

Unch sets(Weekday , Weekend Lunch & Sunday Dinner)

Free coffee or green tea for lunch

(No for packing)
(Americano or Iced Americano)

Refillable: rice, miso soup, cabbage salad, and side dishes





Special Sauce Kurobuta Roskatsu

Roskatsu with a lot of ureshii special katsu sauce on fried kurobuta (black pork) sirloin aged in milk and various spices



Osaka Chicken Nanban

Osaka style deep-fried chicken, served with sweet & sour nanban sause specially made by Owner Chef & homemade tartar sause. The boneless chicken legs were aged for 2 days with milk & various seasoning.

28





Yetnal Tonkatsu (Korean Pork Cutlet)

170~200g/28

Korean's one of the favourite soul food. It is made by pounding black pork sirloin from Hokkaido and aged with milk & various seasoning. Deep-fried the black pork sirloin served with special demigras sauce made by the Owner chef.



Tonteki (Kurobuta sirloin steak)

170~200g/28

Milk-aged Hokkaido black pork loin with black pepper tonteki sauce, served with salad and mashed potatoes.

*Signature pork loin steak from Mie Prefecture, Japan.



Ebi Katsu (Shrimp Cutlet)

6pcs/28

Shrimp fried in kushikatsu oil. It served with handmade tartar sauce and pork cutlet sauce



Hokkaido Hotate Katsu

4~5pcs/28

It comes with L-size scallops from Hokkaido that coated with bread crumbs & handmade tartar sauce & katsu sauce
*Grind sesame seeds and mix them with katsu sauce





Kurobuta Roskatsu

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Japanese traditional tonkatsu fried in kushikatsu oil after seasoning Hokkaido kurobuta sirloin with milk and various spices

*Grind sesame seeds and mix them with katsu sauce



28

Halibut Katsu (Fish Cutlet)

Comes with breadcrumbs and deep-fried halibut ish & handmade tartare



Ureshii Udon Oden Nabe

A hot udon dish made with a broth crafted from tsuyu that has been aged for three months by the owner-chef, combined with udon noodles and kamaboko (fish pancake).



Mentaiko Pasta

Pasta with Ureshii's Mentaiko Sauce made by the Owner chef.

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Abalone Porridge
Abalone porridge made with special abalone gut sauce from owner chef
using only abalone produced in Jeju Island, Korea
* The size and number of abalone varies according to the season



Kurobuta Udon Kimchi Soup
A Korean-style kimchi soup made with Korean kimchi, Kurobuta (black pork), and udon noodles.

Serve with rice, salad, miso soup and side dishes

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