

# Coorin / Utsuwa Halal Kobe Beef COURSE

Each course includes...

**Appetizers / Sashimi** \*If you don't like raw fish, please let us know ASAP / **Soup / Tempura / Halal Kobe Beef**

\*Steak, Hoba Yaki or Yakiniiku / **Rice & Miso Soup** \*Garlic rice will be served for Steak course / **Dessert** \*Seasonal Fruit

## Please choose the MAIN dish

(One of the three Kobe Beef styles below)

### — STEAK —

The classic way to enjoy Kobe Beef.  
Cook it to your preferred doneness  
on your personal hot plate.

### — HOBA YAKI —

Japanese traditional style. Grilled  
beef on the magnolia leaf, with miso-  
based sauce.

### — YAKINIKU —

A popular Japanese way to enjoy  
beef. Grill it yourself at the table for  
a fun, interactive experience.

## Then choose your cut of beef

(All prices include **150g** of premium Halal Kobe Beef) \* 10% tax included

🎉 **10th Anniversary Celebration** of our Sister Restaurant in Kobe, "TSUKI USAGI"! 🎉

Don't miss our **special deals on Sirloin cut**

Available only from **August 1 to September 10!**

#### **Tenderloin (Filet) — ¥59,000**

This prized cut is exceptionally tender,  
with a clean, refined flavor and very little  
fat. A top choice for those who value  
elegance and subtlety in their beef.

#### **Sirloin — ¥55,000**

**¥48,500 (¥6,500 OFF)**

Experience the ultimate in prime marbled  
meat: a melt-in-your-mouth sensation  
with a sweet, succulent flavor.

#### **Ribeye — ¥48,000**

A marbled and tender meat. our top  
recommendation for those seeking a melt-  
in-your-mouth experience.

#### **Rump — ¥24,500**

Sourced from the rear leg and categorized  
as lean meat, our rump cut offers the true  
essence of beef flavor.

#### **Flap / Flank — ¥19,800**

A lean and flavorful cut from the lower  
belly. Slightly chewy but rich in beefy  
taste—perfect for those who enjoy a  
hearty bite.

#### **Round — ¥19,800**

Beef Round is a cut from the rear leg, and  
is categorized as lean meat. It's not as soft  
as ribeye, but you can still enjoy the rich  
taste of red meat.

#### **Sliced (of various cuts) — ¥14,800**

Thinly sliced cuts selected by the chef.  
Light in texture, yet rich in the signature  
flavor of Kobe Beef.

#### **For Tohban-yaki ONLY**

(grilled and steamed on a hot ceramic plate)

#### **Chopped (of various cuts) — ¥12,000**

Thinly sliced cuts selected by the chef.  
Light in texture, yet rich in the signature  
flavor of Kobe Beef.

## **STEAK: 150g Sharing Course (For Two Guests)**

This course is designed for two guests to share a 150g steak as the main dish.  
All other dishes, from appetizers to desserts, are served individually to each guest.

**Sirloin — ¥58,000 **¥51,500 (¥6,500 OFF)** / Ribeye — ¥51,000**

Includes a 150g steak (shared) and full course dishes for two.

※ All meals DO NOT contain alcohol, OR ANY pork-related ingredients.

※ We serve Halal certified "Kobe Beef"

※ We require customers without an order to pay a cover fee of 1100 yen.

— Halal Kobe Beef - A la carte MENU —

**Rice and Soup Set**

SUKIYAKI For 2 (300g) - ¥22,500

※reservation required

**Steak or Hoba Yaki**

Tenderloin (Filet) 150g — ¥56,500

Sirloin 150g — ¥52,500

**¥46,000** (¥6,500 OFF)

Ribeye 150g — ¥45,500

Rump 150g — ¥22,000

**Single Dish**

**Steak or Hoba Yaki**

Tenderloin (Filet) 150g — ¥56,000

Sirloin 150g — ¥52,000

**¥45,500** (¥6,500 OFF)

Ribeye 150g — ¥45,500

Rump 150g — ¥21,500

※ If a course meal is ordered for every guest,  
an extra single dish is available at 25% off.

(Excludes sharing courses.)

— EXTRA MENU —

(10% tax included)

**All Soft Drink - ¥480**

- Oolong tea
- Coca-Cola
- Ginger Ale
- Orange juice
- Tomato juice
- Coffee
- Tea
- Jasmine Tea

**Additional Dishes**

- Assorted Tempura - ¥1,320
- Grilled Fish - from ¥1,320
- Rice - ¥310

※ No Outside Food or Beverage (except for Baby Food)

※ We require customers without an order to pay a cover fee of 1100 yen.