

A La Carte 《1/2》

◆ SASHIMI (raw Japanese Wagyu beef)

1	AKAMI-Momo -top round	1000yen
2	Rump -Rump	1200yen
3	ICHIBO -Aitchbone	1200yen
4	Moriawase2 -assorted two kinds of sashimi Sampler	2000yen
5	Moriawase3 -assorted three kinds of sashimi Sampler	3000yen
6	TATAKI -seared fine Japanese Wagyu beef top around	1300yen
7	Yukhoe -shredded fine Japanese Wagyu beef tartareTATAKI	1600yen
8	Sara-Yukhoe -fine Japanese Wagyu beef tartareTATAKI	1600yen

◆ Chef' s recommendation

9	Superior wood-fired oven grilled Roast Wagyu Beef	3000yen
10	TEMAKI Sushi -hand-rolled fresh sea urchin and fine Japanese Wagyu beef of top around	1000yen
11	Bowl SHABU-SHABU -Dashi (Japanese traditional soup broth) poured over fine Japanese Wagyu beef rib roast	1000yen
12	Our Special SUKIYAKI (50g per serving)	1600yen

Our Speciality!!

◆ Genshi Robata-Yaki®- traditional Japanese Robata-style Charcoal Grill

13	AKAMI-Momo -top round	2000yen
14	Rump -Rump	2500yen
15	ICHIBO -Aitchbone	2800yen
16	Sirloin	3900yen
17	Fillet Tenderloin	6000yen

◆ Charcoal Grilled Vegetables

18	Nagaimo -Japanese yam	600yen
19	Renkon -lotus root	600yen
20	Shiitake mushroom	600yen
21	Soramame -fava beans	600yen
22	Charcoal Grilled Vegetables platter	1500yen

A La Carte 《2/2》

◆ Side Dishes

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| 23 | Fresh leafy greens Salad with house-made egg vinaigrette dressing — | 700yen |
| 24 | House-made Japanese Wagyu beef ham ————— | 900yen |
| 25 | Gyu-suji- Nikomi -Wagyu beef tendon stewed in Japanese Style broth ——— | 700yen |
| 26 | Yu - dofu - hot-pot dish boiled tofu ————— | 700yen |
| 27 | Iburi-gakko smoked Daikon radish and cream cheese ————— | 700yen |

◆ Hashi-Yasume ---Small dish between main dishes

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| 28 | Chilled-cut fresh tomatoes with Japanese-style white sesame paste | 500yen |
| 29 | Pickled cucumber seasoned with Japanese mustard | 500yen |
| 30 | Lightly pickled Japanese yam with Konbu-kelp Dashi stock | 500yen |

◆ Gohan-mono ---rice dishes

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| 31 | “Donabe-Gohan” —————
seasoned rice with Charcoal Grilled Wagyu Beef and Onsen Egg (Japanese poached egg) cooked in the earthenware pot | 1600yen |
| 32 | “Yaki-ONIGIRI” —————
Grilled Rice Ball with Takana (Japanese leaf mustard) miso bean paste (served 1) | 500yen |
| 33 | “Chirimenjako ONIGIRI” —————
mixed the house-made semi-dried young sardines steamed rice ball (served 2) | 700yen |
| 34 | “Chirimenjako OCHA-ZUKE” —————
pouring Dashi stock over cooked rice with the house-made semi-dried young sardines | 600yen |

◆ Dessert

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| 35 | Gelato of the Day ————— | 500yen |
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※For more details of varieties, please ask our staff.

●All prices, including tax

500 yen per person for Otoshi (an appetiser served right after you are seated in Izakaya.
It' s considered a part of a cover charge in Japanese culture.) Please pay at your table.

●As an approved " Authorized Raw Meat Handler," we take every precaution to ensure that our serving dishes have the highest quality standards. However, children, the elderly, or those with weakened resistance are advised to refrain from eating raw meats.