

~ Dinner time YAKINIKU Menu ~

Two dish small salads & kimchi are included in the Assorted menu.

Assorted Wagyu YAKINIKU

(Total quantity 500g)

¥9,800 (2-3 people)

Wagyu Kalbi 100 g , Wagyu Sirloin 100 g ,
Cured Kalbi 100 g , Hormone 200 g (gross weight)

Assorted High-grade Miyazaki Beef YAKINIKU

(Total quantity 400g)

¥11,800 (2-3 people)

High-grade Wagyu Tongue 80 g , High-grade Round meat 80 g ,
Wagyu Kalbi 80 g , High-grade Miyazaki Beef Sirloin 80g , High-grade Outside Skirt 80g

Assorted Healthy part of Miyazaki Beef YAKINIKU

(Total quantity 500g)

¥10,800 (2-3 people)

Large size Healthy part of Miyazaki Beef 80g×2pieces,
Three kinds of High-grade Lean Miyazaki Beef 80g×3

Assorted Rare part of Miyazaki Beef YAKINIKU

(Total quantity 400g)

¥12,800 (2-3 people)

The precious beef that a Chef chief selected carefully.
Five kinds of Rare part of Miyazaki Beef 80g×5

Assorted Premium grade Miyazaki Beef YAKINIKU

(Total quantity 400g)

Premium grade Miyazaki Beef 4 kinds	¥15,000	(Total quantity 400g)
Premium grade Miyazaki Beef 5 kinds	¥18,000	(Total quantity 500g)
Premium grade Miyazaki Beef 6 kinds	¥21,000	(Total quantity 600g)

Assorted on the cow plate Course

(Total quantity 180g)

High-grade 6 kinds of part ×30g ¥8,000 (Per person)

Wagyu Tongue, Miyazaki Beef Chuck, Miyazaki Beef Sirloin,
Miyazaki Beef Round meat, Miyazaki Beef Shoulder, Miyazaki Beef Flank

Chinese cabbage kimchi mini-salad, Vegetables, Rice is included Course

※ Items offered subject to change based on availability.
※ The sales Tax is included in price.

※ The customer who has food allergy, please let us know.
※ We add ten percent service charge on dinner time.

～ Dinner time YAKINIKU Menu ～

à la carte [80g par platter]

Wagyu Tongue

Premium Wagyu Tongue	¥3,700
High-grade Wagyu Tongue	¥3,000
Normal-grade Wagyu Tongue	¥2,300

Wagyu Hormone

Wagyu Techan(Large intestine)	¥900
Wagyu Gopchang(Small intestine)	¥900
Wagyu Rumen	¥900

Charcoal grill steak

Miyazaki Beef Sirloin (120g)	¥4,500
Miyazaki Beef Tenderloin (120g)	¥7,000
High-gradeMiyazaki Beef Sirloin (120g)	¥5,500
High-gradeMiyazaki Beef Tenderloin (120g)	¥8,000
Dragon steak(200g)	¥4,000

※ As for the dragon steak, the staff achieves firing

Limited Arrival Product

[80g par platter]

High-grade Round meat	¥2,000
Senbon Kalbi (Center of Bottom Round)	¥1,500
Kaburi (Liftermeat)	¥1,500
Geta (Rib finger meat)	¥1,200
Hiuchi (Tri-Tip) (The tenderest Round meat)	¥1,800
Harami or Sagari (Outside skirt) (Hanging tender)	¥2,000

Miyazaki Beef YAKINIKU

[80g par platter]

High-gradeMiyazaki Beef Sirloin	¥2,800
Miyazaki Beef Sirloin	¥1,800
High-grade Miyazaki Beef Kalbi	¥1,800
Miyazaki Beef Kalbi	¥1,500

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á la carte

Side Dish

Changer (Salted Pacific Cod entrails in spicy sauce)	¥900
Quick Pickled Cucumbers	¥900
Assorted Vegetables	¥1,000
Assorted Kimchi (Traditional fermented Korean side dish made of vegetables with a variety of seasonings & chilli)	¥1,080
Kimchi of Chinese cabbage	¥700
Kimchi of Cucumber	¥700
Kimchi of Japanes Radish	¥700
Sangchu (Korean lettuce) (Korean lettuce)	¥600
Assorted Namul (Korean seasoned vegetables dish)	¥1,000

Homemade Ham & Sausages

Assorted Miyachiku Ham	¥1,800
Miyachiku Sausages	¥880
Miyachiku Pepper Sausages	¥880
Miyachiku Bacon	¥1,500
Miyachiku Pork Belly Ham	¥1,400

Rice & Noodle

Bibimbap (Korean style "mixed rice" dish.)	¥1,900
Raengmyeon (Korean noodle dish of long and thin buck wheat)	¥1,500
Fried Rice with Garlic	¥800
Steamed Rice	¥500

Soup (2-3 people business)

Vegetables & Egg Soup	¥1,000
WAKAME (Seaweed) Soup	¥1,000

Salad (2-3 people business)

Fresh vegetable salad	¥980
Fresh vegetable salad with Soft Pork Jerky	¥1,200

Dessert

Vanilla Ice-cream	¥580
Sweet potato Ice-cream	¥580
Local summer orange Sherbet	¥580
Local kumquat Sherbet	¥680

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Naengmyeon is a Korean noodle dish of long and thin handmade noodles made from the flour and starch of various ing
Namul is a general term for a Korean seasoned vegetable dish.

Steamed rice is a signature Korean dish. The word literally means "mixed rice".
Bibimbap

Gopchang refers to either a dish of grilled intestines of cattle in Korean cuisine or the intestines themselves.