

A La Carte 《1/2》

◆ SASHIMI (raw Japanese Wagyu beef)

1	AKAMI-Momo -top round	1200yen
2	Rump -Rump	1500yen
3	ICHIBO -Aitchbone	1500yen
4	Moriawase2 -assorted two kinds of sashimi Sampler	2500yen
5	Moriawase3 -assorted three kinds of sashimi Sampler	3500yen
6	TATAKI -seared fine Japanese Wagyu beef top around	1500yen
7	Yukhoe -shredded fine Japanese Wagyu beef tartareTATAKI	1800yen
8	Sara-Yukhoe -fine Japanese Wagyu beef tartareTATAKI	1800yen

◆ Chef' s recommendation

9	TEMAKI Sushi -hand-rolled fresh sea urchin and fine Japanese Wagyu beef of top around	1200yen
10	Bowl SHABU-SHABU -Dashi (Japanese traditional soup broth) poured over fine Japanese Wagyu beef rib roast	1200yen
11	Our Special SUKIYAKI (50g per serving)	2500yen

Our Speciality!!

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

12	AKAMI-Momo -top round	3000yen
13	Rump -Rump	4500yen
14	ICHIBO -Aitchbone	5000yen
15	Sirloin	6500yen
16	Fillet Tenderloin	8500yen

◆ Charcoal Grilled Vegetables

17	Nagaimo -Japanese yam	650yen
18	Renkon -lotus root	650yen
19	Shiitake mushroom	650yen
20	Soramame -fava beans	650yen
21	Charcoal Grilled Vegetables platter	1800yen

A La Carte 《2/2》

◆ Side Dishes

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|----|-------------------------------------------------------------------|-------|---------|
| 22 | Fresh leafy greens Salad with house-made egg vinaigrette dressing | — | 800yen |
| 23 | House-made Japanese Wagyu beef ham Salad | ————— | 1200yen |
| 24 | House-made Japanese Wagyu beef ham | ————— | 1500yen |
| 25 | Yu - dofu - hot-pot dish boiled tofu | ————— | 800yen |

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

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|----|-------------------------------------------------------------------|--|--------|
| 26 | Chilled-cut fresh tomatoes with Japanese-style white sesame paste | | 500yen |
| 27 | Pickled cucumber seasoned with Japanese mustard | | 500yen |
| 28 | Iburi-gakko smoked Daikon radish and cream cheese | | 700yen |

◆ Gohan-mono ---rice dishes

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| 29 | “Donabe-Gohan”
seasoned rice with Charcoal Grilled Wagyu Beef and Onsen Egg (Japanese poached egg) cooked in the earthenware pot | ————— | 2000yen |
| 30 | “Chirimenjako ONIGIRI”
mixed the house-made semi-dried young sardines steamed rice ball (served 2) | ————— | 700yen |
| 31 | “Chirimenjako OCHA-ZUKE”
pouring Dashi stock over cooked rice with the house-made semi-dried young sardines | ————— | 600yen |

◆ Dessert

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| 32 | Gelato of the Day | ————— | 500yen |
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※For more details of varieties, please ask our staff.

●All prices, including tax

1000 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.