

Drink Menu

BEER

13 Plain Sour

1 Sapporo Draft Beer

2 Sapporo Draft Beer (Small Glass) ¥573

3 Sapporo Bottle Beer

4 Alcohol-free Beer



WHISKY, HIGHBALL

5 Dewar's Whisky Highball 6 Takara Shochu Highball ¥500 7 Dewar's Whisky and Coke ¥627

8 Otoko Plum Shochu Highball 9 Dewar's Whisky with Water

10 Dewar's Whisky on the rocks

¥255
Tax included ¥280 11 Soda Water

WHISKY BOTTLE

12 Dewar's Whisky Bottle ¥6,000
(12 YEARS OLD)
Tax included ¥6,600



Lime Sour		T
Lemon Sour		T
Oolong-tea Sour		T
Grapefruit Sour		T
Otoko Plum Sour	¥500 Tax included ¥550	_
White Sour	¥500 Tax included ¥550	(a)
Gyokuro Gleen-tea Sour	¥500 Tax included ¥550	
Pineapple Sour		

¥482
Tax included ¥530 ¥482 ¥482 ¥500 Tax included ¥550 ¥564 21 Pineapple Sour ¥564
Tax included ¥620 22 Pineapple and Orange Sour ¥500
Tax included ¥550 23 Plum Wine (on the rocks) 24 Plum Wine with Soda ¥500 Tax included ¥550

SOFT DRINK

10.0-1	¥2.4
40 Oolong-tea	$rac{ extbf{\frac{1}{3}}}{ ext{Tax included }}$ 36
41 Coke	¥34. Tax included Y3b
42 Orange Juice	¥34. Tax included Y36
43 Japanese Lemonade	¥34. Tax included ¥36
44 Aloe Juice	¥40! Tax included Y45

Kitakyushu ,Fukuoka , Japan







39 Mio ¥800















小鉢、刺身 Sides, Sashimi

¥273
Tax included ¥30













Grilled Eggplant





Offal soaked in vinegar

Herring Roe

¥600

with Mackerel

¥618



Fresh Tomato Cabbage Salad



Sliced Raw Mackerel with

soy and vinegar sauce ¥618

Steamed Rice (M)

¥273





Blowfish Meat and





Marinade Mackerel ¥618



¥700



Horse Meat Sashimi ¥1,364

with Herring Roe ¥536

Mackerel with

Whale Meat Bacon

with Cod Roe

Grilled Blowfish

¥545





Fried Rice

¥700 Tax included ¥770

Hair of Whale's Tail Fin

¥600



¥409

¥600



Champon





Steamed Rice (L)¥227
Tax included ¥250 ¥364



Kitakyusyu city is famous for iron industry.

Tetsunabe Dumpling has been popular and loved by local people for many years.

Tetsunabe was named after the black iron plate. Tetsu means iron and Nabe does plate in Japanese. All dumplings are homemade, everyday, dumpling chefs make them by their hands in every restaurant. That's why we are proud of our Tetsunabe Dumpling as masterpiece. The chefs always put them over the fire right after customer's order, that makes us to provide them to the customer as best. Watch your hands, Tetsunabe is so hot cause that's the best way.

Just in case, it might be the first time for you to try Tetsunabe Dumpling, I'll tell you the best way to eat it. Add a little Yuzu pepper paste or chili oil to soy and vinegar sauce, they all are on your table. And dip a Dumpling to the sauce, that's it!! And that goes great with beer. My recommendation is Sapporo lager bottle beer, that's the best. You should try it.

Basically, the minimum order for Tetsunabe Dumpling is two expect for one customer

You can also have Tetsunabe Dumpling and cilli oil at your place, which we make in the restaurant.

Please feel free to ask us for Testunabe Dumpling box to take away. We can also provide frozen dumplings through the refrigerated delivery service all over Japan.





7 days a week

OPEN 11:00- CLOSE 23:00 (LUNCH TIME 11:00-15:00)

tel.093-513-8033 **温鉄なべ** Uomachi shop

tel.093-513-8100

1-4-15, Uomachi, Kokurakita-ku Kitakyushu-shi, Fukuoka, 802-0006, Japan OPEN 17:00- CLOSE 23:00

7 days a week



2-3-12, Uomachi, Kokurakita-ku Kitakyushu-shi, Fukuoka, 802-0006, Japan











tel.093-511-8031

1-1-1, Asano, Kokurakita-ku Kitakyushu-shi, Fukuoka, 802-0001, Japan OPEN 11:00- CLOSE 23:00 (LUNCH TIME 11:00-15:00)

7 days a week









