

Dinner

Proud of our Japanese Wagyu Beef
NIKUYOROZU Course

One choice of main meat, per person **6,600yen**(tax included)
Two options of main meat, per person **7,700yen**(tax included)

(The NIKUYOROZU Course is available for two or more guests)

Wagyu Beef Sashimi

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

Chef's Selection of Appetizers (Assorted Plate)

Superior wood-fired oven grilled Roast Wagyu Beef

Bowl SHABU-SHABU

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

Salad

Our Speciality!!

Genshi Kamado-Yaki®

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

~ Choices Cuts of Meat ~

- Wagyu Top Round
- Olive Wagyu Chuck Roll (+¥500)
- Olive Wagyu Premium Sirloin (+¥1,000)
- Wagyu Fillet (+¥2,500)
- Ezo Venison Loin (+¥500)
- Wild Boar Shoulder
- Duck Breast
- Lamb Shoulder

All guests at the same table are kindly asked to choose the same option

Donabe Rice with Wagyu Beef and Rokko Champignon Mushrooms

(Can be changed to a small appetizer set.)

Dessert

● Menu items may change depending on seasonal availability.
A table charge is included in the course price.

● 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.