Menu
DINNER

17:30–23:00

Journal Standard
DINING

LAST ORDER 22:00

APPETIZERS

🔥 Wood-Fired Octopus *[Recommended!]*	2,380
🔥 Straw-Seared Bonito	1,780
Market Fish Ceviche of the day	1,880
🔥 Wood-Fired Vegetable Hummus *[Recommended!]*	1,480
🔥 Wood-Fired Maitake & Cauliflower	1,580
🔥 Wood-Fired Manganji Peppers, Shishito & Okra	1,780
Marinated Olives	580
House-Made Pickles	480
Carrot Râpée & Red Cabbage Coleslaw	680
French Fries with Prosciutto & Fried Egg	1,080
French Fries with Cilantro	780
Gumbo	880
🔥 Wood-Fired Sausage	1,580
Beef Tartare *[Recommended!]*	2,680
Cheese Selection	2,480
Charcuterie Selection	2,480

BURGERS
with FRIES

🔥 The Best J.S. Burger *[Recommended!]*	2,280
🔥 Sukiyaki Egg Burger	1,880
Crispy Fish Burger	1,980
Classic American Steak Sandwich	2,480

DINNER COURSE

7,150

2.5-Hour All-You-Can-Drink ＋2,750

Market Fish Ceviche | Wood-Fired Mushrooms | Tacos
Straw-Seared Bonito | BBQ Wagyu Rump Steak | Gumbo Soup & Grilled Onigiri
Today's Dessert | Coffee or Tea

Course menus require a minimum of two guests.

FISH / MEAT

🔥 Japanese Black Wagyu Rump Steak *[Recommended!]*	5,380
🔥 Grilled U.S. Skirt Steak	3,980
🔥 Yonezawa Pork Shoulder Loin	2,880
Blackened Fish Filet	2,280
Daisen Chicken Breast Fillet *[Recommended!]*	2,180
Pan-Seared Red Sea Bream, Cream Sauce	2,580

PASTA

🔥 Octopus Puttanesca	2,180
Smoked Skipjack Lemon Tuna Carbonara	1,880
🔥 Wood-Fired Mushroom Aglio e Olio *[Recommended!]*	1,980
Kuroge Wagyu Ragù Tagliatelle *[Recommended!]*	2,380
Napolitan with Smoked Butter	1,780
Penne Arrabbiata (Extra Spicy)	1,580

DESSERT

Hojicha Basque Cheesecake *[Recommended!]*	850
Grilled Pineapple Cake	850
Tiramisu with a Hint of Rum	850
Affogato Made with Roasted Coffee	700

🔥 Wood-Fired dishes that enhance natural flavors, finished juicy with a rich smoky aroma.

All prices are inclusive of tax. A ¥440 table charge per person will be added (course menus excluded).
Allergen information is available by scanning the QR code below.

ALLERGEN INFO   INSTAGRAM   LINE