

Hors d'Oeuvres **Seasonal Soup** Seasonal Vegetables

Premium Miyazaki-Gyu Steak Please select one of the following.

Grilled Vegetables Fried Rice Dessert, After-Dinner Beverage

Select Lean Meat	Small (100g) $\pm 6,900$	Medium (150g) $¥8,800$	Large (200g) $¥10,600$
Select Loin	¥9,900	¥13,000	¥16,200
Select Fillet	¥17,100	¥22,200	¥27,300

¥16,900 Assortment of Three (50 g each, total 150 g)

Top-grade Miyazaki Chateaubriand Steak (150 g) $\pm 27,200$

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SEAFOOD Options Menu				
Homard Lobster (Reservation Required) ¥	/7 100	Ezo Abalone	¥4,600	
		Scallop adductor (2 pcs.)	¥2,700	
lse Lobster ¥	€6,000	Griddle-cooked Octopus	¥2 600	
Prawns (2 pcs.) ¥	£2,000	·		
		Griddle-cooked Salmon	¥1,900	
Domestic Black Abalone (Reservation Required)		Tiger Prawn (1 pc.)	¥3,300	べ

*Please understand that certain items may not be on offer due to ingredient availability

Miyazaki Beef—the Wagyu Olympic Grand Champion—stands out even in the food capital that is Osaka. Delight in the chefs' exceptional techniques and the restaurant's superb service.



Hors d'Oeuvres Miyazaki Caviar 1983 Harmony Seasonal Soup Chef's Plate Seasonal Vegetables Select Griddle-Cooked Seafood

Please select one. Select Fillet (100g) or Select Sirloin (120g)

Grilled Vegetables Fried Rice Dessert, After-Dinner Beverage

 $\$29,\!500$ per person



*The beef we use is either Miyazaki Beef or Miyazaki Wagyu Beef.

*For customers with allergies or other dietary requirements, please speak with our staff. *Prices include tax and service charges.

Single Dishes

MIYAZAKI-GYU	Limited Availability Chateaubriand Steak [150g]\div 25,000		
STEAK		100g	
	Select Fillet	¥13,300	
	Select Sirloin	¥7,200	
	Sirloin	¥6,200	
	Select Lean Meat	¥5,100	
	Lean Meat	¥4,100	
SEAFOOD.	Reservation Required Homard Lobster	¥7,100	
SEAFOOD.	Ise Lobster	¥6,000	
*Please understand that certain items may not be on offer due to ingredient availability.	Prawns (2 pcs.)	¥2,000	
The second second	Reservation Required	arket Price	
	Ezo Abalone	¥4,600	
	Scallop adductor (3 pcs.)	¥2,700	
	Griddle-cooked Octopus	¥2,600	
	Griddle-cooked Salmon	¥1,900	
	Tiger Prawn (1 pc.)	¥3,300	
OTHER	Hors d'Oeuvres	¥1,500	
CHILL	Soup of the Day	¥800	
	Grilled Vegetables	¥800	
	Seasonal Vegetables	¥1,000	
	Fried Rice	¥1,000	
	Dessert	¥1,500	
	Bacon and Sausage Assortment	¥1,600	
	Roast Beef (100g)	¥2,100	
	Foie Gras	¥3,000	

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Only available 11:00-14:00

Lunch Course

[Course Dishes]

Appetizer Salad Seasonal Soup

Miyazaki-Gyu Steak

Please choose from the following on the right →

Grilled Vegetables

Fried Rice

Dessert, After-Meal Beverage

	Small (100g)	Medium (150g)	Large (2 <mark>00</mark> g)
Lean Meat	¥3,900	¥4,900	¥5,900
Loin	¥4,900	¥5,900	¥6,900
Limited number available Tête de filet	¥7,900	¥10,000	¥12,000
Limited number available Fillet	¥13,100	¥17,200	¥21,200
Assortment of Three (50 g each, total 150 g) ¥8,3			

Extras Menu

21101010 1.101101				
	Homard Lobster	V7 100	Ezo Abalone	¥4,600
	(Reservation Required) lse Lobster	¥7,100	Scallop adductor (3 pcs.)	¥2.700
		¥6,000	<u> </u>	<u> </u>
			Griddle-cooked Octopus	± 2.600
	Prawns (2 pcs.)	¥2,000	Griddle-cooked Salmon	 _
	Domestic Black Abalone	Moulrot	Griddic-cooked Saimon	+1,300
(Reservation Required)	Price	Tiger Prawn (1 pc.)	¥3,300	

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