[Excellent KOBE Wagyu Steak Course]



Japanese Wagyu Aburi (Seared) Sushi

3 kinds of Seasonal Appetizers

Grilled Scallops with Butter Soy Sauce

Fresh "Colorful" Salad

Wagyu mini Hamburger Original style

Seasonal Grilled Vegetables

Excellent KOBE Wagyu Steak

Please choose

A KOBE Wagyu Tenderloin 80g¥28,600 120g¥38,500 (¥26,000) (¥35,000)

B KOBE Wagyu Chateaubriand 80g¥36,300 120g¥49,500 (¥33,000) (¥45,000)

Garlic Rice & Special Soup Stock

Today's Dessert

[Premium Japanese Wagyu Steak Course]

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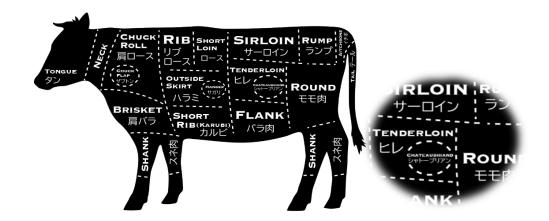
Premium Japanese Wagyu Steak

Please choose

| <u>C</u> | Japanese Wagyu Sirloin | 80g¥14,300 | 120g ¥ $17,600$ |
|----------|------------------------------|------------|-----------------|
| | | (¥13,000) | (¥16,000) |
| <u>D</u> | Japanese Wagyu Tenderloin | 80g¥16,500 | 120g¥20,900 |
| | | (¥15,000) | (¥19,000) |
| <u>E</u> | Japanese Wagyu Chateaubriand | 80g¥22,000 | 120g¥28,600 |
| | | (¥20.000) | (¥26.000) |

Garlic Rice & Special Soup Stock

Today's Dessert



Our restaurant provides only the most carefully selected Japanese Wagyu beef & KOBE beef.

[Excellent KOBE Wagyu Steak]

A brand that can only be used with the highest quality Japanese Wagyu recognized as the highest quality beef.

[Japanese Wagyu Steak]

Japanese Wagyu is a representative beef of the Japan.

Steak parts

%Sirloin

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

XTenderloin

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

Enjoy the original taste of meat

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

[A la carte]

Appetizers

| 3 kinds of Seasonal Appetizers | ¥1,980(1,800) |
|---|---------------|
| Steamed Chicken Green Onion Sauce(6 slices) | ¥2,420(2,200) |
| Japanese Wagyu Sushi(2 piece) | ¥2,200(2,000) |

Salad

| Seasonal Salad | $\mathbf{Y}1,100(1,000)$ |
|----------------|--------------------------|
|----------------|--------------------------|

Teppanyaki

| Grilled Scallops with Butter Soy Sauce | ¥2,200(2,000) |
|--|---------------|
| Shiitake Mushrooms From IWATE | ¥1,320(1,200) |
| 2 kind of Grilled Vegetables | ¥1,650(1,500) |

Japanese Wagyu Steak

| Sirloin | 80g | ¥6,600(6,000) | 120g | ¥9,900(9,000) |
|---------------|-----|-----------------|------|-----------------|
| Tenderloin | 80g | ¥8,800(8,000) | 120g | ¥13,200(12,000) |
| Chateaubriand | 80g | ¥13,200(12,000) | 120g | ¥19,800(18,000) |

Excellent KOBE Wagyu Steak

| Tenderloin / | 80g | ¥19,800(18,000) | 120g | Υ 29,700(27,000) |
|---------------|-----|-----------------|------|---------------------------|
| Chateaubriand | 80g | ¥27,500(25,000) | 120g | ¥41,250(37,500) |

Rice

| Garlic Rice & Special Soup Stock | $\pm 1,870(1,700)$ |
|----------------------------------|--------------------|
| Rice | ¥440(440) |

Dessert

Today's Dessert $ag{1,210}$ (1,100)