

Dinner

Proud of our Japanese Wagyu Beef
NIKUYOROZU Course

One choice of main meat, per person **5,500yen**(tax included)
Two options of main meat, per person **6,600yen**(tax included)

(NIKUYOROZU Course can only be ordered for two or more people.)

SASHIMI of the day

- raw Japanese Wagyu beef
Assortment of three different appetisers of the day

Salad of the day

Superior wood-fired oven grilled Roast Wagyu Beef

Bowl SHABU-SHABU

- Dashi (Japanese traditional soup broth)
poured over fine Japanese Wagyu beef rib roast

A small dish of Salad

Our Speciality!!

Genshi Robata-Yaki®

- traditional Japanese Robata-style Charcoal Grill
of seared fine Japanese Wagyu beef top

~ Choices Cuts of Meat ~

● Wagyu Momo of the day

-seared fine Japanese Wagyu beef Top Round

● Wagyu Kata-Rosu of the day

-seared fine Japanese Wagyu beef Chuck Eye Roll

● Wagyu Tokujyo-Rosu of the day

-seared fine Japanese Wagyu beef Special Sir-Loin (+500yen)

● Shika Venison loin

● Kamo Snow white cherry valley duck

● Jibuta Japanese local pork butt

● Jidori Japanese local chicken thigh

“Donabe-Gohan”

- seasoned rice with Japanese wagyu beef and vegetable
cooked in the earthenware pot
(“Donabe-Gohan” can be changed to a snack set)

Dessert

●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.