "seafood of the day" nigiri
2 kani (crab stick) nigiri | 2 tamago nigiri
3 cucumber hosomaki | 4pcs california roll

[V] konnyaku volcano platter (33pcs) 125

3 konnyaku sashimi | 2 cucumber nigiri
2 avocado nigiri | 2 tamago nigiri | 2 crispy tofu nigiri
6 sweet potato hosomaki | 6 cucumber hosomaki
10pcs konnyaku volcano roll

[V] shiitake maki platter (30pcs) 125

2 shiitake nigiri | 2 cucumber nigiri
2 avocado nigiri | 2 tamago nigiri | 2 crispy tofu nigiri
6 sweet potato hosomaki | 6 cucumber hosomaki
8pcs shiitake tamago wrap roll

rainbow platter (15pcs) 125

1 tuna nigiri | 1 salmon nigiri
1 ebi (prawn) nigiri | 2 "seafood of the day" nigiri
1 kani (crab stick) nigiri | 1 tamago nigiri
8pcs rainbow roll

konnichiwa sushi platter (18pcs) 110

5 tuna nigiri | 2 ebi (prawn) nigiri
3 "seafood of the day" nigiri | 2 salmon nigiri
6 cucumber hosomaki

[V] = vegetarian

Seafood has seasons.
Ask the seasonal availability



 imperial ise-ebi platter

Mio
IZAKAYA

More SUSHI PLATTERS

red dragon 2.0 platter (25pcs) 210

2 tuna nigiri | 2 salmon nigiri
2 ebi (prawn) nigiri | 3 “seafood of the day” nigiri
2 kani (crab stick) nigiri | 8pcs red dragon 2.0 roll
3 tuna sashimi | 3 salmon sashimi

oslo express (22pcs) 210

4 salmon sashimi | 4 salmon nigiri
6 salmon hosomaki | 8pcs philadelphia roll

sushi wave platter (25pcs) 190

8pcs boston roll | 3 tuna sashimi
3 salmon sashimi | 1 kani sashimi | 2 salmon nigiri
2 tuna nigiri | 4 “seafood of the day” nigiri
2 ebi (prawn) nigiri

malindi express (22pcs) 140

4 tuna sashimi | 4 tuna nigiri | 6 tuna hosomaki
8pcs red hat roll

aburi platter (16pcs) 120

8 salmon aburi roll | 4 salmon aburi nigiri
4 red snapper aburi nigiri

zeitaku (rich person’s platter) (100pcs) 1M

10pcs sliced tuna tataki | 6pcs salmon hosomaki
2pcs salmon temaki cone
8pcs salmon nigiri | 7pcs tuna nigiri
7pcs prawn nigiri | 5pcs unagi nigiri
7 seafood of the day nigiri
8pcs scallop aburi dragon roll
8pcs alaska roll | 8pcs boston roll
8pcs black dragon roll | 8pcs rainbow roll
8pcs dynamite futomaki roll

globetrotter (60pcs) 550

7pcs salmon nigiri | 7pcs tuna nigiri
7pcs prawn nigiri | 7pcs unagi nigiri
8pcs alaska roll | 8pcs boston roll
8pcs rainbow roll
8pcs dynamite futomaki roll

yamato (60pcs) 550

4pcs salmon gunkan | 4pcs tuna gunkan
4pcs octopus gunkan | 4pcs red snapper gunkan
8pcs red snapper aburi roll | 8pcs black dragon roll
8pcs spicy crunchy salmon | 8pcs green dragon roll
6pcs negitoro hosomaki | 6pcs salmon hosomaki

oslo x malindi deluxe (46pcs) 360

4 salmon sashimi | 4 tuna sashimi | 5 salmon nigiri | 5 tuna nigiri
6 salmon hosomaki | 6 tuna hosomaki
8pcs spicy crunchy salmon roll | 8pcs spicy crunchy tuna roll

scallop aburi (42pcs) 360 deluxe platter

3 tuna nigiri | 3 salmon nigiri | 2 scallop nigiri
2 baby ikura gunkan maki | 2 ebi (prawn) nigiri
2 “seafood of the day” nigiri
8pcs scallop aburi dragon roll
8pcs double salmon aburi roll
6pcs tuna hosomaki roll
3 tuna sashimi | 3 salmon sashimi

imperial ise-ebi platter (50pcs) 350

8pcs lobster roll | 8pcs black dragon roll | 8pcs spicy salmon roll
3 salmon nigiri | 3 tuna nigiri | 3 kani nigiri
3 octopus nigiri | 5 “seafood of the day” nigiri
3 prawn nigiri | 3 avocado nigiri | 3 tamago nigiri

lobster aburi deluxe platter (42pcs) 330

3 tuna nigiri | 3 salmon nigiri
3 ebi (prawn) nigiri | 5 “seafood of the day” nigiri
8pcs lobster roll
8pcs double salmon aburi roll
6pcs tuna hosomaki roll
3 tuna sashimi | 3 salmon sashimi

lobster aburi platter (31pcs) 230

2 tuna nigiri | 2 salmon nigiri
2 ebi (prawn) nigiri | 3 “seafood of the day” nigiri
8pcs lobster roll | 6pcs tuna hosomaki roll
8pcs double salmon aburi roll

V = vegetarian

Seafood has seasons.
Ask the seasonal availability




moyashi salad

Salads

wakame salad

seaweed | leaf lettuce | fresh vegetables

 marinated crispy tofu **35** / chicken **39**
octopus **45**

zanzibar wakame salad

seaweed | zanzibar seaweed | leaf lettuce
fresh vegetables

 marinated crispy tofu **35** / chicken **39**
octopus **45**

Raw Seafood Salads

salmon ponzu salad

cubed salmon sashimi | avocado
mango | ponzu dressing | wasabi
75

maguro salad

cubed tuna sashimi | avocado | mango
ponzu dressing | wasabi
65

tuna tartare

raw seasoned tuna | avocado
ponzu dressing | sesame | wasabi
65

chicken ginger salad

leaf lettuce | cabbage | avocado | orange

option of sauce: sesame / shoyu ginger vinaigrette
39

house avocado

salad avocado slices | shredded cabbage
shiso | shoyu ginger vinaigrette

27

sesame chicken katsu salad

katsu chicken | citrus | sesame dressing
39

tofu sesame salad

breaded tofu | leaf lettuce | sesame dressing
35

grilled salmon salad

avocado | orange | lettuce | sesame dressing
75

shiitake mushroom katsu salad

crispy shiitake katsu | leaf lettuce
35

tako salad

steamed and sliced Kenyan octopus
julienne cucumbers | sesame dressing

50

moyashi salad

fresh bean sprout | leaf lettuce
sesame dressing

 veggie **35** / beef **39** / pork **39**
chicken **39** / fish **45**

 = vegetarian

Seafood has seasons.
Ask the seasonal availability



ケニアで新「頼母子講」 貧困解決への新しい仕組み

text by Kumiko Sato
photograph by Erik Forrester

日本から遠く離れたケニアで、農業改革を通じ社会課題解決に取り組む女性がいる。Alphajiri（アルファジリ）のCEO、薬師川智子だ。ケニアは人口の約4割が農業従事者で、うち約8割が1ha未満の小規模農家だ（2018年時点）。薬師川が目指すのは、農作物の生産から販売まで手がけることで貧困小規模農家の収入を上げ、ケニアの貧困や食料問題を解決することだ。

大学卒業後、農林中央金庫を経て青年海外協力隊に参加。ケニア・ミゴリ郡で大豆農業に従事した経験に基づき、16年に起業し、大豆の契約栽培や家畜飼料メーカーなどへの卸売事業に着手した。併せて取り組んだのが、貧困農家の自助グループ「アルファチャマ」の組成だ。まず、農業従事者を約15人ずつのグループに分ける。各メンバーは毎週集會に少額の現金を持ち寄り、話し合いを経てグループ内で必要とする人に貸し付ける。借りた人は10%の金利を上乗せしグループ内に返済する。日本の伝統的な無尽や頼母子講に似た仕組みで金融リテラシーを上げ、責任感や助け合いの精神を醸成する。会員は作物栽培のトレーニングやローンの提供なども受けることができる。22年2月にはアルファチャマの数は39。会員数は600人にのぼる。

新型コロナウイルス感染拡大で農作物の卸売先の飲食店が軒並み営業を停止。20年4月の売り上げは前月比82.2%減だが、薬師川は



逆境を小売事業参入の好機ととらえ6月にはナイロビに有機農産物の小売店を開業。その3カ月後にはキムチや味噌など、貧困農家が生産した農産物を使った加工食品の製造・販売を開始した。これらの商品は高所得者層を中心に人気を集め、業績は改善。オンライン販売

する商品のデリバリーサービスも開始し、数カ月内には会社全体の黒字化を見込む。「年内にはナイロビ近郊に自社農園を開墾したい。そこで得た技術を貧困農家に転用し、農家の平均月収を約3,000円から1万5,000円以上にしたいです」

やくしがわ、ともこの原稿は東京大学農学部で農業経済学を専攻する。卒業後、農林中央金庫へ入庫。2017年より青年海外協力隊員としてケニア・ミゴリ郡へ赴任し、大豆農業で大豆栽培や加工の普及に従事する。16年にAlphajiriを起業。17年にポータレス・ジャパンに転職後は退任。

MAY 2022 | FORRESTER JAPAN

アルファジリ

Alphajiri

There's some new sauces in town! Besides the new and improved hickory smoke bbq sauce we've been using from Romeoville in the USA and Nairobi in Kenya, there's an East African made Japanese ingredient we are so stoked to introduce to you!

It's also made by a long time Japanese friend of ours, and she's been working in the agriculture scene and healthy foods industry in Kenya for a number of years now. Tomoko has a whole variety of products which she either makes or sources herself in Kenya, and our focus is on the classic one made from Kenyan soybean, and its called Miso. Surely you've tried it around our menu in a soup or bowl of ramen, but we are planning to expand our horizons and use it in marinades and dressings to give a kick to your meal.

As the product is a craft one and a little delicate compared to the commercial miso products we are used to, we will experiment with some items before we launch it menu wide, but you are able to purchase in small quantities already from our store in two varieties: Regular (Darker, stronger, and a little more salty) and Shiro (White and slightly sweet).

PS: We've heard a rumor that someone's making soy sauce by the coast?! If you hear something about this Kenyan soy sauce in Mombasa let us know, we are eager to keep replacing bulky imports with quality made East African goodness!

Alphajiri
Eat the Best! Thank a Farmer



tuna tataki

small extras

extra sauce (teriyaki/shogoyaki/katsu)	7
steamed rice	8
veggie fried rice	10
ginger fried rice	10
egg fried rice	10
beef fried rice	15
chicken fried rice	15
pork fried rice	15
prawn fried rice	25
yellowfin tuna fried rice	25
salmon fried rice	30

Popular Small Dishes

miso soup

Japanese soybean paste | spring onions | seaweed
12

tataki

seared, sliced and sprinkled with toasted sesame
served with shredded cabbage
crushed garlic chips | ponzu vinaigrette
beef **39** | tuna **55**

age gyoza

crunchy gyoza dumplings | soy vinaigrette
[V] veggie **29** | pork / chicken **35**
homemade rayu chilli oil (optional)

gyoza

steamed + seared dumplings | soy vinaigrette
[V] veggie **27** | pork / chicken **32**
homemade rayu chilli oil (optional)

moyashi itame

bean sprout | julliene veggies | pan grilled
[V] veggie **25** | beef / pork / chicken **32** | seafood **42**

[V] yasai itame

crispy market fresh veggies | sake reduction
25

[V] kinoko itame

shiitake mushroom | oyster mushroom | pan-seared vegetables | light shoyu
25

[V] nasu dengaku

sliced aubergines / pan grilled with miso
30

Seafood has seasons.
Ask the seasonal availability

[V] = vegetarian



天麩羅

↖
Prawn Tempura (6pc)

Agemono LIGHTLY FRIED

tempura

tail on prawns or thinly sliced veggies
delicately fried and served with a light
and sweet dip

▣ veggies **34**

prawn 2pc **39** | 3pc **52** | 4pc **65**
5pc **78** | 6pc **91** | 7pc **104** | 8pc **117**
mixed veggies & seafood **65**

furai

tail on prawns or thinly sliced
veggies delicately fried with panko
ground sesame | sweet katsu sauce

▣ aubergine **36** | prawn 2pc **42**
3pc **55** | 4pc **68** | 5pc **81**
6pc **94** | 7pc **107** | 8pc **120**



age dashi tofu

soft tofu blocks | crisp exterior | sweetened
soy | spring onion

▣ veggie broth **22** | fish broth **30**

tatsuta-age

deep fried chicken with nara style marination
lemon wedge | tangy aioli

38

fish furai

fish fillet delicately fried with panko
ground sesame | sweet shoyu dipping sauce

60

served with choice of steamed rice, veggie
fried rice or fries or onion rings

katsu

sliced crunchy cutlet steak (Japanese style
schnitzel) | shredded cabbage | ground
sesame | sweet katsu sauce

pork / chicken **55**

served with choice of steamed rice, veggie
fried rice or fries or onion rings

kara age

crispy bite-sized morsels of chicken or squid
tangy aioli | a lemon wedge

▣ shiitake mushroom **32** / chicken **36**
ika (calamari) **48**

▣ = vegetarian

Seafood has seasons.
Ask the seasonal availability



▲
squid game



prawn katsu curry

Chef's Suggestions

Seafood has seasons.
Ask the seasonal availability

V = vegetarian

squid game

calamari | fired with sake | shoyu | rice vinegar
sliced onion | garlic | lemon wedge
45

katsu curry

carrot | onion | potato | traditional japanese curry sauce
prawn 3pcs **68** | pork / chicken **48**

served with choice of steamed rice, veggie
fried rice or fries or onion rings

V vegetarian katsu curry

(aubergine schnitzel) carrot | onion | potato
traditional japanese curry sauce
38

served with choice of steamed rice, veggie
fried rice or fries or onion rings

okonomiyaki

Japanese style cheeseless pizza | shredded cabbage base
Japanese mayo | sweet katsu sauce | spring onion
(choose from "thin & crispy style" or "thick and soft style")

Vvegetable **35** | pork / chicken **42** | seafood **55**

Vkinoko tofu don

shiitake mushroom | oyster mushroom | tofu | spring onion | sweet shoyu
45

pork butayaki

sliced pork | teriyaki glaze
45

chicken yakitori (4pcs)

chicken and spring onion in a savoury & sweet soy based glaze. Serving by string
42



2pcs prawn
tempura hot-udon

Hot Noodles



hot-udon

boiled wheat noodles on
with hot soup

choice of: ☐ veggie **44** chicken / beef / pork **48**
mixed veggie tempura **45**
2pcs prawn tempura **52**



hot-soba

boiled buck wheat noodles with
hot soup

choice of: ☐ veggie **44** chicken / beef / pork **48**
☐ mixed veggie tempura **45**
2pcs prawn tempura **52**

curry udon

thick bouncy udon noodle | japanese curry gravy
carrot | onion | spring onion | irish potato
green pepper

choice of:
☐ mixed veggie **38** / ☐ shiitake mushroom **45**
chicken / pork / beef **48**

Noodle Salad



☐ hiyashi zaru-udon

chilled wheat noodles on ice with
toasted seaweed and sweet tsuyu dip

42



☐ hiyashi zaru-soba

chilled buck wheat noodles on
ice with toasted seaweed and
sweet tsuyu dip

42

☐ hiyashi chuka

homemade ramen noodle | juliene veggies
sliced kinshi omelette | cucumber | tomato
sweet soy dressing

choice of tare: creamy sesame / shoyu
☐ veggie **34** / chicken / beef / pork **39**
seafood **50**



extras

more noodles **7**

extra egg **6**

extra veggies **5**

extra meat/tofu **10**

add crunchy; chicken / beef / pork / **18**
veggie katsu cutlet (100g)

Seafood has seasons.
Ask the seasonal availability

☐ = vegetarian



More Noodles

SOUPLESS RAMEN NOODLE

mazemen

(soupless ramen noodles for mixing)

marinated egg | sesame | bean sprout
menma bamboo shoot | shoyu tare sauce

choice of: ☐ veggie **36** / chicken /
beef / pork **42** / seafood **65**

tsukemen

(soupless ramen noodles for dipping)

marinated egg | sesame | bean sprout | menma
bamboo shoot | concentrated shoyu tare sauce

choice of: ☐ veggie **36** / chicken /
beef / pork **42** / seafood **65**

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NOODLE SOUP

shoyu ramen noodle soup

noodles handmade with East African wheat flour
choice of soup: chicken paitan or ☐ veggie

choice of topping:

☐ veggie **38** / chicken / beef / pork **42**

miso ramen noodle soup

ramen noodle soup with a thicker miso base

choice of soup: chicken paitan or ☐ veggie

choice of topping:

☐ veggie **38** / chicken / beef / pork **42**

PANFRIED NOODLES

yaki-soba

ramen noodles pan fried with market vegetables

choice of: ☐ veggie **33** / chicken / beef / pork **38**

seafood **58**

yaki-udon

udon noodles pan fried with market vegetables

choice of: ☐ veggie **33** / chicken / beef / pork **38**

seafood **58**



extras

more noodles **7**

extra egg **6**

extra veggies **5**

extra meat/tofu **10**

add crunchy; chicken / beef / pork / **18**
veggie katsu cutlet (100g)

sweet and sour
sake prawns



grilled seafood platter*

	small	regular
prawn fish calamari	65	120
deluxe lobster prawn fish octopus calamari scallop	-	200

sizzling iron platter*

beef / chicken / pork (200g)	55
fish of the sea (200g)	85
calamari (sliced)	85
prawn (6pcs)	95



* served with choice of steamed rice,
veggie fried rice or fries or
onion rings

V = vegetarian

Grilled & Pan Fried
YAKIMONO*

teriyaki steak sliced thick

sauce: sake | mirin | shoyu glaze with market
fresh veggies
chicken / beef 55

salmon teriyaki steak

sauce: sake | mirin | shoyu glaze with market
fresh veggies
125

shogayaki sliced thin

sauce: ginger and soy based glaze with
shredded cabbage
pork / beef 55

japanese steak frites

thick cut tenderloin beef | medium | tare au jus
french fries in japanese spices | mayo
55

V age tofu steak

crisp silken tofu with market fresh veggies
45

sweet & sour sake prawns (6pcs)

sake prawns with sweet and sour sauce.
served with market fresh veggies and a bowl of
steamed rice
95

Seafood has seasons.
Ask the seasonal availability



gyu don

TRADITIONAL JAPANESE RICE BOWL WITH TOPPINGS

Donburimono



teriyaki don
beef or chicken in a savoury & sweet soy based glaze
45



katsu don
a sliced schnitzel coated in japanese breadcrumbs
eggs | scallions ton (pork) | beef | chicken
beef / chicken / pork 45



gyu don
sliced tenderloin beef | tare sauce | oyster mushroom
sauteed onion | crispy fried egg | scallions
45



shogoyaki don
sliced tenderloin beef / pork | sauteed onion
ginger sauce | toasted sesame
45



oyako don
sliced chicken schnitzel steak simmered in tare sauce
onion | over easy egg | scallions
45



ten don
tempura | mixed seasonal vegetables
drizzled with soy based tare sauce
v veggie 38 | prawn 2pcs 52 | 3pcs 60



pork chashu don
slices of slow cooked char-siu style pork
with spring onion and sesame
100g 37 | 200g 49

Seafood has seasons. Ask the seasonal availability

v = vegetarian

unagi don

bbq freshwater eel in a savoury & sweet soy based glaze
100g 90 | 200g 160



mushroom slam burger

Craft Burgers

ON HOMEMADE BRIOCHE BUN WITH A JAPANESE TOUCH

buffalo chicken burger

spicy chicken breast | shredded lettuce | qp mayo | panko | fries
42

romeoville bbq chicken burger

bbq chicken breast | shredded lettuce | qp mayo | panko | fries
42

Li san's cheese slam burger

juicy 250g beef patty | UG mozzarella | red onion
tomato | lettuce | japanese aioli | fries
choice of cheese
(ask availability): goat's / camembert / mozzarella 45

yakuza chashu burger

crumbled pork chashu | juicy 250g beef patty | UG mozzarella
panko onion rings | lettuce | japanese aioli | fries
49

V mushroom slam burger

juicy 250g patty of oyster mushrooms | onions | carrot & diced tofu
crispy red onion | green pepper | japanese aioli | fries
39

katsu burger

(chicken / pork) | shredded cabbage | chips (fries) | tangy mayo
39

bulldog burger

(chicken / pork) | mushroom | lettuce | bulldog sauce | chips (fries)
39

V = vegetarian



grilled fish bento

Bento Boxes

LUNCH BOX WITH MISO SOUP

yujo bento

chef's choice inside out roll,
prawn tempura, gyoza and salad

52

grilled fish of the day

grilled medalion of our fish of the day
steamed rice, gyoza and salad

65

sushi bento

assorted nigiri sushi-zushi, maki rolls,
tempura and salad

68

fish furai bento

crispy fish fillet, steamed rice,
gyoza and salad

65

grilled salmon bento

grilled medalion of salmon, steamed rice
gyoza and salad

85

unagi bento

100g of grilled fresh water eel,
veg tempura, gyoza and salad

110

☐ kinoko tofu bento

shiitake mushroom, oyster mushroom, tofu,
spring onion, sweet shoyu, veggie gyoza, salad

48

yakisoba bento

pan fried wheat or buck wheat noodle,
vegetable tempura, maki rolls and salad

☐ veggie 38 | seafood 60
beef / pork / chicken 48

kara age bento

lightly battered and fried nuggets,
steamed rice, gyoza and salad

calamari 58 / chicken 48

teriyaki bento

teriyaki, vegetable tempura, steamed
rice and salad

beef / chicken 50

katsu bento

crispy strips of fillet, steamed rice,
gyoza and salad

beef / pork / chicken 50

shogayaki bento

ginger marinated slices of meat,
steamed rice, gyoza and salad

beef / pork 50

higawari bento

chef's selection of mixed items

☐ veggie 48 / standard 50

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Ask the seasonal availability

☐ = vegetarian



-Tasty international food menu delivered to Banange lovers by our friends at Yujo Izakaya-

“The Beef” Slamburger on our home-baked brioche bun with tomato, onion, shredded lettuce, ketchup-mustard-mayo. Served with fries.

39.000 UGX

“The Herbivore” Veggieburger on our home-baked brioche bun. Served with fries.

39.000 UGX

Classic Chicken Wings available in “Juicy Buffalo”/“Tangy BBQ”/“Crispy Homestyle” (Choose One Style)

Small (250g) 25.000UGX / Regular (500g) 42.000UGX / Large (1kg) 82.000UGX

**Adam’s Cauliflower Wings available in “Juicy Buffalo”/“Tangy BBQ”/“Crispy Homestyle” (Choose One Style)
(250g) 24.000 UGX**

🍷 Banange craft beer battered panko onion rings + Ketchup or Mayo (choose amber/IPA).

24.000 UGX

🍷 Sea salted skin-on fries 200gr + Ketchup or Mayo

15.000 UGX

Dipping Sauce Add-ons:

Ranch or Chili Aioli.

3,000UGX each



Dessert

ask what's available today!

gourmand

selection of 4 super-mini dessert, served with
your choice of japanese tea / black tea / coffee
35



[V] tiramasu

tiramisu + masu = :-)
20



[V] New York style R.E.A.L. baked cheese cake of the day

a thick slice of rich cheese cake made with cream cheese
from the ladies at R.E.A.L. - Revival of East African Ladies
(please wait for it to soften)
25



[V] French style tart of the day

homemade pastry crust filled with fruits or other delights
made in house and served by the slice
20



craft chocolate snicker bar

latitude chocolate bar filled with layered cream, peanuts,
and caramel
25

matcha ice cream

guinomi (small) **7** | masu (medium) **15**

mini chocolate mousse guinomi

a very tiny latitude chocolate mousse served
in a sake cup (please wait for it to soften)

[V] = vegetarian



PHOTOS



DESIGN



ILLUSTRATIONS

