

# 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 Kamado-Yaki®

- traditional Japanese Kamado-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 (+300yen)

#### ● Wagyu Tokujyo-Rosu of the day

-seared fine Japanese Wagyu beef Special Sir-Loin (+600yen)

#### ● Shika Venison loin

#### ● Kamo duck meat of the day

## “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.