

FOOD MENU

※ A compulsory appetizer (¥1,100) will be charged per guest.

- MEAT DISHES

Kyushu Wagyu Beef Steak	¥3,680
Kobe Beef Steak (100g)	¥4,980
Sukiyaki - Japanese Hot Pot with Beef and Vegetables	¥2,880
• Additional Beef For Sukiyaki	¥1,980
Grilled Kibi Highland Chicken (Salted)	¥920

- FISH & SEAFOOD

Assorted Sashimi (Raw Fish)	¥1,980
Assorted Tempura	¥1,580
Grilled Seasonal Fish	¥1,380
Simmered Seasonal Fish	¥1,380
Octopus from Akashi (Boiled with Soy Sauce)	¥980
Seasonal Fish Carpaccio Salad	¥1,100

- VEGETABLES & SIDES

Tempura of Yuba (Tofu Skin) and Cheese	¥870
Sauteed Celery with Soy Sauce	¥560
Manganji Peppers with Salted Kelp	¥600
Rolled Omelet with Dashi (Japanese Broth)	¥760
Chilled Tofu with Soy Sauce and Toppings	¥680

- RICE & NOODLES

Seafood Donburi (Rice Bowl)	¥1,500
White Rice (+Miso Soup +¥220)	¥330
Rice Ball (Scorched Plum / Salted Kelp)	¥330
Chilled Somen Noodles in Light Broth	¥980
Kamameshi - Iron Pot Rice (Chicken / Sea Bream/ Seasonal)	¥1,280



Please ask our staff for other seasonal specialties.

All prices are tax-included.

Course Menu

Chicken Course

¥4,980

Appetizer dish
Sashimi*
Dashi soup
Tenpura
Seafood-based cuisine
Chicken-based cuisine
Rice and Miso Soup
Dessert

Wagyu Course

¥6,800

Appetizer dish
Sashimi*
Dashi soup
Service a la carte
Tenpura
Seafood-based cuisine
Wagyu-based cuisine
Rice and Miso Soup
Dessert

Kobe Beef Course

¥14,800

Appetizer dish
Sashimi*
Dashi soup
Service a la carte
Tenpura
Seafood-based cuisine
KobeBeef Steak
Rice and Miso Soup
Dessert

*If you do not like raw fish, please tell us about it.
We prepare another dish instead of raw fish.