



# **【Lunch Steak Course】**

Fresh “Colorful” Salad

Today’s dish

Excellent KOBE Wagyu Steak

OR

Premium Japanese Wagyu Steak

※Please choose your favorite steak cut from the page on the right.

Rice

Japanese <Sasanishiki>

Miso soup

Today’s Dessert

## A    Excellent KOBE Wagyu Chateaubriand

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

100g	¥27,500(25,000)
150g	¥41,250(37,500)
200g	¥55,000(50,000)

## B    Excellent KOBE Wagyu Tenderloin

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

100g	¥19,800(18,000)
150g	¥29,700(27,000)
200g	¥39,600(36,000)

## C    Premium Japanese Wagyu Tenderloin

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

100g	¥5,500(5,000)
150g	¥9,790(8,900)
200g	¥12,430(11,300)

## D    Premium Japanese Wagyu Sirloin

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

100g	¥4,950(4,500)
150g	¥6,710(6,100)
200g	¥8,580(7,800)

## E    Premium Japanese Wagyu Round Steak

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

100g	¥3,960(3,600)
150g	¥4,730(4,300)
200g	¥5,500(5,000)