



Today's Ceviche

Seasonal vegetables and local sashimi marinated with lime for a refreshing taste that brings out the rich flavor of the fish.



Assorted Obanzai - 3Kinds

A daily selection of gently seasoned obanzai (Japanese Home-Style Side Dishes) made with seasonal ingredients.

Market Price – Please Ask Our Staff

900

おばんざい
さんさん



金沢おでん

RECOMMENDED MENU

Five of Sansan's Favorites.
Give them a try!



Shio-koji Grilled Noto Pork Loin

Noto pork loin slowly marinated in shio koji for extra tenderness and rich, savory flavor with every bite.

1,200



Kuruma-fu Simmered with Egg

A Hokuriku home-style favorite! Soft and fluffy kuruma-fu, soaked in rich, flavorful dashi broth.

450



Oden Daikon Tempura

Daikon radish soaked in flavorful oden broth, then fried into crispy tempura. Enjoy it with our dashi jelly!

650

 Vegan-friendly

*Prices include tax.



Our Signature Oden & Obanzai

Kanazawa Oden

Sansan's signature Kanazawa oden is slowly simmered in a flavorful broth made with local Kanazawa soy sauce, kombu, and bonito flakes. Enjoy local favorites like kuruma-fu and akamaki, along with classic oden ingredients soaked with all that delicious dashi flavor!

Obanzai

Our obanzai are Japanese home-style dishes inspired by local Kanazawa cooking, from familiar regional favorites to seasonal ingredients we find at the market. The selection changes daily, so check the blackboard for today's dishes!

Oden

Daikon Radish	250
Kuruma-fu (Wheat Gluten)	250
Egg	200
Atsuage (Thick Fried Tofu)	250
Akamaki (Kanazawa-Style Fish Cake)	250
Fukashi Skewer (Steamed Fish Cake)	250
Chikuwa (Grilled Fish Cake)	200
Satsuma-age (Fried Fish Cake)	250
Goboten (Fish Cake with Burdock Root)	250
Konnyaku	200
Shirataki Noodles	200
Mochi Kinchaku (Rice Cake in a Fried Tofu Pouch)	200
Grilled Tofu	250
Kanimen (Crab Shell Stuffed with Crab Meat)	— Winter Only / Market Price



Assorted Oden

 5pcs	1,200
7pcs	1,500

Vegan Oden Assortment

(Reservation Required)

Per Person (Minimum order: 2 Serving) 1,700

Assorted Obanzai

 3pcs	900
5pcs	1,500



 Vegan-friendly *Prices include tax.



Nikusui

Japanese Beef
&
Dashi Soup

¥800

Made with Sansan's signature dashi, tender Japanese beef packed with rich flavor, and fluffy kuruma-fu soaked in the broth. Perfect as a side dish or to finish your meal.
Customize it with your favorite toppings!

Sauces & Seasonings - FREE

Yuzu Kosho / Garlic Chive Soy Sauce / Sweet Chili Sauce / Gochujang / Basil Sauce /
Ishiru (Ishikawa Fish Sauce) / Sesame Paste / Sesame Oil / Chili Oil / Spicy Pepper Sauce/
Black Pepper / Ichimi Chili Pepper / Shichimi Chili Pepper

+¥500 Double Beef/Fried White Shrimp

+¥250 Half Udon/Half Ramen/Rice/Fried Vegetables/Cilantro/Kimchi

+¥200 Simmered with Egg/Fried Burdock Sticks/Grated Yam(Tororo)/Chinese Chives/Taro/Cheese

+¥150 Glass Noodles/Extra Green Onion/Bean Sprouts/Tororo Kombu/Korean Seaweed/Butter

+¥100 Raw Egg/Japanese Long Onion/Coarsely Grated Daikon/Tempura Bits

Pickled Red Ginger/Lemon

Change Beef to Pork - FREE



Southeast Asian-Style

A refreshing Southeast Asian-style twist, with savory Ishiru fish sauce, fresh lemon, and aromatic cilantro.

Cilantro/Bean Sprouts/Glass Noodles
Lemon/Ishiru Fish Sauce
Sweet Chili Sauce

~~1,450~~ → 1,200



Korean-Style

A Korean-style twist with savory kimchi and gochujang, finished with the rich aroma of sesame oil.

Kimchi/Garlic Chives/Bean Sprouts/
Korean Seaweed/Sesame Oil/
Garlic Chive Soy Sauce/Gochujang

~~1,550~~ → 1,300



Italian-Style

The richness of tomato and cheese, with aromatic basil, pairs surprisingly well with Japanese dashi!

Tomato / Mediterranean Vegetable Mix
Cheese / Lemon / Basil Sauce / Olive Oil

~~1,550~~ → 1,300

*Prices include tax.

Shochu Tasting Flight 45ml each

SHOCHU — Japan's Traditional Distilled Spirit

Shochu is a traditional Japanese distilled spirit made from ingredients such as barley, sweet potatoes, and rice.

Unlike sake, which is brewed, shochu is distilled, giving it a clean, smooth taste and allowing the character of each ingredient to shine through.

Shochu contains virtually no sugar or purines, making it a popular choice for those looking for a lighter alternative to many other alcoholic drinks.

Enjoy it straight, on the rocks, with water, hot water, soda, or tea.

Barley Shochu Flight 2,300

Noto Nomushi	【Ishikawa】	Toasty barley aroma, rich and savory
Tora no Namida	【Ishikawa】	Whisky-like depth, smooth and full-bodied
Noto Chongaribushi	【Ishikawa】	Rustic barley flavor, rich and mellow

Sweet Potato Shochu Flight 2,400

Kirishima No.8	【Miyazaki】	Floral aroma, gently sweet
Nomiyoshi	【Ishikawa】	Smooth with a clean, crisp finish
Gorojima Kintoki	【Ishikawa】	Gently sweet, toasty and crisp

Rice Shochu Flight 2,200

Tengumai Jirokaja	【Ishikawa】	Rich, mellow umami with a full aroma
Kikuhime		
Kaga no Tsuyu	【Ishikawa】	Mellow rice flavor, elegant finish
Shichida	【Saga】	Fruity, clean and refreshing

Classic Shochu Flight 2,600

Noto Nomushi	【Ishikawa】	Toasty barley aroma, rich and savory
Gorojima Kintoki	【Ishikawa】	Gently sweet, toasty and crisp
Tengumai Jirokaja	【Ishikawa】	Rich, mellow umami with a full aroma

Choose how you would like your shochu served:

Straight / On the Rocks / With Hot Water / With Water
With Soda(+¥100) / With Tea(+¥100)

Enjoy Kanazawa Oden & Seasonal Obanzai

Sansan Party Courses

Enjoy Sansan's specialties at a great value, including our famous Kanazawa oden, homemade obanzai, and rice dishes. Perfect for seasonal gatherings, parties, or a casual night out with friends.

*Courses are available for a minimum of 2 people.

*Menu items may change depending on ingredient availability.

A satisfying feast!

SAN-SAN COURSE

¥5,000 

For nights when you want to enjoy plenty of food!

- 4 kinds of obanzai
- 5 kinds of oden
- 4 Featured Dishes
- Udon and dessert

Our recommended choice!

MANZOKU COURSE

¥3,500 

A well-balanced course with our most popular dishes.

- 3 kinds of obanzai
- 3 kinds of oden
- 2 Featured Dishes
- Udon

Enjoy it casually!

NAGOMI COURSE

¥2,500 

Perfect for a relaxed night with drinks and light bites.

- 2 kinds of obanzai
- 3 kinds of oden
- 1 Featured Dish
- Udon

VEGAN COURSE ¥4,000

Made entirely with plant-based ingredients for a delicious and satisfying meal.

- 2 kinds of obanzai
- 3 kinds of oden
- 1 kind of appetizer
- Udon to finish

Reservation Required: Please book at least 2 days in advance.

ALL-YOU-CAN-DRINK

Beer / Whisky / Shochu / Wine / Cocktails / Soft Drinks / Non-Alcoholic Cocktails

90mins ¥2,000

120mins ¥2,500

*Available with any course. Cannot be ordered separately.

*Prices include tax.

Quick Bites

 Hot Edamame with Noto Salt 	400
Addictive Cabbage 	400
Noto Squid Shiokara (Salted Squid)	400
Heshiko(Rice Bran-Pickled Mackerel)	400
Fugu no Ko(Fermented Pufferfish Roe)	500
Chinese Cabbage Kimchi	400
Japanese Yam Kimchi	500
 Mozuku Seaweed Kimchi	600
 Tomato & Pickled Ginger with Genovese sauce	600
Shark Cartilage with Plum	500
Cream Cheese Changja (Spicy Cod Innards)	600
3-Kind Appetizer Platter	800
Chikuwa Stuffed with Cucumber	450
French Fries 	500
 Kuruma-fu Simmered with Egg	450
Fried Fish Cake w/ Seaweed	450
Octopus-Shaped Sausage	450

Salad

Crispy Mizuna and Daikon Salad 	550
Fried Burdock Root Salad	650
 Pork Shabu-Shabu with Vegetables	700
Fried White Shrimp Salad	1,000
Whole Pickled Cucumber 	300
Sliced Tomato 	450
Oden Shop-Style Potato Salad	450

Seafood

 Today's Ceviche	
Today's Sashimi 3-Kind Platter	
Market Price – Please Ask Our Staff	



Simmered Dishes

 Spicy Simmered Chicken Skin	500
Melty Domestic Beef Tendon Stew	800



Fried Dishes

Sesame-Crusted Fried Camembert	650
Fried Taro with Karasumi(Salted Mullet Roe)	650
 Oden Daikon Tempura with Dashi Jelly	650
 Deep-Fried Toyama Bay White Shrimp	800
Chicken Karaage (5pcs)	600
Sansho-Scented Pork Fillet Cutlet (3pcs)	750
 Fried Kuruma-fu (Wheat Gluten) 	650



À la Carte

Simmered Chicken with Ginger	600
 Loaded Shrimp Mayo	750
Fried Octopus	800
Pork Fillet Cutlet Simmered with Egg	800
Raw Horse Meat Tartare	1,200
 Noto Pork Loin Grilled with Shio-koji	1,200

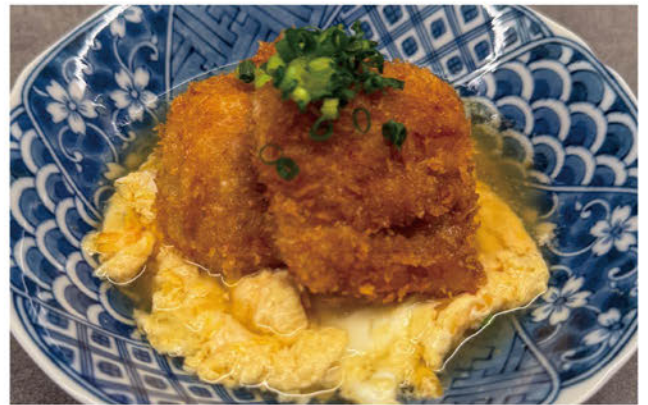


Egg Dishes

 Dashi-Rolled Omelet with Oden Broth	650
Natto Cheese Omelet	800

Rice & Noodles

 Ochazuke (Rice in Oden Broth)	500
Raw Egg over Rice with Dashi	500
Fugu Roe Ochazuke	700
Grilled Yamato Miso Rice Ball 	500
Plain White Rice 	300
Oden Dashi Ramen (Half Size)	500
Oden Dashi Udon (Half Size)	500



House-Made Dessert

Rich Vanilla Ice Cream	500
 Kaga-Bocha(Roasted tea) Ice Cream	500
Coffee Jelly	500

 Vegan-friendly *Prices include tax.

OCHA-WARI

OCHA-WARI means Sho-Chu mixed with tea.
Sho-Chu is a Japanese distilled beverage which contains around 25% alcohol by volume.

"Kinmiya" & Japanese Green Tea	500yen
"Iichiko" & Japanese Green Tea	500yen
"Kinmiya" & Oolong Tea	500yen
"Iichiko" & Oolong Tea	500yen
"Jasmine Shochu" & Jasmine Tea	600yen
"Jasmine Shochu" & Green Tea	600yen
"Jasmine Shochu" & Soda	600yen

SHO-CHU

Served straight, on the rocks, or water.
+50 yen for mixed with Soda or Tea.

Ko-type Shochu (Continuous distillation shochu)

Kinmiya 500 yen

Barley Shochu

Iichiko	500 yen
Kuromiya	600 yen
Ukaze	600 yen
Noto Chongaribushi	700 yen
Nakanaka	700 yen
CHILL GREEN	700 yen
Kicchomu	800 yen
Iichiko Special	800 yen
Tora no Namida	800 yen
Noto Nomushi	900 yen
Kanehachi	900 yen

Potato Shochu

Kurokirishima	600 yen
Akagirishima	600 yen
Daiyame	700 yen
Kirishima No.8	700 yen
Sekitoba	800 yen
Gorojima Kintoki	900 yen
Nomiyoshi	900 yen

Rice Shochu

Kikuhime Kaganotsuyu	600 yen
Shichida	800 yen
Tengmai Jiroukaja	900 yen

Others

Matsurika(Jasmine)	600 yen
Kikunotsuyu (Awamori)	600 yen
Kikunotsuyu akari (Awamori)	600 yen
Beni Otome (Sesame Shochu)	600 yen
Rento (Black Sugar Shochu)	600 yen
Unkai (Buckwheat Shochu)	600 yen
Tan Taka Tan (Shiso Shochu)	600 yen
Aka Tan Taka Tan (Shiso Shochu)	600 yen
Dabada Hiburi (Malone Shochu)	800 yen
Seijaku no toki (Corn Shochu)	800 yen
Ginza no Suzume	
Gas Light Coffee (Coffee Shochu)	800 yen

HIGHBALL

Dewar's Highball	600 yen
Dewar's Ginger High (Sweet or Dry)	650 yen
Dewar's Coke High	650 yen
Rum Highball (Rum+Soda)	650 yen
Tequila Highball (Tequila+Soda)	650 yen

BEER ビール

Sapporo Kuro Label Draft Beer	600 yen
Corona Extra Bottle	700 yen
Blue Moon	700 yen
Sapporo Lager Medium Bottle	800 yen
Dry Zero (Non-Alcoholic Beer)	500 yen

LEMON SOUR

Shochu Lemon Sour	600 yen
Vodka Lemon Sour	650 yen
Rum Lemon Sour	650 yen

HOPPY Hoppy is a Beer taste Non-alcohol drink. Typically mix with Sho-Chu.

Hoppy Set (Hoppy with Sho-Chu)	600 yen
Sho-Chu Refill	200 yen

WINE

Glass Wine (Red or White)	800 yen
---------------------------	---------

UME-SHU Plum Wine

Manzairaku Kaga Plum Wine	900 yen
Chikuha Noto Plum Wine	900 yen

SAKE

All of these are from breweries in Ishikawa Prefecture.

Standard	
Fukumasamune Black Label (Little Dry)	500 yen
Sogen Kenzan (Little sweet)	500 yen
Chikuha Noto-Jousen (Dry)	600 yen
Tengumai Umazjun (Dry)	700 yen

Hot	
Fukumasamune Black Label (Little Dry)	900 yen
Sogen Kenzan (Little sweet)	900 yen
Chikuha Noto-Jousen (Dry)	1,100yen
Tengumai Umazjun (Dry)	1,300yen

Cold	
Tedorigawa Honjozo Honryu (Dry)	600yen
Sogen Honjozo Kuromine (Dry)	600yen

WHISKEY

Straight/On the rock/
whiskey and water
*with soda +50yen

Dewar's	600 yen
Suntory Kaku	600 yen
Jameson	650 yen
Busker	650 yen
Jack Daniel's	700 yen
Dewar's 12 Years	700 yen
Maker's Mark	700 yen
Four Roses Black	800 yen
Chivas Regal Mizunara	900 yen
Glenlivet	900 yen
Glenfiddich	1,000 yen
Kavalan No.2	1,000 yen
Laphroaig	1,300 yen
Yoichi	1,400 yen
Yamazaki	1,400 yen

GIN

Bombay Sapphire	600 yen
Tanqueray	600 yen
KI NO BI Gin	800 yen
KOMOREBI	900 yen

TEQUILA

Cuervo Silver	600 yen
Sauza Blue	600 yen
Fregon Blanco	700 yen
Fregon Reposado	800 yen
Corralejo Blanco	800 yen
Corralejo Reposado	900 yen
Corralejo Añejo	1,000 yen

RUM

Bacardi White	600 yen
Bacardi Gold	600 yen
Captain Morgan Dark	700 yen
Mount Gay XO	1,000 yen

SHOTS

Cuervo Silver	500 yen
Jägermeister	500 yen

HOT-DRINK

Yuzu Tea	500 yen
Ume Kombu Tea	400 yen
(Plum and Kelp Tea)	
Cocoa	500 yen
San-San's Special Blend Coffee	600 yen

COCKTAIL

ALL 700 yen

Gin Tonic
Moscow Mule (Vodka+Ginger Ale)
Rum Coke (Rum+Coke)
Tequila Sunrise (Tequila+Orange Juice)
Cassis Orange
Kahlúa Milk
Campari Soda
Fuzzy Navel (Peach+Orange Juice)
Cinzano Soda (Rosso or Dry)
Evergreen Forest (Green Tea+Oolong Tea)
Tiffin Oolong (Tea liqueur+Oolong Tea)
Green Banana Ginger
Amaretto Ginger
Passoa Orange
Malibu Coke
Dita Orange
etc...

SOFT-DRINK

Soda	300 yen
Green Tea	400 yen
Oolong Tea	400 yen
Jasmine Tea	400 yen
Rooibos Tea	400 yen
Java Tea	400 yen
Corn Tea	400 yen
Orange Juice	400 yen
Grapefruit Juice	400 yen
Tomato Juice	400 yen
Coca Cola	400 yen
Ginger Ale(Sweet/Dry)	400 yen
Tonic Water	400 yen
Ice Coffee	400 yen

Special Tea

ALL 700yen

Served in a pot, providing
approximately 2 cups.

Special Deeply Steamed Tea
(Japanese Green Tea)

Special Green Tea
(Japanese Green Tea)

Premium Oolong Tea
Premium Jasmine Tea
Kaga Bocha(Roasted Green Tea)
Brown Rice Tea
Black Soybean Tea
Kaga Black Tea