



***KOBE-BEEF & SEAFOOD LUNCH  
ARASHIYAMA***

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¥18,000

Starter

Half Fresh *ISE-EBI* Lobster *Sashimi*

Vegetable Pottage Soup

Half Fresh *ISE-EBI* Lobster

*KOBE-BEEF* Sirloin/Rib (60g)  
with *Wasabi* (Japanese Horseradish) and Garlic Chips

Grilled Vegetables

Salad

Rice, With Fresh *ISE-EBI* Lobster *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.



## ABALONE & STEAK LUNCH *KITAYAMA*

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¥10,000

Starter

Seared Bonito, Served with Bagna Freida

Vegetable Potage Soup

Fresh Japanese Abalone

*OUMI* BEEF Sirloin/Rib (60g)  
with iWasab (Japanese Horseradish) and Garlic Chips

\*Additional portion of steak can be requested at JPY1400 per 10g

Grilled Vegetables

Salad

Rice, *Miso* Soup and Pickles

\* Garlic rice can be prepared at additional JPY700

Dessert

Coffee, Tea or Herbal Tea

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\* Prices shown include tax and service charge.



## *OHARA*

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¥8,500

Starter

Seared Bonito, Served with Bagna Freida

Vegetable Potage Soup

Fish of the Day with a Touch of Herbs

*OUMI* BEEF Sirloin/Rib (60g)  
with iWasab (Japanese Horseradish) and Garlic Chips

**\*Additional portion of steak can be requested at JPY1400 per 10g**

Grilled Vegetables

Salad

Rice, *Miso* Soup and Pickles

\* Garlic rice can be prepared at additional JPY700

Dessert

Coffee, Tea or Herbal Tea

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SEASONAL Lunch  
***FUSHIMI***

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¥7,000

Starter

Seared Bonito, Served with Bagna Freida

Vegetable Potage Soup

*OUMI* Beef Sirloin/Rib (60g)  
with Wasabi (Japanese Horseradish) and Garlic Chips

\*Additional portion of steak can be requested at JPY1400 per 10g

Grilled Vegetables

Salad

Rice, *Miso* Soup and Pickles

\* Garlic rice can be prepared at additional JPY700

Dessert

Coffee, Tea or Herbal Tea

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## ***KOMACHI LUNCH***

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¥4,800

Starter

Appetizer

Soup of the Day

Fish of the Day

Japanese Beef Filet (60g)

**\*Additional portion of steak can be requested at JPY450 per 10g**

**\* Upgrade the beef to Specially Selected *Kuroge Wagyu Beef Filet* (60g) at additional JPY3,900**

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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## STEAK LUNCH *MYOUIHOU*

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¥5,500

Starter

Appetizer

Potage Soup of the Day

Japanese Beef Filet(100g) with *Wasabi* (Japanese Horseradish)

**\*Additional portion of steak can be requested at JPY450 per 10g**

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.





## SPECIALLY SELECTED JAPANESE *WAGYU* BEEF LUNCH *TORII*

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¥12,000

Starter

Appetizer

Potage 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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# 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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