

**Recommended**

Carefully selected Wagyu beef platter

Medium size for 2 people (11 to 12 varieties) ¥7,800

Large size for 3 people (11 to 12 varieties) ¥9,800



Special Wagyu beef platter

Medium size for 2 people (11 to 12 varieties) ... ¥10,200

Large size for 3 people (11 to 12 varieties) ¥12,800

This is a “Wagyu beef platter” that focuses on “origin,” “freshness,” “cutting method,” and “eating method” using black Japanese beef carefully selected by the head chef and suppliers.

- ◎We do not freeze our meat at all before serving it.
- ◎The contents and parts of the assortment will vary depending on the day's purchases.
- ◎Both the medium and large plates come with two dishes: one with salt and one with sauce.



Wagyu à la carte

Short rib	¥1,500
Chuck Eye Roll	¥1,500
Hanging Tender	¥1,900
Chuck Tender	¥1,900
Top Blade	¥2,200
Chuck Flap Sukiyaki stlye (2 sliced)	¥2,500
Special outside skirt	¥2,500
Filet mignon	¥3,200



Wagyu Offal

Beef liver (limited)	¥1,800
Beef heart	¥800
Beef rumen	¥900
Small intestine	¥800



Beef Tongue

American beef tongue	¥1,700
Wagyu beef tongue	¥2,700
(Thickly sliced or Thinly sliced)	



Beef Sashimi

Yamagata wagyu beef tartar ¥2,400
(BBQ sauce taste or Salt taste)

White Omasum Sashimi ¥900

Beef heart sashimi ¥800

*White Omasum Sashimi and Beef heart sashimi are served low-temperature cooking.

*Our restaurant is certified by the Chiyoda Ward Public Health Center as a facility that handles raw meat, and we offer beef tartar. In general, eating raw food carries a risk of food poisoning. We may refrain from serving customers who are not feeling well, have small children, or are elderly. Please note in advance.



Appetizer

Seaweed and green salad ¥700

Watercress and herb sesame salad ¥700

Chinese cabbage kimchi ¥600

Cucumber kimchi ¥600

Bean sprout namul ¥600

Namul assortment ¥700

Fruit tomatoes tossed
with white balsamic vinegar ¥600

Hormone stew with Zenkoji miso ¥700

Wrapped vegetables ¥600

Korean seaweed ¥300



Rice, Noodle

Original egg soup (With Rice add ¥150) ¥700

Spicy beef soup (With Rice or Noodle add ¥150) ... ¥900

YUZU taste cold noodle
with chicken broth ¥900

Extremely spicy cold noodle ¥900

Rice w/green onion ¥500

Rice ¥300

Wagyu beef tartar bowl ¥2,800



Dessert

Milk Gelato Oliart ¥600

Matcha affogato ¥600

Coffee jelly for adults ¥600

2kinds citrus sorbet ¥500



DRINK MENU



Whiskey

KAKU hiball	¥650
AKASHI (Red)	¥600
CHIVAS REGAL Mizunara Oak Cask	¥800
Suntory Old	¥650
Ao	¥1,000
Hakushu N/V	¥1,200
Yamazaki N/V	¥1,200



Beer

Draft beer	¥700
Bottled beer	¥800
Non-alcoholic beer	¥550



Korean liquor

Makgeolli (Glass)	¥550
Makgeolli (Bottle)	¥2,200
Chamisul (*Korean soju)	¥1,200



Chu-hi, Sour

Fresh remon sour	¥600
Yuzu sour	¥600
Sweet red wine w/sode	¥600
Pickled plum sour	¥650
Oolong sour	¥600
Black oolong sour	¥650
Green tea sour	¥600
Jasmin tea sour	¥600
Japanese craft GIN	¥700



Shouchu

Sweet potato shochu "TOMINOHOZAN"	
Glass	¥650
Bottle (720ml)	¥5,500
Sweet potato shochu "OSUMI"	
Glass	¥550
Bottle (900ml)	¥4,000
Barley shochu "HITOTUBU NO MUGI"	
Glass	¥600
Bottle (720ml)	¥4,500

*Bottle of water / Bottle of Sparkling water ¥200

DRINK MENU



Sparkling wine, champagne, Wine

Sparkling Wine Glass ¥900 / Bottle ¥5,500

House wine RED/WHITE Glass ¥800 / Bottle ¥3,800

【champagne】

Champagne Gruet Brut Sélection ¥9,800

Laurent perrier la cuvee ¥14,000

【Wine】

Henri Mouget / Bourgogne Chardonnay ¥6,800

Louis Latour / Bourgogne Pinot Noir 22 ¥7,500

Les Fiefs de Lagrange /
Bordeaux Cabernet Sauvignon Merlot ¥9,000

Napa Valley Cuvée 38 Cabernet Sauvignon ¥14,000



Soft Drink

Oolong tea ¥400

Black oolong tea ¥500

Cola ¥400

Pomegranate juice ¥600

Homemade Lemonade ¥400

Calpico ¥400

Rooibos mint tea ¥400

Green tea ¥400

Jasmin tea ¥400