



【Weekdays Only】  
**FUNAGATA**  
STEAK LUNCH

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¥7,000

Starter

Seared Sea Bream Carpaccio with Marinated Firefly Squid  
and Spring Vegetables

Today`s Potage Soup

Japanese Beef Filet(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

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¥9,000

### Starter

Seared Sea Bream Carpaccio with Marinated Firefly Squid  
and Spring Vegetables

Today`s Potage Soup

*Teppan*-Grilled Homard Lobster and Scallops  
with Broccoli and Lemon-Flavored Cream Sauce

Japanese Beef Filet(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



## KITAYAMA

### SEASONAL LUNCH

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¥11,000

Starter

Seared Sea Bream Carpaccio with Marinated Firefly Squid  
and Spring Vegetables

Today`s Potage Soup

*Teppan* - Grilled Fresh Abalone

Japanese Beef Filet(70g) or Japanese *Kameoka* Beef Siroin (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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