

Choice Steak Course

特選ステーキコース

～ Appertiser ～

Today's Homemade Cold Appetizer

～ Soup ～

Seasonal Potage Soup

～ Recommended Menu ～

Fresh Sautéed Foie Gras served with a Grilled Risotto of Sixteen Millet Rice
with Black Truffle flavored Japanese Ankake Sauce

- Can be changed to a Sautéed Ise Ebi Lobster (half) in Sauce Américaine Gratin style for ¥1,400 extra
- Can be changed to Sautéed Black Abalone with Iwanori Cream Sauce and Abalone Liver Sauce for ¥2,900 extra

～ Salad ～

Combination Salad

～ Main Course ～

Mature Dry Aging Beef Steak

Or

A-5 Grade Kuroge Wagyu Beef Chateaubriand Steak

～ Rice Dishes ～

White Rice

※Can be changed to Garlic Rice for ¥500 extra

Or

※changed to two lots of Kuroge Wagyu Beef and Foie Gras Sushi for just ¥1,000 extra

～ Dessert ～

Homemade Brown Sugar Pudding

Mature Dry Aging Beef

100g Course	¥9,800
150g Course	¥11,800
200g Course	¥13,800

A-5 Grade Kuroge Wagyu Beef
Chateaubriand

80g Course	¥10,800
120g Course	¥12,800
160g Course	¥14,800

※Coffee and Tea Available for ¥300 extra

KAMIYA Course

KAMIYA コース

～ Appertiser ～

本日自家特制 凉拌前菜

～ Recommended Menu ～

Five Varieties of Seasonal Grilled Vegetables

～ Main Course ～

Please make your selection from the following:

Choice Australian Beef Filet Steak

or

Mature Dry Aging Beef Steak

or

A-5 Grade Kuroge Wagyu Beef Chateaubriand Steak

or

T Teppanyaki Grilled Ise Ebi Lobster (whole)

or

T Teppanyaki Grilled Black Abalone

～ Rice Dishes ～

White Rice

※Can be changed to Garlic Rice for ¥500 extra

Or

※changed to two lots of Kuroge Wagyu Beef and Foie Gras Sushi for just ¥1,000 extra

～ Dessert ～

Homemade Brown Sugar Pudding

Australian Filet

- 100g Course
¥4,800
- 150g Course
¥6,300
- 200g Course
¥7,800

Dry Aged Beef

- 100g Course
¥6,800
- 150g Course
¥8,800
- 200g Course
¥10,800

Kuroge Wagyu Beef Steak

- 80g Course
¥7,800
- 120g Course
¥9,800
- 160g Course
¥11,800

Ise Ebi Lobster Course

Black Abalone Course

¥9,800

※Coffee and Tea Available for ¥300 extra