

【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)