

Kotaromaru

浩太郎丸

TEL 03-6304-9266

1-36-16, Asagaya-Minami, Suginami-ku

Open: 5:00pm-1:00am

Irregular Holidays

Credit Cards Accepted

Salads

- 1. 名物てんこもりサラダ Meibutsu Tenkomori Salad (Substantial Salad) ¥ 690 
- 2. 名物てんこもりサラダ ハーフ Meibutsu Tenkomori Salad Half (Substantial Salad Half) ¥ 390 
- 3. 枝豆ざる盛り Edamame Zarumori (Boiled Green Soy Beans) ¥ 290
- 4. たたき胡瓜の自家製ラー油がけ Tataki Kyuri No Jikasei Rayu Gake (Chopped Cucumber Topped with Homemade Chili Oil) ¥ 390  
- 5. 冷し甘トマト Hiyashi Ama Tomato (Cold Sweet Tomato) ¥ 390 
- 6. 漬物盛合せ Tsukemono Moriwase (Pickles Sampler) ¥ 490 

Fried Dishes

- 7. ポテトフライ Potato Fry (French Fries) ¥ 390
- 8. パリパリチーズ揚げ Paripari Cheese Age (Crispy Fried Cheese) ¥ 490
- 9. 熟成鶏のとり唐揚げ Jukusei Tori No Tori Karaage (Fried Chicken, Made of Aging Chicken) ¥ 590 
- 10. ジューシーたこの唐揚げ Juicy Tako No Karaage (Juicy Fried Octopus) ¥ 590 

Recommends

- 11. 和風ポテトサラダ Wafu Potato Salad (Japanese Potato Salad) ¥ 390 
- 12. 自家製ラー油の冷奴 Jikasei Rayu No Hiyayakko (Cold Tofu with Homemade Chili Oil) ¥ 390
- 13. サメの軟骨で作った梅水晶 Umesuisho (Shark Cartilage Dressed with Pickled Ume) ¥ 390
- 14. 黒毛和牛のコロッケ Kuroge Wagyu No Korokke (Japanese Black Beef Croquette) ¥ 590 
- 15. 炙り牛すき焼き Aburi Gyu Sukiyaki (Grilled Beef Sukiyaki) ¥ 980 
- 16. 梅さんの旨とろチャーシュー Uma Toro Chashu (Fatty Roast Pork) ¥ 590 
- 17. 鉄血情熱玉子焼き Tamagoyaki (Rolled Omelette) ¥ 550 
- 18. スーサンの豚キムチ炒め Buta Kimchi Itame (Stir-Fried Pork and Kimchi) ¥ 790  
- 19. 銀鱈かまの煮付け Gindara Kama No Nitsuke (Simmered Sable Fish Head) ¥ 690 
- 20. トマト W チーズ炙り焼き Tomato W Cheese Aburi Yaki (Grilled Tomato and Cheese) ¥ 690  




Charcoal Grilled Dishes

- 21. 肉盛り Niku Mori (Assorted Meat) ¥ 1980 
- 22. 阿佐ヶ谷野菜のバーニャカウダ Bagna Cauda (Bagna Cauda with Local Vegetables) ¥ 790 
- 23. ぐつぐつチーズフォンデュ (Cheese Fondue) ¥ 790 
- 24. 海老ときのこのアヒージョ Ebi To Kinoko No Ajillo (Shrimp and Mushrooms Ajillo) ¥ 790  
- 25. 特上ラム Tokujo Lamb (Premium Lamb) ¥ 790
- 26. 厚切りベーコン Atsugiri Bacon (Thick Bacon) ¥ 380 
- 27. ソーセージ盛り Sausage Mori (Assorted Sausage) ¥ 590 
- 28. 幻キムチ Maboroshi Kimchi (Kimchi) ¥ 490 
- 29. 野菜盛り Yasai Mori (Assorted Vegetables) ¥ 790 
- 30. 茄子 Nasu (Eggplant) ¥ 150 
- 31. 玉ねぎ Tamanegi (Onion) ¥ 150 
- 32. しいたけ Shiitake (Shiitake Mushrooms) ¥ 150 
- 33. ししとう Shishito (Green Pepper) ¥ 150 
- 34. エリンギ Eringi (Eringi Mushrooms) ¥ 150 
- 35. ピーマン Piman (Bell Pepper) ¥ 150 

Sashimi, Grilled Fishes and Seafood Dishes

- 36. お刺身大漁盛り Osashimi Tairyo Mori (Assorted Sashimi) ¥ 1280 
- 37. 浜焼盛 三種 Hamayakimori Sanshu (Grilled Seafoods 3 Kinds Sampler) ¥ 990 
- 38. 浜焼盛 五種 Hamayakimori Goshu (Grilled Seafoods 5 Kinds Sampler) ¥ 1590 
- 39. 帆立のバター焼 Hotate No Butter Yaki (Grilled Scallop with Butter) ¥ 500  
- 40. 帆立の磯焼 Hotate No Isoyaki (Grilled Scallop) ¥ 500 
- 41. 真ほっけ (半身) Ma Hokke (Grilled Atka Mackerel (Half)) ¥ 380 
- 42. こまい一夜干し Komai Ichiyaboshi (Overnight-Dried Saffron Cod) ¥ 280 
- 43. 天使の海老 Tenshi No Ebi (Angel Prawns) ¥ 680 
- 44. 鯖へしこ Saba Heshiko (Mackerel Pickled with Salt and Fermented Rice-Bran) ¥ 380 
- 45. はまぐり (三ヶ) Hamaguri (Clams (3Pcs)) ¥ 490 
- 46. エイヒレ Eihire (Grilled Ray Fin) ¥ 490 
- 47. ほたるいか素干し Hotaruika Suboshi (Dried Firefly Squid) ¥ 390 
- 48. いか一夜 Ika Ichiya (Overnight-Squid) ¥ 390 
- 49. いか丸干し Ika Maruboshi (Whole Dried Squid) ¥ 390 











Hot Pot

- 50. 炙り塩もつ鍋 Aburi Shio Motsu Nabe (Seared Salty Organs Hot Pot) ¥ 1280 
- 51. 濃厚味噌もつ鍋 Noko Miso Motsu Nabe (Rich Miso Organs Hot Pot) ¥ 1280 
- 52. もち豚しゃぶしゃぶ Mochi Buta Shabushabu (Rice Cake and Pork Shabu-Shabu) ¥ 1480 


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<Ingredients/Taste>

-  Chicken
-  Pork
-  Seafood
-  Vegetables
-  Flour
-  Beef
-  Fish
-  Egg
-  Dairy Products
-  Spicy



協力: なみじゃない、杉並!
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 EXPERIENCE
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Additional Ingredient for Hot Pot

- 53. もつ Motsu (Organs) ¥710 
- 54. 豚肉 Butaniku (Pork) ¥710 
- 55. ねぎ Negi (Leek) ¥200 
- 56. 野菜 Yasai (Vegetable) ¥580 
- 57. 豆腐 Tofu (Tofu) ¥200


Rice and Noodles to Add to the Hot Pot for the Last Course

- 58. 雑炊セット Zosui Set (Rice for Rice Soup) ¥390
- 59. 麺 Men (Noodles) ¥390 
- 60. うどん玉 Udon Tama (Udon) ¥390 

Mongolian Barbecue with Premium Lamb





- 61. 特上ラムのジンギスカン Tokujo Lamb No Jingsukan (Mongolian Barbecue with Premium Lamb) ¥1280

Additional Ingredient for Mongolian Barbecue




- 62. 特上ラム Tokujo Lamb (Premium Lamb) ¥780
- 63. 野菜 Yasai (Vegetable) ¥380 

Rices, Noodles, and Set Meals

- 64. 鮭の親子丼 Sake No Oyakodon (Salmon and Roe Over Rice Bowl) ¥890 
- 65. いくら丼 Ikuradon (Salmon Roe Over Rice Bowl) ¥990 
- 66. いくら丼 ハーフ Ikuradon Half (Salmon Roe Over Rice Bowl Half) ¥590 
- 67. お茶漬け (梅、塩昆布、鮭、明太子) Ochazuke (Ume/Shiokonnbu/Sake/Mentaiko) (Green Tea Over Rice (Ume/Salted Kelp/Salmon/Spicy Cod Roe)) ¥480
- 68. おにぎり (梅、塩昆布、鮭、明太子) Onigiri (Ume/Shiokonnbu/Sake/Mentaiko) (Rice Ball (Ume/Salted Kelp/Salmon/Spicy Cod Roe)) ¥250
- 69. ライス (Rice) ¥260
- 70. ライス 大 Rice Dai (Large Rice) ¥350
- 71. とっておきの TKG TKG (Egg Over Rice) ¥350 

- 72. 土鍋で坦々うどん Donabe De Tantan Udon (Dandan Udon Noodles Served with Clay Pot) ¥580 
- 73. しょうが焼定食 Shogayaki Teishoku (Pork Ginger Set Meal) ¥800 
- 74. 鶏の唐揚げ定食 Tori No Karaage Teishoku (Fried Chicken Set Meal) ¥800 
- 75. 大漁海鮮丼 Tairyō Kaisendon (Seafood Rice Bowl) ¥1080 

Desserts

- 76. 大人のバニラアイス Vanilla Ice (Vanilla Ice Cream) ¥280 
- 77. 塩大福のアイス Shiodaifuku No Ice (Salty Daifuku (Rice cake stuffed with sweet bean jam) Ice Cream) ¥280 
- 78. フルーツソースのヨーグルトアイス Fruit Sauce No Yogurt Ice (Yogurt Ice Cream with Fruit Sauce) ¥280 

Beers

- 79. 生ビール (中) Nama Beer Chu (Draught Beer Medium) ¥490
- 80. 生ビール (小) Nama Beer Sho (Draught Beer Small) ¥290
- 81. うまい生ビール (超達人) Umai Nama Beer (Premium Draught Beer) ¥550
- 82. スーパードライ (瓶) Super Dry (Super Dry (Bottle)) ¥580
- 83. オールフリー ノンアルコールビール (All Free (Non-Alcoholic Beer)) ¥390

High Balls

- 84. 角ハイボール Kaku High Ball (Kaku High Ball) ¥390
- 85. ドでかいハイボール Dodekai High Ball (Extra Large High Ball) ¥690
- 86. なつかしの瓶コークハイボール Coke High Ball (Coke High Ball) ¥490
- 87. 男ならだまって瓶ジンジャーハイボール Ginger High Ball (Ginger High Ball) ¥490
- 88. ゆずみつハイボール Yuzumitsu High Ball (Yuzu Citrus and Honey High Ball) ¥490

Hoppy

- 89. うわさホッピー (Hoppy) ¥480
- 90. 中 Naka (Additional Shochu) ¥200
- 91. 外 Soto (Additional Hoppy) ¥250

Wines

- 92. たっぷりワイン Tappuri Wine (Wine) ¥460
- 93. デキャンタ Decanter Wine (Decanter Wine) ¥1200

Sake

- 94. 日本酒 一合 Nihonshu Ichigo (Sake 180ml) ¥490
- 95. 日本酒 二合 Nihonshu Nigo (Sake 360ml) ¥880

Shochu

- 96. 焼酎の前割り Shochu No Maewari (Already-Diluted Shochu) ¥390

Recommended Drinks

- 97. 生搾りぎゅっとレモンサワー Namashibori Lemon Sour (Fresh Lemon Sour) ¥550
- 98. 生搾りグレープフルーツサワー Namashibori Grapefruit Sour (Fresh Grapefruit Sour) ¥550
- 99. 文佳人みかんのお酒 Mikan No Osake (Mandarin Liqueur) ¥580
- 100. あらごし桃のお酒 Momo No Osake (Coarsely Grated Peach Liqueur) ¥580
- 101. 鳳凰美田の柚子酒 Hououbiden No Yuzushu (Yuzu Citrus Liqueur) ¥580
- 102. とろとろ南高梅酒 Torotoro Nanko Umeshu (Syrupy Plum Wine) ¥390
- 103. ブランデー造り百年梅酒 Hyakunen Umeshu (Brandy Plum Wine) ¥680
- 104. LE JAY カシス オレンジ Cassis Orange (Cassis Orange) ¥490
- 105. 黒酢ザクロサワー Kurozu Zakuro Sour (Black Vinegar Pomegranete Sour) ¥490
- 106. 黒酢ブルーベリーサワー Kurozu Blueberry Sour (Black Vinegar Blueberry Sour) ¥490
- 107. ミントモヒート Mint Mojito (Mint Mojito) ¥490
- 108. シャンディガフ Shandy Gaff (Shandy Gaff) ¥490

390 Yen Drinks

- 109. レモンサワー (Lemon Sour) ¥390
- 110. シークワーサーサワー Shikuasa Sour (Flat Lemon Sour) ¥390
- 111. グレープフルーツサワー (Grapefruit Sour) ¥390
- 112. アイスティーサワー (Iced Tea) ¥390
- 113. 白いサワー Shiroi Sour (White Sour) ¥390
- 114. ウーロンハイ Oolong High (Shochu with Oolong Tea) ¥390
- 115. 緑茶ハイ Ryokucha High (Shochu with Green Tea) ¥390
- 116. ジャスミンハイ Jasmine High (Shochu with Jasmine Tea) ¥390

Shochu

117. 山ねこ (芋) Yamaneko (Yamaneko (Sweet Potato)) ¥ 390
118. 海 (芋) Umi (Umi (Sweet Potato)) ¥ 490
119. やきいも黒瀬 (芋) Yakiimo Kurose (Yakiimo Kurose (Sweet Potato)) ¥ 490
120. 中々 (麦) Nakanaka (Nakanaka (Mugi)) ¥ 450
121. こころ (米) Kokoro (Kokoro (Kome)) ¥ 450
122. ダバダ火振り (粟) Dabada Hiburi (Dabada Hiburi (Kuri)) ¥ 490
123. 久米仙 (泡盛) Kumesen (Kumesen (Awamori)) ¥ 550
124. 瑞泉古酒 (泡盛) Zuisen Koshu (Zuisen Koshu (Awamori)) ¥ 550

Bottle Shochu

125. 本格焼酎 浩太郎丸 (芋) Kotaromaru (Kotaromaru (Sweet Potato)) ¥ 2980
126. 中々 (麦) 720ml Nakanaka Nanahyaku Niju Mili (Nakanaka (Barley) 720ml) ¥ 3200
127. 中々 (麦) 1800ml Nakanaka Senhappyaku Mili (Nakanaka (Barley) 1800ml) ¥ 6500
128. 金宮 (乙類) 700ml Kinmiya (Kinmiya 700ml) ¥ 1980

Set Items for Bottle Shochu

129. セット Set (Shochu Set) ¥ 380
130. 氷・水・湯 Koori/Mizu/Oyu (Ice/Water/Hot Water) ¥ 150
131. 炭酸 Tansan (Soda) ¥ 200
132. ウーロン茶 Oolong Cha (Oolong Tea) ¥ 210
133. 緑茶 Ryokucha (Green Tea) ¥ 210
134. カットレモン (Cut Lemon) ¥ 120
135. 高級梅干し Umeboshi (Pickled Ume) ¥ 150

White Wines

136. シャトーアスコニメルロー Chateau Asconi Merlot (Chateau Asconi Merlot) ¥ 2580
137. ヴァルサンソラクリムスファイブ Valsanzo Lacrimus Five (Valsanzo Lacrimus Five) ¥ 2980

Red Wines

138. アスコニエクセプショナルシャルドネ Asconi Exceptional Chardonnay (Asconi Exceptional Chardonnay) ¥ 2580
139. フィリップラヴィエヴァンドサヴォア レ・アビーム Philippe Ravier Vin De Savoie Les Abymes (Philippe Ravier Vin De Savoie Les Abymes) ¥ 2980

Sparkling Wines

140. バロンドロートベルグブリュット (白) Baron de Rothberg Brut (Baron de Rothberg Brut) ¥ 2580
141. カラソーリイルランブルスコパロッサセコ (赤) Lambrusco (Lambrusco) ¥ 2980










Sake

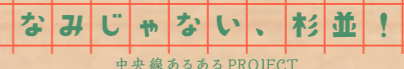
142. 男山 (Otokoyama) ¥ 700
143. 越乃景虎 (Koshino Kagetora) ¥ 680
144. 金澤屋 (Kanazawaya) ¥ 700
145. 遊穂 (Yuho) ¥ 780
146. 出羽桜 (Dewazakura) ¥ 780
147. くどき上手 (Kudoki Jozu) ¥ 700
148. 徳次郎 (Tokujiro) ¥ 980
149. 黒龍 (Kokuryu) ¥ 600
150. 神亀 (Shinkame) ¥ 900
151. 竹葉 (Chikuha) ¥ 680


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