ENGLISH MENU



Yakiniku restaurant Japanese style barbecue

Enjoy Japan's World-class Wagyu Beef

Course meal

The photo is for 2 people.



Course meal content

assorted Kimchia (キムチ) original salad (サラダ)

■YAKINIKU

Tongue with salt and green onions (牛タン)

Karubi(ジュニアカルビ)

Loin (ジュニアロース)

Assorted grilled vegetables (焼き野菜盛り)

Small intestine (ホルモン)

rice(白ごはん)

soup(スープ)

Price

Regular Course Fee for one person

3,000yen

WAGYU Course Fee for one person

4,500yen

Free-flowing drinks

+2,000yen

Free-flowing drinks

+2,000yen

Free-flowing drinks time is 120 minutes

Side menu

Japanese style barbecue



assorted Kimchia & namul (キムナム盛り) 580yen

(638yen)

Kimchia

(キムチ) **350yen** (385yen)

namul

(ナムル) **350yen** (385yen)

original salad (ジュニアサラダ) <mark>550yen</mark>



Miso pickled cheese (チーズ味噌漬け) 350yen (385yen)

YAKINIKU

Japanese style barbecue



Karubi (ジュニアカルビ) ¥880 (¥968)



Loin (ジュニアロース)¥880 (¥968)



WAGYU Deluxe Short rib (黒毛和牛カルビ)¥1,580 (¥1,738)



WAGYU Deluxe Loin (黒毛和牛ロース) ¥ 1,580 (¥ 1,738)



Tongue with salt and green onions (ネギ塩タン)
1,480yen
(1,628yen)



Grilled meat.Deluxe Short rib (焼きしゃぶ) 1,680yen

rice dish & soup

RICE

steamed rice bowl (medium)

(白ごはん並) **280yen**

(308yen)

steamed rice bowl (large)

(白ごはん大) **350yen** (385yen)



small curry rice (小ぶりカレー) 500yen



mince cutlet sandwich (メンチカツサンド) <mark>620yen</mark>



Stone-roasted bibimbap (石焼きビビンバ)

Rice topped with namul, wagyu meat, eggs and other food in the heated **980yen** container made of stone (1078yen)

SOUP

seaweed soup

(わかめスープ) **320yen** (352yen)

egg soup

(たまごスープ) **320yen** (352yen)

raw horse meat

Sashimi of row horse meat is eaten in Japan



Raw horse meat (馬刺し) 1,200yen (1,320yen)



yukke horse meat (馬肉ユッケ) 1,000yen (1,100yen)



lever sashimi (レバ刺し) 1,600yen

DRINK MENU

Beer

beer		
Kirin-ichiban-shibori-beer(キリン一番搾り)	• • • •	550yen (605yen)
Alcohol-free beer (ノンアルビール)	• • • •	480yen (528yen)
Whisky (CHITA)		
High-ball (ハイボール)	• • • •	600yen (660yen)
Whisky with water (水割り)	• • • •	600yen (660yen)
Whisky on the rock towfingers (ロック)	• • • •	600yen (660yen)
Sour		
Lemon sour (レモンサワー)	• • • •	500yen (550yen)
Plum Liqueur		·
Plum Liqueur (梅酒)	• • • •	500yen (550yen)
How would you like it prepared? (on the rock) (or (with wat	•
Wine		
	• • • •	500yen (550yen)
Glass of wine red (赤ワイン)		•
Glass of wine white (白ワイン)	• • • •	500yen (550yen)

Shochu (distilled spirits)

How would you like it prepared? (on the rock) or (with water) or (with soda) shochu (rice)

Hakutake

Souyen (550yen)

shochu (wheat)

Nikaido

Nikaido

Souyen (550yen)

shochu (sweet potato)

Kuro-kirishima

Souyen (550yen)

Soft drink

Cola (コーラ) Ginger ale (ジンジャーエール) Orange juice (オレンジ) Grapefruit juice (グレフル) Oolong tea (ウーロン茶)

ALL 350yen (385yen)

Free-flowing DRINK MENU

Beer

Kirin-ichiban-shibori-beer(キリン一番搾り) Alcohol-free beer(ノンアルビール)

Whisky (RIKU)

High-ball (ハイボール)

Whisky with water (水割り)

Whisky on the rock towfingers (ロック)

Sour

Lemon sour (レモンサワー)

Plum Liqueur

Plum Liqueur(梅酒)

How would you like it prepared? (on the rock) or (with water) or (with soda)

Wine

Glass of wine red (赤ワイン)
Glass of wine white (白ワイン)

Shochu (distilled spirits)

How would you like it prepared? (on the rock) or (with water) or (with soda)

shochu (rice)

Hakutake

shochu (wheat)

Nikaido

shochu (sweet potato)

Kuro-kirishima

Soft drink

Cola(コーラ)

Ginger ale (ジンジャーエール)

Orange juice (オレンジ)

Grapefruit juice (グレフル)

Oolong tea (ウーロン茶)