



## ***SAGA***

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¥19,000

Starter

Seared Kelp–Marinated Blowfish Dressed with *Yuzu* Citrus Dressing, Garnished with Caviar

*Shogoin* Turnip Soup with Milk Foam

Crab and *Ebi* Taro, Served with Hollandaise Sauce Mixed with Crab *Miso*

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

**\*Additional portion of steak can be requested at JPY1,000 per 10g**

Additional portions are available for up to 50g.  
For a bigger portion, please make an order from the À la Carte menu.

Grilled Vegetables

Salad

Seasoned Rice with Crab Cooked in a Traditional Iron Pot,  
Served with Crab *Miso* Soup and Pickles

Dessert

Coffee, Tea or Herb Tea

\* We are proud to serve domestically produced rice.

\* Prices shown include tax and service charge.



***KOBE-BEEF AND SEAFOOD DINNER***  
***KIWAMI***

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¥28,000

Starter

Seared Kelp-Marinated Blowfish Dressed with *Yuzu* Citrus Dressing, Garnished with Caviar

*Teppanyaki* Grilled Shark Fin Finished with Soft-Shelled Turtle Consommé Soup

Fresh *ISE-EBI* Lobster Dressed with Herb and Sauce Américaine

*KOBE-BEEF* Sirloin/Rib (80g)  
With *Wasabi* (Japanese Horseradish) and Garlic Chips

Grilled Vegetables

Salad

Garlic Rice with Mushrooms, Served with *Miso* Soup and Pickles

Dessert

Coffee, Tea or Herb Tea

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# ***GION***

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¥35,000

Foie Gras Served with Truffle Salt and Apple Puree

Seared Kelp-Marinated Blowfish Dressed with *Yuzu* Citrus Dressing, Garnished with Caviar

*Sashimi*: Fresh *ISE-EBI* Lobster

*Teppanyaki* Grilled Shark Fin Finished with Soft-Shelled Turtle Consommé Soup

Fresh Japanese Abalone and *Horikawa* Burdock, Dressed with Herb-Butter Sauce

*KOBE-BEEF* Sirloin/Rib (80g) with *Wasabi* (Japanese Horseradish)

Grilled Vegetables

Salad

Garlic Rice with Mushrooms,  
Served with Fresh *ISE-EBI* Lobster *Miso* Soup and Pickles

Dessert

Coffee, Tea or Herb Tea

- \* We are proud to serve domestically produced rice.
- \* Price shown includes tax and service charge.



## SPECIALLY SELECTED JAPANESE *WAGYU* BEEF DINNER *GOZAN*

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¥12,000

Starter

Appetizer

Soup of the Day

Specially Selected Japanese *Wagyu* Beef(100g) with *Wasabi* (Japanese Horseradish)  
Your Choice of Filet or Sirloin/Rib

**\*Additional portion of steak can be requested at JPY1,000 per 10g**

Additional portions are available for up to 50g.  
For a bigger portion, please make an order from the À la Carte menu.

Grilled Vegetables

Salad

Rice, *Miso* Soup and Pickles

\* Garlic rice can be prepared at additional cost:  
Plus JPY700

Dessert

Coffee, Tea or Herb tea

\* We are proud to serve domestically produced rice.

\* Price shown includes tax and service charge.



## SEAFOOD DINNER *WAKASA*

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¥12,000

Starter

Appetizer

Soup of the Day

White Fish Scallops (2pieces) and Fresh Prawn (2pieces)

\* Fresh Abalone (1piece) can be prepared instead of scallops at JPY5500

Grilled Vegetables

Salad

Rice, *Miso* Soup and Pickles

\* Garlic rice can be prepared at additional cost:  
Plus JPY700

Dessert

Coffee, Tea or Herb tea

\* We are proud to serve domestically produced rice.

\* Price shown includes tax and service charge.



## STEAK AND SEAFOOD DINNER *YAMASHIRO*

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¥16,500

Starter

Appetizer

Soup of the Day

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

Specially Selected Japanese *Wagyu* Beef(120g) with *Wasabi* (Japanese Horseradish)  
Your Choice of Filet or Sirloin/Rib

**\*Additional portion of steak can be requested at JPY1,000 per 10g**

Additional portions are available for up to 50g.  
For a bigger portion, please make an order from the À la Carte menu.

Grilled Vegetables

Salad

Rice, *Miso* Soup and Pickles

\* Garlic rice can be prepared at additional cost:  
Plus JPY700

Dessert

Coffee, Tea or Herb tea

\* We are proud to serve domestically produced rice.

\* Price shown includes tax and service charge.



STEAK AND SEAFOOD DINNER  
***MIYABI***

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¥23,000

Starter

Appetizer

Soup of the Day

Choice of Fresh Abalone or Fresh *ISE-EBI* Lobster

Specially Selected Japanese *Wagyu* Beef(120g) with *Wasabi* (Japanese Horseradish)  
Your Choice of Filet or Sirloin/Rib

**\*Additional portion of steak can be requested at JPY1,000 per 10g**

Additional portions are available for up to 50g.  
For a bigger portion, please make an order from the À la Carte menu.

Grilled Vegetables

Salad

Rice, *Miso* Soup and Pickles

\* Garlic rice can be prepared at additional cost:  
Plus JPY700

Dessert

Coffee, Tea or Herb tea

\* We are proud to serve domestically produced rice.

\* Price shown includes tax and service charge.

# À LA CARTE

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## Specially Selected *KUROGE Wagyu* Beef, Served with Vegetables

|                                  |      |         |
|----------------------------------|------|---------|
| Your Choice Filet or Sirloin/Rib | 60g  | ¥6,600  |
|                                  | 100g | ¥11,000 |
|                                  | 150g | ¥16,500 |
|                                  | 200g | ¥22,000 |

## Seafood Served with Vegetables

|   |         |
|---|---------|
| Fresh Abalone ( 1 piece)                | ¥12,000 |
| Fresh <i>ISE-EBI</i> Lobster ( 1 piece) | ¥12,000 |
| Fresh Prawns ( 2 pieces)                | ¥8,000  |
| Scallops ( 2 pieces)                    | ¥1,800  |
| White Fish of the Day ( 2 pieces)       | ¥3,600  |

## Appetizers

|                      |        |
|----------------------|--------|
| Appetizer of the Day | ¥2,800 |
| Foie Gras            | ¥4,300 |

## Soup

|                    |      |
|--------------------|------|
| Soup of the Day    | ¥800 |
| Cream of Corn Soup | ¥800 |

## Salad

|                   |        |
|-------------------|--------|
| Mixed Green Salad | ¥1,200 |
| Tomato Salad      | ¥1,200 |

## Rice Dish

|                                     |        |
|-------------------------------------|--------|
| Garlic Rice with Beef and Mushrooms | ¥1,600 |
| Butter-Fried Rice with Pickles      | ¥1,600 |

*Kama-Meshi* of the Season; Seasoned Rice Cooked in an Iron Pot ¥1,600 ~

\* Please allow us 30 minutes to prepare the *Kama-Meshi*.

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\* Price shown includes tax and service charge.