

Opening Hours

Mon. 11.00 – 15:00 (Last Order 14.30)
17.00 – 22.00 : Reservation Only

Tue. Closed

Wed. & Thu. 11.00 – 15:00 (Last Order 14.30)
17.00 – 22.00 : Reservation Only

Fri. & Sat. 11.00 – 15:00 (Last Order 14.30)
17.00 – 22.00

Sun. 11.00 – 15:00 (Last Order 14.30)
17.00 – 20.00

For bookings on Monday, Wednesday and Thursday, only courses are available. Please see the course menu. Not sure which course to go for? Choose our **‘Muku Special Kaiseki’** which can be found at the end of the menu. We will ensure you experience Japanese cuisine at its finest with this course.

Please book at least 3 days prior by email or with details from our contact page.

Credit card payment available
(Amex, Visa, Master, JCB)

We have 7 parking spots available for your convenience

Set Meal *Comes with rice, miso soup, sashimi, side dish and salad

Sashimi	¥1,600
Five kinds of fresh raw fish	
Nizakana	From ¥1,200
Selected fish cooked with soy sauce	
Yakizakana	From ¥1,200
Selected grilled fish	
Teriyaki	From ¥1,200
Selected fish cooked in teriyaki sauce	
Furai mori	¥1,200
Selected seafood deep fried with bread crumbs	
Karaage	¥900
Deep fried chicken thigh	
Croquette	¥900
Deep fried potato mash	

Don Set Meal *Comes on rice, with miso soup, side dish and salad

Kaisen Don	¥1,200
Fresh cuts of selected seafood sashimi	
Maguro Don	¥1,000
Fresh cuts of tuna sashimi	
Kamaage Shirasu Don	¥1,000
Boiled whitebait with seaweed	

Coffee (hot or iced)	¥200
Imported directly from the producer in Costa Rica	(when ordered with set meal)

Prices subject to change.

Seasonal cuisine, Kaiseki 無垢 - muku -

À La Carte

Sashimi	¥1,200
Five kinds of fresh raw fish	
Sashimi	¥800
Three kinds of fresh raw fish	
Nizakana	From ¥800
Selected fish cooked with soy sauce	
Yakizakana	From ¥800
Selected grilled fish	
Teriyaki	From ¥800
Selected fish cooked in teriyaki sauce	
Furai mori	¥800
Selected seafood deep fried with bread crumbs	
Karaage	¥500
Deep fried chicken thigh	
Croquette	¥500
Deep fried potato mash	

Appetizers

Three kinds of chef's special tapas	¥500
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Drink Menu

Beer

Draft Beer

Asahi Regular size	¥600
Asahi Small size	¥400

Bottled Beer

Ebisu 500ml	¥700
Asahi 500ml	¥500

Imported Beer

Lefte 330ml	¥800
Hoegaarden Rosé	¥700

Non alcoholic Beer

Asahi Dry Zero	¥300
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Highball (whisky soda) ¥400

Sake

Dassai		Sparkling (bottle)	¥3800
23%*	¥1200		
50%*	¥500	Hot Sake	¥600

* Rice grain polishing ratio

We select a variety of sake everyday. Please come and find your favourite!

Shochu (potato liquor)

Akane Kirishima	¥600
Aka Kirishima	¥600

Shochu (barley liquor)

Hyakunen no Kodoku	¥800
AQ	¥500

Shochu Ko-ru (Kinmiya)

with oolong tea	¥400
with green tea	¥400
with a dash of water	¥400

Fruit Liquor (plum, citron and other)

on the rocks	¥400
with a dash of water	¥400
with soda	¥400

Non Alcoholic Drink

green tea, oolong tea, apple juice, orange juice, coke	¥300 each
coffee (hot or iced)	¥500
Imported directly from the producer in Costa Rica	

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Wine List

Sparkling

Raventos (Spain) ¥4,200 bottle

White

Aux Trois Bonheurs (France) ¥3,500 bottle

Sauvignon blanc, Airén ¥700 glass

Organic One Chardonnay (Australia) ¥4,000 bottle

Chardonnay ¥850 glass

Red

Aux Trois Bonheurs (France) ¥3,500 bottle

Merlot, Carignan, Syrah ¥700 glass

Organic One Shiraz (Australia) ¥4,000 bottle

Shiraz ¥850 glass

Course

(For 2 – 16 people)

Sugi – Cedar ¥3,500
Four courses with rice, soup and dessert

Matsu – Pine ¥5,000
Five courses with rice, soup and dessert

Hinoki – Cypress ¥7,500
Six courses with rice, soup and dessert

Bekkaku - Chef's Special ¥10,000

Seasonal cuisine, Kaiseki 無垢 - muku -

Muku Special Kaiseki

(For 2 – 16 people)

¥5,000

- Appetizer Please enjoy with your drink!
- Salad Prepared with fresh seasonal vegetables from the local market
- Sashimi Fresh cuts of seasonal seafood caught on the day from Sagami Bay – Can't be fresher!
- Nimono A simmered dish of seasonal vegetables
- Tempura Do you need an explanation? ^_^
(Deep fried battered dish of seasonal seafood and vegetables)
- Yakimono A grilled dish of seasonal seafood
- Rice, Soup and Pickles A bowl of Japanese rice, a bowl of clear broth and pickled seasonal vegetables
(finally a different kind of soup from so-called Miso for a deeper experience of Japanese cuisine..)
- Wagashi with Matcha Japanese dessert with Matcha (strong green tea)

Drinks excluded.

In the present day, kaiseki is a type of art form that balances the taste, texture, appearance, and colors of food. To this end, only fresh seasonal ingredients are used and are prepared in ways that aim to enhance their flavour. Local ingredients are often included as well. Finished dishes are carefully presented on plates that are chosen to enhance both the appearance and the seasonal theme of the meal. Dishes are beautifully arranged and garnished, often with real leaves and flowers, as well as edible garnishes designed to resemble natural plants and animals.

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