

ATTENTION: We are so sorry but we are not good at English. Please point at a food that you would like to have on this menu when you order.

○おつまみ Appetizer

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|----|---|-------|
| 1 | 枝豆 | ¥ 280 |
| | Boiled green soybeans, salt flavored. | |
| 2 | ミックス ナッツ | ¥ 280 |
| | Assorted nuts | |
| 3 | フライド ポテト | ¥ 290 |
| | French fries | |
| 4 | バッファローウィング (ピリ辛チキンバー) | ¥ 400 |
| | Buffalo wing (Chicken bar very hot) | |
| 5 | チーズ3種とクラッカー盛合せ | ¥ 450 |
| | Three kinds of cheese and assorted crackers | |
| 6 | イタリア産 生ハムとサラミの盛り合わせ~オリーブ添え~ | |
| | Assort of fresh ham from Italy and salami | |
| | 中サイズ (2名盛) ¥ 500 middle size for two person | |
| | 大サイズ (4名盛) ¥ 900 large size for four person | |
| 7 | さばの糠床炊き | ¥ 650 |
| | Stewed mackerel with bran. (well known in kitakyushu) | |
| 8 | 若鶏の唐揚げ | ¥ 500 |
| | Fried chicken | |
| 9 | タコの唐揚げ | ¥ 580 |
| | Fried octopus, soy sauce flavored. | |
| 10 | 小ふぐの唐揚げ | ¥ 600 |
| | Fried mall lode fish | |
| 11 | フィッシュ&チップス | ¥ 700 |
| | Fried globe fish (FUGU) and Potato chips | |
| 12 | ジャーマンポテト | ¥ 800 |
| | German style cooked potato with bacon, garlic sausage, and onion. | |
| 13 | 鶏肉の炭火焼 | ¥ 800 |
| | Burnt chicken in a charcoal fire. | |

○ソーセージ Sausages

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| 14 | チョリソー | ¥ 700 |
| | Spicy sausages | |
| 15 | ソーセージ4種の盛合せ | ¥ 900 |
| | Assorted four kinds of sausages. | |
| | (coarsely grounded, smoked herb tasted, cod roe tasted and spicy) | |

○チーズ Cheese

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| 16 | モッツァレラチーズと生ハムの包みフライ | ¥ 650 |
| | Fried mozzarella and fresh ham wrapped in rice paper. | |
| 17 | プロシュートとブファラチーズの盛合せ | ¥ 1500 |
| | Fresh ham, and delicious cheese made of water buffalo. | |

○サラダ Salad

- 18 フレッシュサラダ ¥ 300
Green salad
- 19 蒸し鶏と豆腐のサラダ ¥ 900
Sesame flavored of fresh vegetables with steamed chicken and tofu
- 20 生ハムとイタリアンチーズのサラダ ¥ 900
Fresh ham, and Italian cheese salad.
- 21 ごちそうサラダ ¥1200
Delicious assorted salad.
(many kinds of vegetables, tofu, shrimp, etc... for two or three persons.)

○オリジナル料理 Original Dish

- 22 男爵芋のチーズ焼き ¥ 680
Oven baked potatoes covered with cheese.
- 23 ポークカツレツ ¥ 700
Cutlet of pork with mozzarella and basil.
- 24 豚バラ・ソーセージのシュークルート ¥ 700
～白ワインビネガー煮込み～
Pork and sausage stewed with white wine vinegar
- 25 若鶏のコンフィ ¥ 850
French style chicken. (stewed with lard at low temperature
for long time and Make crispy in oven.)
- 26 ラザーニア ¥ 950
Lasagna
- 27 ハンバーグ ¥ 850
Hamburg steak (regular size 160g) and egg
- 28 ハンバーグ ライス付き ¥1050
Hamburg steak and rice
- 29 牛肉の赤ワイン煮込み ¥1550
Stewed beef in red wine
- 30 チーズフォンデュ ¥1550
Cheese fondue
- 31 骨付き仔羊の香草パン粉焼き (2本入) ¥1700
Lamb with bone grilled herbed crumb (two pieces)
- 32 糸島豚の骨付きスネ肉香草トマト煮込み ¥2000
Stewed pork shank in tomato and herb sauce.
(It needs about thirty minutes.)
- 33 ライス Rice ¥ 200



23、ポークカツレツ
Cutlet of pork with mozzarella and basil.



29、牛肉の赤ワイン煮込み
Stewed beef in red wine



32、糸島豚の骨付きスネ肉香草トマト煮込み
Stewed pork shank in tomato and herb sauce.
(It needs about thirty minutes.)

ピッツァ Pizza

The following pizzas are about 12 inches in diameter and thin of Milano style in Italy.

The pizzas have characteristic smell and chewy because the pizza crusts leavened with beer yeast, not bread yeast. They are delicious and real Milano style pizzas.



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| 33 Pizza Margherita マルゲリータ | ¥ 1 2 0 0 |
| Mozzarella cheese and basilica leaves with tomato sause | |
| 34 Pizza Marinara マリナーラ | ¥ 1 2 0 0 |
| Mozzarella cheese and garlic with tomato sause. | |
| 35 Pizza Arrabbiata アラビアータ | ¥ 1 5 0 0 |
| Bacon, onion, and red pepper with tomato sauce. It is very hot ! | |
| 36 Pizza Napoletana ナポレターナ | ¥ 1 6 0 0 |
| Garlic, capers and anchony with tomato sause. | |
| 37 Pizza Margherita bufala マルゲリータ ブファーラ | ¥ 1 7 0 0 |
| Margherita pizza with Mozzarella-bujala. | |
| 38 Pizza Margherita double cheese マルゲリータダブルチーズ | ¥ 1 7 0 0 |
| Margherita pizza with double mounted mozzarella and parmesan cheese. | |
| 39 Pizza Carbonara カルボナーラ | ¥ 1 6 5 0 |
| Bacon with carbonara sause. | |
| 40 Pizza Calzone カルツォーネ | ¥ 1 6 0 0 |
| Pizza that is folded in half contained fresh ham and carbonara sauce. | |
| 41 Pizza Capriccioza カプリチョーザ | ¥ 1 9 0 0 |
| Original Pizza of the restaurants special toppings choice. | |
| 42 Pizza Proscintto funghi プロシュートフンギ | ¥ 1 6 0 0 |
| Mozzarella, mushroom and fresh ham. | |
| 43 Pizza Quattro formaggi クワトロフォルマッジョ | ¥ 1 9 0 0 |
| Four kind of cheese (gorgonzola, etc...It is so delicious!) | |
| 44 Focaccia フォカッチャ | ¥ 4 8 0 |
| Pizza with no topping. | |

デザートピッツァ Dessert Pizza

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| 45 バナナのたたき売りピッツァ | ¥ 9 0 0 |
| Pizza of banana with sliced almond and chocolate sauce. | |
| 46 エスプレッソコーヒーと生クリームのピッツァ | ¥ 9 0 0 |
| Pizza of espresso and fresh cream. | |

スパゲッティ Spaghetti

We cook the spaghetti menu just you order, so it needs about fifteen minutes for serving you.

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| 47 | レモン明太子と海苔
Lemon and salted cod roe sauce, and dried laver on top.
It is Japanese taste. | ¥ 720 |
| 48 | 蛸とおくらの梅バター醤油風
Octopus, pickled plum and gumbo with Japanese sauce. | ¥ 960 |
| 49 | 海老と野菜の和風ペペロンチーノ
Peperoncino spaghetti with shrimp green vegetable. | ¥ 860 |
| 50 | きのこことベーコンのペペロンチーノ
Peperoncino spaghetti with mushroom and bacon. | ¥ 860 |
| 51 | 飛魚の卵と松の実のペペロンチーノ
Peperoncino spaghetti with flying fish roes and pine tree nuts. | ¥ 960 |
| 52 | レトロなナポリタンスパゲッティ
Napolitain spaghetti with ketchup sauce. | ¥ 820 |
| 53 | 揚げ茄子のトマトソース
Fried eggplant with tomato sauce and parmesan cheese on top. | ¥ 920 |
| 54 | オリーブとケッパーのトマトソース (Puttanesca)
Olive, capers and anchovy with tomato sause. | ¥ 920 |
| 55 | ガーリックソーセージのトマトソース
Garlic sausage with tomato sause. | ¥ 940 |
| 56 | ほうれん草とベーコンのクリームソース
Spinach and beacon with white sause. | ¥ 990 |
| 57 | スモークサーモンのクリームソース
Smoked salmon with white sause. | ¥ 1100 |
| 58 | 生ハムと3種のきのこのクリームソース
Fresh ham and mushroom with white sause. | ¥ 1240 |

焼きカレー・ハヤシライス Baked Curry・Hashed Rice



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| 59 | 焼きカレー Baked curry on cheese | ¥ 920 |
| 60 | 焼きカレー (サラダ付) Baked curry (with salad) | ¥ 1120 |
| 61 | 焼きカレー ダブルチーズ Baked curry on double cheese | ¥ 1100 |
| 62 | 焼きカレー ダブルチーズ (サラダ付)
Baked curry on double cheese (with salad) | ¥ 1300 |
| 63 | 焼きカレー with ふぐ唐
Baked curry with fried small globefish. | ¥ 1200 |
| 64 | 焼きカレー with ふぐ唐 (サラダ付)
Baked curry with fried small globefish. (with salad) | ¥ 1400 |
| 65 | ハヤシライス
Hashed rice (omelet style with red wine sauce.) | ¥ 920 |
| 66 | ハヤシライス (サラダ付)
Hashed rice with salad (omelet style with red wine sauce.) | ¥ 1120 |

ヴァイツェン焼きカレー Baked WEIZEN Curry



The curry source boiled for WEIZEN (without alcohol).



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| 67 | ヴァイツェン焼きカレー
Baked WEIZEN Curry on cheese | ¥ 1200 |
| 68 | ヴァイツェン焼きカレー (サラダ付)
Baked WEIZEN Curry on cheese (with salad) | ¥ 1400 |
| 69 | ヴァイツェン焼きカレー ダブルチーズ
Baked WEIZEN Curry on double cheese | ¥ 1300 |
| 70 | ヴァイツェン焼きカレー ダブルチーズ (サラダ付)
Baked WEIZEN Curry on double cheese (with salad) | ¥ 1500 |

BEER MENU

Second floor is the microbrewery, and the following beers are brewed there. The beers are made of malts and hops only, not use sub materials, such as, corn, rice, and same sugars. The molts are from Bamberg in Germany, and the hops are from U.K, Germany, and Czech.



1. ヴァイツェン WEIZEN

German style top fermentation beer, used a wheat malt in large quantities. And has high aroma like a banana, sweet, and sour fragrance.

2. ペールエール PALE ALE

British style top fermentation beer with a distinctive walnut color, offers the fine bitter taste and full fragrance of hops.

3. 門司港駅ビール MOJIKO STATION BEER (AMBER LAGER)

Old type bottom fermentation beer with a amber color, has lager flavor and pleasant hop bitterness, malt aroma and ageing.

ビールサイズ Beers size

レギュラーグラス regular glass	320ml	¥ 480
ビールジョッキ beer mug	500ml	¥ 620
ピッチャー pitcher	1800ml	¥ 2190



アルコールドリンク alcohol drinks

1. 清酒 sake	180ml	¥ 600
2. 焼酎 (芋・麦)	1grass	¥ 500
Shochu a kind of liquor made from sweet-potato or wheat.		
3. ハウスワイン House wine, red and white	720ml (full bottle)	¥ 2500
4. グラスワイン Grass wine, red and white	100ml	¥ 400
5. カラフェワイン Carafe wine, red and white	250ml	¥ 850

ソフトドリンク soft drinks

1. マイルドエスプレッソ Mild Espresso	¥ 400
2. エスプレッソ Espresso	¥ 400
3. カプチーノ Cappuccino	¥ 400
4. 紅茶 Hot tea	¥ 400
5. 桃の香りのアイスティ ice tea of the peach	¥ 400
6. オレンジジュース Orange juice	¥ 400
7. アップルジュース Apple juice	¥ 400
8. 赤いオレンジジュース red orange juice (Italian)	¥ 450
9. コカ コーラ Coke cola	¥ 400
10. ジンジャーエール Ginger ale	¥ 400
11. 黒烏龍茶 Oolong tea	¥ 400
13. アイスコーヒー Iced coffee (summer only)	¥ 400
12. ノンアルコール Non alcohol beer taste drink	¥ 460



手作りデザート Dessert

1. バナナタルト Tart of banana	¥ 550
2. バナナのシャーベット Sherbet of banana	¥ 400
3. イチゴのシャーベット Sherbet of strawberry	¥ 400
4. レアチーズケーキ Rare cheese cake with blueberry sause	¥ 500
5. バナナのフリッター (2本) Two Banana fritters	¥ 450

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British style top fermentation beer with a distinctive walnut color, offers the fine bitter taste and full fragrance of hops.

3. ピルスナー PILSNER

Czech style beer of bottom fermentation that is called Lager beer. The beer has high aroma and bitterness of hops. And, it is malty and refreshable.

ビールサイズ Beers size

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ビールジョッキ beer mug	500ml	¥ 620
ピッチャー pitcher	1800ml	¥ 2190



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5. カラフェワイン Carafe wine, red and white	250ml	¥ 850
6. ウイスキー Whisky	1grass	¥ 400

ソフトドリンク coffee and juices

1. ジュース soft drink	¥ 400
(Orange, Apple, Coke cola, Oolong tea, Peach tea, Ginger ale)	
2. マイルドエスプレッソ Mild Espresso	¥ 400
3. アイスコーヒー Iced coffee (summer only)	¥ 400
4. ノンアルコール Non alcohol beer taste drink	¥ 460

手作りデザート Dessert

1. ソフトクリーム (バニラ) Soft ice cream (vanilla)	¥ 300
2. ソフトクリーム (抹茶) Soft ice cream (powdered green tea)	¥ 300

ジンギスカン Genghis Khan



1. 特選生ラムジンギスカン (野菜付) ￥ 900
Lamb barbecue (Special fresh lamb) with a vegetable
(追加肉 the additional meat ￥ 600)



2. ラム肉ジンギスカン (野菜付) ￥ 850
Lamb barbecue with a vegetable
(追加肉 the additional meat ￥ 550)



3. ラムチョップ (1本)
Fresh lamb chops (One piece) ￥ 700



4. 松尾ジンギスカン (野菜付) ￥ 850
Matsuo Genghis khan with a vegetable



5. ごはん (一膳) one rice ￥ 200

6. スープ soup ￥ 190

7. お漬け物 Japanese pickle ￥ 240