

YASAIYA course

Seasonal vegetables are the main course.

¥8,000-

Japanese beef hamburg steak course

A hamburger course full of the flavor of 100% Wagyu beef.

¥8,800-

Foie gras hamburger steak course

Rossini style course with fresh foie gras and hamburger steak.

¥9,800-

Takachiho japanese black beef sirloin steak course

A course featuring Japan's top-ranked Japanese black beef, characterized by its beautiful flavor and smooth marbling.

80g ¥11,000- / 120g ¥14,000- / 160g ¥17,000-

Japanese brown cattle beef fillet steak course

A course featuring rare Wagyu beef, characterized by its rich red meat flavor and soft texture.

80g ¥14,000- / 120g ¥17,000- / 160g ¥20,000-

Additional menu

Truffle	¥2,200-	Grilled live ezo abalone	¥2,900-
Foie gras steak	¥2,600-	Grilled live japanese lobster	¥9,600-

- All of our menu prices include tax.
- We use 10 different cereals including. Glutinous common millet, Corn, Brown rice, Black rice, Glutinous brown rice, Glutinous foxtail millet, Soybeans, Japanese barnyard millet, Red rice. ※Buckwheat' s seeds are not included.
- Contents may vary depending on the availability of ingredients. Please contact our staff for details.