

【Japanese Wagyu Round Steak Course】

Fresh “Colorful” Salad

Seasonal Grilled Vegetables

Japanese Wagyu Round Steak

※Please choose

A 100g ¥3,960(¥3,600)

B 150g ¥4,730(¥4,300)

C 200g ¥5,500(¥5,000)

Rice

Japanese <Sasanishiki>

Miso soup

Today's Dessert

【Please ask your favorite cut of beef】

Japanese Wagyu Sirloin	100g	¥4,950(4,500)
	150g	¥6,710(6,100)
	200g	¥8,580(7,800)
Japanese Wagyu Tenderloin	100g	¥5,500(5,000)
	150g	¥9,790(8,900)
	200g	¥12,430(11,300)
KOBE Wagyu Tenderloin	100g	¥19,800(18,000)
	150g	¥29,700(27,000)
	200g	¥39,600(36,000)
KOBE Wagyu Chateaubriand	100g	¥27,500(25,000)
	150g	¥41,250(37,500)
	200g	¥55,000(50,000)

Steak parts

※Round

This Round meat has little fat and has a clam-like texture.

※Sirloin

The meat quality is good on the back of the cow
and the sweetness of the fat is felt.

※Tenderloin

It is said to be the highest grade of meat, with little fat and fine texture.
Enjoy the original taste of meat

※Chateaubriand

Chateaubriand is center part of the tenderloin.
It can take 500g only from 1 cow