



【Weekdays Only】
FUNAGATA
STEAK LUNCH

¥7,000

Starter

Seared Bonito and *Naoshichi* Citrus Vinaigrette
With *Kujo Negi* Leek Sauce

Today's Potage Soup

Japanese Beef Fillet(90g)
with *Wasabi* and Garlic Chips

***Additional portion of steak can be requested at JPY600 per 10g**



Grilled Vegetables

Salad

Rice, *Miso* Soup and Japanese Pickles

*** You can choose Garlic Rice by JPY1,000**

Dessert

Coffee, Tea or Herbal Tea

*We use domestically produced rice only.
* Prices shown include tax and service charge.
* The photo is for illustrative purpose only.

TORII

CHEF'S RECOMMENDED LUNCH

¥9,000

Starter

Seared Bonito and *Naoshichi* Citrus Vinaigrette
With *Kujo Negi* Leek Sauce

Today's Potage Soup

Teppan-Grilled Homard Lobster and Scallops
with Mushrooms Velouté and Américaine Sauce

Japanese Beef Fillet(70g)
With *Wasabi* and Garlic Chips

***Additional portion of steak can be requested at JPY600 per 10g**

Grilled Vegetables

Salad

Rice, *Miso* Soup and Japanese Pickles
*** You can choose Garlic rice by JPY 1,000**

Dessert

Coffee, Tea or Herbal Tea

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26th Anniversary Special Lunch Course

¥11,000

Starter

Seared Bonito and *Naoshichi* Citrus Vinaigrette
With *Kujo Negi* Leek Sauce

Today's Potage Soup

Teppan - Grilled Fresh Abalone

Japanese Beef Fillet(70g)
with *Wasabi* and Garlic Chips

***Additional portion of steak can be requested at JPY600 per 10g**

Grilled Vegetables

Salad

Rice, *Miso* Soup and Japanese Pickles

*** You can choose Garlic rice by JPY1,000**

Dessert

Coffee, Tea or Herbal Tea

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GOZAN

SPECIALLY SELECTED JAPANESE WAGYU BEEF COURSE

¥16,000

Starter

Seared Bonito and *Naoshichi* Citrus Vinaigrette
With *Kujo Negi* Leek Sauce

Today's Potage Soup

Specially Selected Japanese *Kuroge Wagyu* Beef Fillet(100g)
with *Wasabi* and Garlic Chips

*** You can change the Beef with Specially Selected Japanese Wagyu Beef Sirloin**
***Additional portion of steak can be requested at JPY1,040 per 10g**
***Japanese Branded Beef Such as“*Ohmi* Beef”may be available based on availability.**
Please ask our staff for details.

Grilled Vegetables

Salad

Rice, *Miso* Soup and Japanese Pickles

*** You can choose Garlic rice by JPY1,000**

Dessert

Coffee, Tea or Herbal Tea

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YAMASHIRO

STEAK AND SEAFOOD COURSE

¥19,500

Starter

Seared Bonito and *Naoshichi* Citrus Vinaigrette
With *Kujo Negi* Leek Sauce

Today's Potage Soup

Scallops (2pieces) and Fresh Prawn (1piece)

Specially Selected Japanese *Kuroge Wagyu* Beef Fillet(80g)
with *Wasabi* and Garlic Chips

*** You can change the Beef with Specially Selected Japanese Wagyu Beef Sirloin**
***Additional portion of steak can be requested at JPY1,040 per 10g**
***Japanese Branded Beef Such as "Ohmi Beef" may be available based on availability.**
Please ask our staff for details.

Grilled Vegetables

Salad

J

Rice, *Miso* Soup and Japanese Pickles

*** You can choose Garlic rice by JPY1,000**

Dessert

Coffee, Tea or Herbal Tea

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SAGA

CHEF'S RECOMMENDED COURSE

¥22,000

Starter

Seared Bonito and *Naoshichi* Citrus Vinaigrette
With *Kujo Negi* Leek Sauce

Today's Potage Soup

Teppan-Grilled Fresh Homard Lobster
with Mushrooms Velouté and Américaine Sauce

Specially Selected Japanese *Kuroge Wagyu* Beef Fillet(80g)
with *Wasabi* and Garlic Chips

*** You can change the Beef with Specially Selected Japanese *Wagyu* Beef Sirloin**
***Additional portion of steak can be requested at JPY1,040 per 10g**
***Japanese Branded Beef Such as "*Ohmi* Beef" may be available based on availability.**
Please ask our staff for details.

Grilled Vegetables

Salad

Rice, *Miso* Soup and Japanese Pickles

*** You can choose Garlic rice by JPY1,000**

Dessert

Coffee, Tea or Herbal Tea

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26th Anniversary Special Dinner Course

¥25,000

Starter

Seared Bonito and *Naoshichi* Citrus Vinaigrette
With *Kujo Negi* Leek Sauce

Consommé Soup with *Kyoto Kuroge Wagyu* Beef,
Matsutake Mushroom and Watercress

Teppan-Grilled Seafood
Choice of Fresh Abalone or *ISE* Lobster

Kyoto Kuroge Wagyu Beef Fillet(80g)
with *Wasabi* and Garlic Chips

Grilled Vegetables

Salad

Rice, *Miso* Soup and Japanese Pickles

*** You can choose Garlic rice by JPY1,000**

Dessert

Coffee, Tea or Herbal Tea

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KIWAMI

STEAK AND SEAFOOD COURSE

¥29,000

Starter

Seared Bonito and *Naoshichi* Citrus Vinaigrette
With *Kujo Negi* Leek Sauce

Teppan-Grilled Foie Gras with Perigueux Sauce

Teppan-Grilled Seafood
Choice of Fresh Abalone or *ISE* Lobster

Specially Selected Japanese *Kuroge Wagyu* Beef Fillet(80g)
With *Wasabi* and Garlic Chips

* You can change the Beef with Specially Selected Japanese *Wagyu* Beef Sirloin
*Additional portion of steak can be requested at JPY1,040 per 10g
*Japanese Branded Beef Such as“*Ohmi* Beef”may be available based on availability.
Please ask our staff for details.

Grilled Vegetables

Salad

Seasoned Rice Cooked in a Traditional Iron Pot
Miso Soup and Japanese Pickles

Dessert

Coffee, Tea or Herbal Tea

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GION

STEAK AND SEAFOOD COURSE

¥36,000

Starter

Seared Bonito and *Naoshichi* Citrus Vinaigrette
With *Kujo Negi* Leek Sauce

Teppan-Grilled Foie Gras with Perigueux Sauce

Teppan - Grilled Japanese *ISE* Lobster(1/2)

Teppan - Grilled Japanese Fresh Abalone

Japanese Branded Beef Fillet (80g)
with *Wasabi* and Garlic Chips

Grilled Vegetables

Salad

Seasoned Rice Cooked in a Traditional Iron Pot
Miso Soup and Japanese Pickles

Dessert

Coffee, Tea or Herbal Tea

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