# *Original course*

## Main dish (select 1 from 6 options)

| | | | |
|---|---|---|---|
| ・Japanese beef hamburg steak | ・Chicken breast steak | ・Fresh fish | ・Foie gras hamburg steak |
| ・Japanese beef stew in red wine | | | |
| ・Japanese brand "mochibuta" pork steak | | | |
| ¥8,800- | ¥9,400- | ¥9,600- | ¥9,800- |

## Menu

2-3 dishes with seasonal ingredients

Grilled seasonal vegetables

Main dish

Rice dish (select 1 from 4 options)

・Garlic fried rice

・Squid and ginger fried rice

・Vegan vegetable curry

・Soy-marinated fish bowl with beaten egg +¥900-

Dessert

## *Extra order*

| | |
|---|---|
| Oyster from Harimanada (one piece) | ¥850- |
| Abalone | ¥2,900- |
| Live japanese lobster (one prawn) | ¥9,600- |

■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, for our rice. ※Buckwheat's seeds are not inclided.

■All listed prices are including tax.

■For customers arriving after 22:00, a 10% late-night surcharge will be added.

# *Vegan course*

## Main dish (select 1 from 4 options)

- Kurumafu and onion steak
  Kurumahu is gluten wrapped around a stick and grilled over an open flame
- Jumbo mushroom steak
- Vegetable hamburger steak with tofu and sprouted soybeans
- Grilled vege meat fried tofu pouches seared vege cheese

## ¥10,000-

## Menu

Dishes made with seasonal ingredients

Tofu steak

Soup

Grilled seasonal vegetables

Main dish

Rice dish (select 1 from 3 options)

- Garlic fried rice
- Ginger and greens fried rice
- Vegan vegetable curry

Dessert

■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, for our rice. ※Buckwheat's seeds are not inclided.

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# *Japanese beef course*

Main dish (select 1 from 2 options)

## Sirloin steak

Japanese black beef

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

## Fillet steak

Japanese brown cattle beef

| 80g | 120g | 160g |
|---|---|---|
| ¥13,000- | ¥16,000- | ¥19,000- |

## Menu

2-3 dishes with seasonal ingredients

Grilled seasonal vegetables

Main dish

Rice dish (select 1 from 4 options)

・Garlic fried rice

・Squid and ginger fried rice

・Vegan vegetable curry

・Soy-marinated fish bowl with beaten egg +¥900-

Dessert

## *Extra order*

| | |
|---|---|
| Oyster from Harimanada (one piece) | ¥850- |
| Fresh fish | ¥2,600- |
| Abalone | ¥2,900- |
| Live japanese lobster (one prawn) | ¥9,600- |

■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, for our rice. ※Buckwheat's seeds are not inclided.

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# *Live japanese lobster course*

Main dish (select 1 from 4 options)

| | | |
|---|---|---|
| Grilled live japanese lobster | | ¥13,500- |
| *Extra* | ・Fresh fish | ¥14,900- |
| | ・Live ezo abalone | ¥15,400- |
| | ・Live ezo abalone and fresh fish | ¥16,800- |

## Menu

2-3 dishes with seasonal ingredients

Grilled seasonal vegetables

Main dish

Rice dish (select 1 from 4 options)

・Garlic fried rice

・Squid and ginger fried rice

・Vegan vegetable curry

・Soy-marinated fish bowl with beaten egg +¥900-

Dessert

■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, for our rice. ※Buckwheat's seeds are not inclided.

■All listed prices are including tax.

■For customers arriving after 22:00, a 10% late-night surcharge will be added.

# *Seafood / Japanese beef course*

Main dish (select 1 from 2 options)

## Sirloin steak

Japanese black beef

| 80g | 120g | 160g |
|---|---|---|
| ¥14,000- | ¥17,000- | ¥19,000- |

## Fillet steak

Japanese brown cattle beef

| 80g | 120g | 160g |
|---|---|---|
| ¥16,000- | ¥19,000- | ¥22,000- |

## Menu

2-3 dishes with seasonal ingredients

Grilled seasonal vegetables

Foie gras

Fresh fish

Main dish

Rice dish (select 1 from 4 options)

・Garlic fried rice

・Squid and ginger fried rice

・Vegan vegetable curry

・Soy-marinated fish bowl with beaten egg +¥900-

Dessert

## *Extra order*

| | |
|---|---|
| Oyster from Harimanada(one piece) | ¥850- |
| Abalone | ¥2,900- |
| Live japanese lobster(one prawn) | ¥9,600- |

■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, for our rice. ※Buckwheat's seeds are not inclided.

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# *Kobe beef course*

Main dish (Please select grams)

| | | |
|---|---|---|
| Sirloin steak<br>Kobe beef | 80g | ¥16,000- |
| | 120g | ¥20,500- |
| | 160g | ¥25,000- |

## Menu

2-3 dishes with seasonal ingredients

Grilled seasonal vegetables

Main dish

Rice dish (select 1 from 4 options)

・Garlic fried rice

・Squid and ginger fried rice

・Vegan vegetable curry

・Soy-marinated fish bowl with beaten egg +¥900-

Dessert

*Extra order*

| | |
|---|---|
| Oyster from Harimanada(one piece) | ¥850- |
| Fresh fish | ¥2,600- |
| Abalone | ¥2,900- |
| Live japanese lobster(one prawn) | ¥9,600- |

■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, for our rice. ※Buckwheat's seeds are not inclided.

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# Special Course

Main dish (Please select grams)

| | |
|---|---|
| Fillet steak<br>Japanese brown cattle beef | 80g ¥25,000-<br>120g ¥28,000-<br>160g ¥31,000- |

## Menu

2-3 dishes with seasonal ingredients

Grilled seasonal vegetables

Grilled live ezo abalone

Grilled live japanese lobster

Main dish

Rice dish (select 1 from 4 options)

・Garlic fried rice

・Squid and ginger fried rice

・Vegan vegetable curry

・Soy-marinated fish bowl with beaten egg +¥900-

Dessert

## Extra order

| | |
|---|---|
| Oyster from Harimanada(one piece) | ¥850- |
| Fresh fish | ¥2,600- |

■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, for our rice. ※Buckwheat's seeds are not inclided.

■All listed prices are including tax.

■For customers arriving after 22:00, a 10% late-night surcharge will be added.