



## STEAK AND SEAFOOD DINNER *MIYABI*

*20<sup>th</sup> Anniversary Price*

Non-Discountable Menu

**¥20,000**

(Normal Price ¥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.



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

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¥28,000

Starter

Seared Pike Conger Eel and Kelp–Marinated Sea Bream Dressed with *Sudachi* Citrus

Consommé Soup with Soft–Shelled Turtle

Fresh ISE–EBI Lobster Dressed with Sauce Américaine

*KOBE-BEEF* Sirloin/Rib (90g) with *Wasabi* (Japanese Horseradish)

Grilled Vegetables

Salad

Seasoned Rice with *Matsutake* Mushroom  
and Chestnut Cooked in a Traditional Iron Pot  
Served with *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.



## 20<sup>TH</sup> ANNIVERSARY CHEF'S SPECIALTY DINNER *SAGA*

¥19,000

Thinly Sliced Kyoto *Kuroge Wagyu* Beef Sirloin/Rib Served on a Salt Block

Seared Pike Conger Eel and Crab Dressed with *Sudachi* Citrus

Hot Pot: Bouillabaisse with Half Homard Lobster, Scallop,  
Tilefish, Crab, *Matsutake* Mushroom and Chestnut

Specially Selected Japanese *KurogeWagyu* Beef Filet (100g)  
with *Wasabi* (Japanese Horseradish)

**\*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.

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# ***GION***

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¥35,000

Starter

Seared Pike Conger Eel and Crab Dressed with *Sudachi* Citrus

Sashimi: Fresh ISE-EBI Lobster

Consommé Soup with Soft-Shelled Turtle

Fresh Japanese Abalone with Abalone Liver Sauce

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

Grilled Vegetables

Salad

Seasoned Rice with *Matsutake* Mushroom  
and Chestnut Cooked in a Traditional Iron Pot

Served with Fresh ISE-EBI Lobster *Miso* Soup and Pickles

Dessert

Coffee, Tea or Herb tea

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\* 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

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\* 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.