

Yokonabe Japan 横鍋 JAPAN

TEL 03-3398-7123

2-11-2, Asagaya-Kita, Suginami-ku

Open 6:00pm-2:00am

Credit Cards Accepted


Recommended

- JAPAN ! 艶鍋** (1 人前) JAPAN!Tsuya Nabe
(Japan Style Tsuya-Nabe Hot Pot (1Person)) ¥1890  
鶏ガラとお野菜を 8 時間以上煮込んだ天然コラーゲン
100% のスープ。(100% Natural Collagen Soup Which
Cooked Chicken Stock and Vegetables More Than 8
Hours.)
- 日本酒しゃぶしゃぶ** (1 人前) Nihonshu Shabu-Shabu
(Shabu-Shabu with Sake) ¥1890 
焼きあごやうるめいわしなど日本酒で炊いた贅沢なお出
しのしゃぶしゃぶ (Shabu-Shabu with Lavish Soup, That
was Made from Grilled Dried Flying Fishes and Dried
Urume Sardines Cooked with Sake.)
お好みのつけダレでお召し上がりください (Choose Any
Dipping Sauce You Like.)
・自家製ポン酢 Jikasei Ponzu (Homemade Ponzu Sauce)
・そばつゆダレ Sobatsuyu Dare (Soba Tsuyu(Soy-Based
Sauce for Buckwheat Noodles) Sauce)

Additional Items for Hot Pot




お肉・他 Meats etc..

- 地鶏モモ肉** Jidori Momoniku (Local Chicken Thigh) ¥750 
- なんこつ入り鶏つくね** Nankotsu Iri Tori Tsukune
(Chicken Meat Ball with Carilage) ¥700 
- 豚バラ** Buta Bara (Pork Belly) ¥650 
- 豚ロース** Buta Rosu (Pork Loin) ¥650 
- トーフ** Tofu (Tofu) ¥250
- チョリソー** Chorizo (Chorizo) ¥400 
- ベーコン** Bacon (Bacon) ¥400 
- マロニー** Malony (Malony (Starch Noodles)) ¥200





お野菜・きのこ Vegetables/Mushrooms. 

- キャベツ** Kyabetsu (Cabbage) ¥300
- レタス** Lettuce (Lettuce) ¥300
- みずな** Mizuna (Potherb Mustard) ¥250
- ほうれん草** Horenso (Spinach) ¥300
- 春菊** Shungiku (Crown Daisy) ¥300
- 白菜** Hakusai (Chinese Cabbage) ¥300
- ちんげん菜** Chingensai (Bok-choy) ¥300
- 空芯菜** Kushinsai (Chinese Water Spinach) ¥300
- ニラ** Nira (Chinese Chives) ¥250
- クレソン** Cresson (Watercress) ¥300
- 長ねぎ** Naganegi (Leek) ¥250
- 豆苗** Tomyo (Pea Shoots) ¥250
- もやし** Moyashi (Bean Sprouts) ¥150
- たまねぎ** Tamanegi (Onion) ¥250
- にんじん** Ninjin (Carrot) ¥250
- 大根** Daikon (Daikon Radish) ¥250
- トマト** Tomato (Tomato) ¥250
- しめじ** Shimeji (Shimeji Mushrooms) ¥250
- エノキ** Enoki (Enoki Mushrooms) ¥250
- エリンギ** Eringi (Eringi Mushrooms) ¥250
- きくらげ** Kikurage (Crowd Ear) ¥250
- きのこ盛り合わせ** Kinoko Moriawase
(Assorted Mushrooms) ¥600
- おまかせ野菜盛り合わせ** Omakase Yasai Moriawase
(Assorted Vegetables) ¥700

Toppings

- チーズ** (Cheese) ¥100 
- パクチー** Phakchi (Coriander) ¥100
- 青唐辛子** Ao Togarashi (Green Pepper) ¥100 
- 玉子** Tamago (Egg) ¥50 

Rice or Noodles

- 雑炊** Zosui (Rice) ¥400
- うどん** Udon (Udon (Wheat Noodles)) ¥400 
- ラーメン** Ramen (Ramen) ¥400 
- そうめん** Somen (Somen (Thin Wheat Noodles)) ¥400 
- フォー** Pho (Rice Noodles) ¥400
- パスタ** Pasta (Pasta) ¥400 









Cold Dishes

- プリプリホタテ刺** Puri-Puri Hotate Sashi
(Chewy Scallop Sashimi) ¥740 
- とりわさ** Toriwasa (Chicken and Wasabi) ¥650  
- タコのぶつ切りしそポン酢** Tako No Butsugiri Shiso Ponzu
(Chopped Octopus with Shiso Ponzu Sauce) ¥580 
- イカの塩辛** Ika No Shiokara
(Salty Pickled Squid Guts) ¥500 
- ホヤの塩辛** Hoya No Shiokara
(Salty Pickled Hoya (Sea Squirt)) ¥500 
- めふん (塩・醤油)** Mefun (Shio/Shoyu)
(Mefun (Salty Pickled Salmon Innered)) ¥500 
- マグロの酒盗** Maguro No Shuto (Salty Pickled Tuna) ¥500 
- 珍味三種盛り** Chinmi Sanshumori
(Assorted Delicacies) ¥900


<Notice>

Some of restaurants accept CASH ONLY
The price including or excluding TAX is depending on the restaurant
Some of restaurants require COVER CHARGE
Some of restaurants require to order at least ONE DRINK

<Ingredients/Taste>





 Chicken  Pork  Seafood  Vegetables  Flour
 Beef  Fish  Egg  Dairy Products  Spicy

協力: **なみじゃない、杉並!**
中央線あるある PROJECT

 EXPERIENCE
SUGINAMI TOKYO

- 52. ささみの梅マヨ和え** Sasami No Ume Mayo Ae
(Chicken Tender Dressed with Ume and Mayonnaise) ¥ 680 
- 53. ささみのユッケ** Sasami No Yukhoe
(Chicken Tender Yukhoe) ¥ 670 
- 54. 山芋ハチミツポン酢** Yamaimo Hachimitsu Ponzu
(Yam with Honey Ponzu Sauce) ¥ 420
- 55. 冷トマト** Hiyashi Tomato (Cold Tomato) ¥ 420 
- 56. とり皮ポン酢** Torikawa Ponzu
(Chicken Skin with Ponzu Sauce) ¥ 620 
- 57. 梅きゅう** Ume Kyu (Cucumber with Ume) ¥ 380
- 58. 冷やっこ (醤油・ポン酢・ラー油)**
Hiyayakko (Shoyu/Ponzu/Rayu) (Cold Tofu (with Soy
Sauce/Ponzu Sauce/Chili Oil)) ¥ 350

Vegetable Dishes

- 59. 横鍋 JAPAN サラダ** Yokonabe JAPAN Salad
(Yokonabe JAPAN Salad (Substantial Salad with Vegetable
Puree Dressing)) ¥ 780 
- 60. 豚しゃぶサラダ** Buta Shabu Salad
(Pork Shabu-Shabu Salad) ¥ 750 
- 61. 塩だれキャベツ** Shiodare Kyabetsu
(Cabbage with Salty Sauce) ¥ 420 
- 62. パクチーサラダ** Phakchi Salad
(Fresh Coriander Salad) ¥ 650 

Seafood Dishes

- 63. 丸干コマイ** Maruboshi Komai (Dried Saffron Cod) ¥ 650 
- 64. ししゃも** Shishamo (Dried Shishamo Capelin) ¥ 650 
- 65. イカの一晩干し** Ika No Ichiya-boshi
(Overnight-Dried Squid) ¥ 700 
- 66. さばみりん** Saba Mirin (Dried Mackerel Seasoned with
Mirin (Sweet Cooking Sake)) ¥ 680 
- 67. つぼダイみりん** Tsubodai Mirin (Dried Boar fish Seasoned
with Mirin (Sweet Cooking Sake)) ¥ 890 
- 68. 丸干あご** Maruboshi Ago (Dried Flying Fish) ¥ 640 

Warm Dishes

- 69. ホタテのバター焼** Hotate No Butter Yaki
(Grilled Scallop with Butter) ¥ 840 
- 70. 森のきのこバター** Mori No Kinoko Butter
(Mushrooms with Butter) ¥ 620 
- 71. ベーコンとほうれん草のさっぱり炒め**
Bacon To Horenso No Sappari Itame
(Stir-Fried Bacon and Spinach) ¥ 580 
- 72. ソーセージの盛り合わせ** Sausage No Moriawase
(Sausage Sampler) ¥ 850 
- 73. 焼チーズアボカド** Yaki Cheese Avocado
(Grilled Avocado with Cheese) ¥ 500 
- 74. スイートチリソースポテト** Sweet Chili Sour Potato
(Potato with Sweet Chili Sauce and Sour Cream) ¥ 640 
- 75. 鶏ムネからあげ** Tori Mune Karaage
(Fried Chicken Breast) ¥ 680 
- 76. なんこつ揚げ** Nankotsu Age
(Fried Chicken Cartilage) ¥ 580 
- 77. カマンベールチーズフライ** Camembert Cheese Fries
(Fried Camembert Cheese) ¥ 650 
- 78. ポテトもちチーズ** Potato Mochi Cheese
(Potato Rice Cake Cheese) ¥ 660 