

【Course Menu】



1. Japanese Wagyu Aburi (Seared) Sushi
 2. Grilled Scallops with Butter Soy Sauce
 3. Homemade Corned beef
 4. Wagyu mini Hamburger Original style
 5. Seasonal Grilled Vegetables
 6. Steak
- ※Please choose your favorite steak cut from A~E
7. Garlic Rice & Special Soup Stock
 8. Today's Dessert

Excellent KOBE Wagyu

A Tenderloin

80g ¥26,400 120g ¥36,300 160g ¥46,200



B Chateaubriand

80g ¥39,600 120g ¥56,100 160g ¥72,600

※Chateaubriand

Chateaubriand is center part of the tenderloin.

It can take 500g only from 1 cow

Premium Japanese Wagyu

C Sirloin

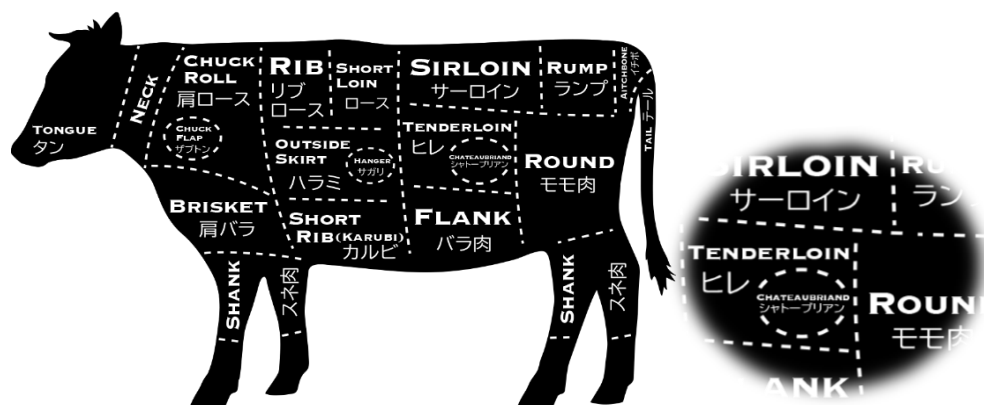
80g ¥13,200 120g ¥16,500 160g ¥19,800

D Tenderloin

80g ¥15,400 120g ¥19,800 160g ¥24,200

E Chateaubriand

80g ¥19,800 120g ¥26,400 160g ¥33,000



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.

※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

【A la carte】

Special Dish

Japanese Wagyu Sushi(2 piece)	¥2,200
Homemade Corned beef	¥1,210

T Teppanyaki

The Live "Awabi"(=abalone)	Market price
Grilled Scallops with Butter Soy Sauce	¥2,200
Shiitake Mushrooms From IWATE	¥1,320
2 kind of Grilled Vegetables	¥1,650

Excellent KOBE Wagyu Steak

Tenderloin	80g	¥19,800	120g	¥29,700	160g	¥39,600
Chateaubriand	80g	¥33,000	120g	¥49,500	160g	¥66,000

Japanese Wagyu Steak

Sirloin	80g	¥6,600	120g	¥9,900	160g	¥13,200
Tenderloin	80g	¥8,800	120g	¥13,200	160g	¥17,600
Chateaubriand	80g	¥13,200	120g	¥19,800	160g	¥26,400

Rice

Garlic Rice&Special Soup Stock	¥1,870
Rice	¥440

Dessert

Today's Dessert	¥1,650
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