



## 20TH ANNIVERSARY LUNCH

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¥3,900

Non-Discountable Menu

Starter

Turnip Potage Soup

Japanese Beef Filet(60g)

\*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

\*This menu it's impossible to discount. \* We are proud to serve domestically produced rice.

\* Price shown includes tax and service charge.



## ***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

\* We are proud to serve domestically produced rice.

\* Prices shown include tax and service charge.



**SEASONAL LUNCH**  
***FUSHIMI***

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¥7,000

Starter

Seared Pike Conger Eel and Crab Dressed with Sudachi Citrus

Turnip Potage Soup

Scallop and Fish of the Day

Japanese Beef Filet (60g)  
with *Wasabi* (Japanese Horseradish)

**\*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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20<sup>TH</sup> ANNIVERSARY CHEF'S SPECIALTY LUNCH  
**OHARA**

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¥8,500

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

Seared Pike Conger Eel and Kelp-Marinaded Sea Bream Dressed with *Sudachi* Citrus

Hot Pot: Bouillabaisse with Tiger Prawn, Scallop, Tilefish, Crab, *Matsutake* Mushroom and Chestnut

Japanese Beef Filet (60g) with *Wasabi* (Japanese Horseradish)

**\*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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## ABALONE & STEAK LUNCH KITAYAMA

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

**¥8,500**

Non-Discountable Menu

(Normal Price ¥10,000)

Starter

Seared Kelp-Marinated Sea Bream Dressed with *Sudachi* Citrus

Turnip Potage Soup

Fresh Japanese Abalone, Dressed with Garlic Butter Sauce

Specially Selected *Kyoto KurogeWagyu* Beef Sirloin/Rib (60g)  
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.  
\* Prices shown include tax and service charge.



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

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¥18,000

Starter

Half Fresh *ISE-EBI* Lobster *Sashimi* and  
Seared Kelp-Marinated Sea Bream Dressed with *Sudachi* Citrus

Turnip Potage Soup

Half Fresh *ISE-EBI* Lobster

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

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

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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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