Popular Menu

♦Beef tongue

Selected Extra thick cut beef tongue	full · · · half · · ·	
Thinly sliced tongue	full · · · half · · ·	,
Thinly sliced tongue with Green onions · ·		¥2,000
Assorted 3kinds of beef tongue · · · ·		¥1,300
Assorted 4kinds of beef tongue ····		¥1,800







♦Outsideskirt

Special selected Wagyu outsideskirt	full · · · · half · · ·	,
Wagyu Outsideskirt	full · · · half · · ·	,
Hanging tender	full · · · half · · ·	,



虚付け

Hanging tender St	eak in a pot	¥1,650
Rib finger Steak in	a pot	¥1,300





KOBE BEEF

— Japanese Wagyu —





You can choose the meat seasoning from sauce or salt sauce.

Loin of Kobe beef · · · ¥ 10,000

Short ribs of Kobe beef \cdots 5,000



The Mark of Authentic Kobe Beef

One of Japan's top three wagyu brands, Kobe Beef is strictly managed under rigorous standards. Only Tajima cattle that meet specific quality criteria can be called "Kobe Beef," and it is available exclusively at certified registered stores. Enjoy the finest Kobe Beef yakiniku.

Puremiamu Menu

A luxurious assortment to enjoy all the delicious flavors at once.

Today's Assorted 3kinds of beef parts

2~3servings · · · · ¥ 7,800

1~2servings · · · · ¥ 4,000

Today's Assorted 6kinds of beef parts

2~3servings · · · · ¥ 7,800

♦beef tender loin

You can choose the meat seasoning from sauce or salt sauce.

Beef chateaubriand $\cdots \cdot \cdot \cdot_{(150g)}$ \S 6,800

Special selected beef tender loin $\cdots \cdots$ $_{\scriptscriptstyle{(150g)}}$ ¥ 5,800



◆Puremiamu Menu

Spencer roll with Green onions (Grilled Shabu shabu) · · · · · ¥3,000

Wrap the meat around the special negi-shio sauce to keep it from falling off, then grill and enjoy.



Assorted Japanese Beef

Premium Platter Selection

Assorted 3kinds of Selected Extra beef parts

You can choose the meat seasoning from sauce or salt sauce.

2~3 servings \cdots ¥ 10,400 1~2 servings \cdots ¥ 5,300





Assorted 3kinds of Selected Extra beef parts

2~3 servings \cdots y 5,600 1~2 servings \cdots y 2,900

Assorted 3kinds of Japanese Red beef

2~3servings · · · · ¥ 5,600

1~2servings · · · · ¥ 2,900



For Big Eaters

Family Set $(530g/3~4servings) \cdots ¥4,950$

(Rib finger meat · Short rib · Loin · Pork neck · Wiener)

Japanese Beef

Extra premium beef You can choose the meat seasoning from sauce or salt sauce.



full ⋅ ⋅ ⋅ ¥ 2,900 Extra premium beef flank half \cdots ¥1,500



full · · · ¥ 3,000 Extra premium half \cdots ¥1,600 loin

◆Special selected beef

Special selected full · · · ¥ 1,800 half · · · ¥900 beef flank

Special selected full \cdots ¥2,100 Short rib half \cdots ¥1,050

Special selected loin full · · · ¥ 1,900

half \cdots ¥950

Special selected full ⋅ ⋅ ⋅ ¥ 1,760 Japanese Red beef half · · · ¥910





◆Japanese beef

Loin

full \cdots 1,400 Short rib *boneless ok! half \cdots ¥ 700

Rib finger meat full \cdots ¥1,000 half \cdots ¥ 500

full \cdots ¥1,500

half \cdots ¥ 750





Offal & Pork

•	7		\mathbf{f}	۲_	e i
	4	U	18	K	
	4)		_	

Beef abomasum	full · · · half · · ·	Beef artery	full · · · half · · ·	¥ 800 ¥ 400
Beef rumen	full · · · half · · ·	Beef omasum	full · · · half · · ·	¥ 800 ¥ 400
Large intestive	full · · · half · · ·	Beef cheek	full · · · half · · ·	
Beef heart	full · · · half · · ·	Beef diaphragm tendon	full · · · half · · ·	¥ 600 ¥ 300
Beef liver	full · · · half · · ·	Tracheal rings	full · · · half · · ·	¥ 800 ¥ 400









◆Offal set

Assorted 3kinds of Offal set

¥1,000

Assorted 5kinds of Offal set

·····¥1,800



◆Pork

Pork bell	full · · · · half · · ·		Pork neck	full · · · half · · ·	
Iberico pork loin	full ··· ¥? half ··· ₹	,	Wiener	full · · · half · · ·	

Side Menu

◆Raw beef

Lightly broiled raw sirloin

Raw Beef omasum · · · · ¥ 690

(with Korean pepper vinegar miso)

Horse Meat Steak Tartare ·····¥ 1,130

Horse skirt sashimi

· · · · · · · ¥ 1,000

¥800



Lightly broiled raw sirloin



◆Kimchi

Assorted Kimchi · · · · · ¥ 740

Chinese Cabbage kimchi ¥ 470

Cubed radish kimchi

· · · · · · ¥ 470

Cucumber kimchi

Seasoned seaweed ·

· · · · · ¥ 470

♦Salad

Hakuunndai salad · · · · ¥800

Korean salad · · · · · · ¥ 690

Tofu salad \cdots ¥630

Korean lettuce · · · · · ¥ 580







¥520

¥580

¥520

¥580

Korean salad

◆Side menu

Assorted Namul · · · · ·	¥ 580	Vegetables platter····
Vegetables platter · · · ·	¥ 580	Grilled corn · · · · · · ·
Seafood pancake · · · · · ·	¥ 1.100	Grilled Garlic · · · · · ·

Korean food Menu

Handmade Cold Noodles, **Tradition Since Day One**

We pay close attention to the temperature of the water mixed into the dough and knead the soba flour for over 20 minutes to create thick, firm, and authentic handmade cold noodles. Please enjoy our handmade cold noodles, prepared using the same method since our founding.

Cold noodle

Medium ¥1,130 Large ¥1,350

We use buckwheat flour for cold noodles.

Soup

Kimchi Stew · · · · · · · ·	¥960	Beef tail soup · · · · · · ·	¥960
Beef Offal Stew · · · · · ·	¥960	Sam-gyetang soup · · · · ·	¥960
Spicy beef soup · · · · · ·	¥960	Egg soup · · · · · · · · · · · ·	¥ 470
Short ribs soup · · · · · ·	¥960	Seaweed soup · · · · · · ·	¥ 470
Soybean paste soup with Napa cabbage · · · ·	¥960	Seaweed and Egg soup	¥ 520







Short ribs soup

Korean food Menu

Japan's Original Ishiyaki Bibimbap

Our Ishiyaki Bibimbap features ten kinds of rich ingredients. Each ingredient and the rice are carefully seasoned with our secret sauce, which takes three days to make. The hot stone bowl is coated with sesame oil, creating a crispy, aromatic crust on the rice—this is the Hakata-style way. Add our special condiments to enhance the depth of flavor even more.

Ishiyaki Bibimbap

Soup and Green Onion Sauce set 41,350



Steam rice Medium · · · ¥300

Large · · · ¥360

Bibimbap · · · · · · ¥800

Gukbap •••••• ¥800

Korean beef soup Gukbap

 \dots Y 1,130

Spicy beef soup Gukbap

· · · · · · ¥ 1,260

Beef tail soup Gukbap ⋅⋅⋅¥1,130

Chicken porridge \cdots ¥ 1,200





Fruit Sherbet

Orange \cdots ¥ 450 Lemon · · · · · ¥ 400

·····¥ 550 Peach

·····¥ 550 Mango







