

※Reservation must be made one day in advance.
 ※Selections are up to stock availability.

full-course meal

◎ **Reservation must be made one day in advance.**

◎ **It is only available for two or more.**

◎ **Selections are up to stock availability.**

◎ **Price per person.**

◎ **All prices include tax.**

- assorted Korean pickles
- today's vegetable salad
- assorted vegetables
- grilled *shabu-shabu* black wagyu with egg yolk
- pork belly
- fatty pork
- *mitsuse* chicken
- excellent sliced tongue
- today's three selections of black wagyu
- today's guts
- Korean rice and vegetables cooked in a stone bowl
- sherbet

chef's recommendations

chef's recommendations

all-you-can-drink, limited to 90 minutes

(fourteen course meal)

5,000 yen



- assorted Korean pickles
- today's vegetable salad
- assorted vegetables
- grilled *shabu-shabu* black wagyu with egg yolk
- roast beef of black wagyu with special wasabi source
- Kyushu filet steak and today's selections of brand beef includes Kokura beef
- excellent sliced tongue
- *mitsuse* chicken
- today's guts
- Korean rice and vegetables cooked in a stone bowl
- sherbet

kiwami

all-you-can-drink, limited to 90 minutes

(fifteen course meal)

10,800 yen



urumori

(twelve course meal)



all-you-can-drink, limited to 90 minutes

5,250 yen

including one drink **4,725 yen**

- Korean pickles made with Chinese cabbage
- vegetable salad
- assorted vegetables
- prime loin
- prime diaphragm
- excellent sliced tongue
- fatty pork
- wagyu cheek meat
- small intestine
- grilled *shabu-shabu* black wagyu with egg yolk
- Korean oxtail soup with rice
- ice cream

- assorted Korean pickles
- today's vegetable salad
- assorted vegetables
- grilled *shabu-shabu* black wagyu with egg yolk
- excellent sliced tongue
- boneless shot rib with salt and green onions
- pork belly with salt and green onions
- today's four selections of black wagyu
- Korean lettuce wrap
- today's guts
- Korean rice and vegetables cooked in a stone bowl
- sherbet

takumi



(fourteen course meal)

6,480 yen

miyabi



(fourteen course meal)

4,000 yen

- assorted Korean pickles
- today's vegetable salad
- assorted vegetables
- grilled *shabu-shabu* black wagyu with egg yolk
- pork belly
- fatty pork
- *mitsuse* chicken
- excellent sliced tongue
- today's three selections of black wagyu
- today's guts
- Korean rice and vegetables cooked in a stone bowl
- sherbet

※All prices do include tax.