KOSUI

Seasonal appetizer

Pike conger roe and melon cucumber with taro
Squid and wheat gluten with soy sauce rice malt
Okinawa spinach with soy sauce

Grilled abalone with abalone liver and seaweed sauce

Avocado salad with tuna

Grilled vegetables

green asparagus, black abalone mushroom

Matsusaka beef

tenderloin 120 g	or	sirloin 150 g	￥35,000
tenderloin 140 g	or	sirloin 170 g	￥39,000

Kobe beef

tenderloin 120 g	or	sirloin 150 g	￥43,000
tenderloin 140 g	or	sirloin 170 g	￥48,000

Fried garlic rice or Rice with Wagyu and sea urchin
Miso soup, Japanese pickles

or

Napolitan udon noodles

Add-on: Australian black truffle 3 g ￥2,000

Matcha Mont Blanc
with Jersey cow milk ice milk from Obuse Dairy Farm

Coffee, tea or green tea

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YU

Seasonal appetizer

Egg tofu with sea urchin, okra and cauliflower fungus
with green pepper, dashi sauce and yuzu

Grilled abalone with abalone liver and seaweed sauce

Grilled vegetables

black abalone mushroom, snap peas, eggplant

Japanese beef

tenderloin 120 g	or	sirloin 150 g	￥18,000
tenderloin 140 g	or	sirloin 170 g	￥20,000

Wagyu

tenderloin 120 g	or	sirloin 150 g	￥20,000
tenderloin 140 g	or	sirloin 170 g	￥23,000

Fried garlic rice or Rice with Wagyu and sea urchin
Miso soup, Japanese pickles

or

Napolitan udon noodles

Add-on: Australian black truffle 3 g ￥2,000

Matcha Mont Blanc
with Jersey cow milk ice milk from Obuse Dairy Farm

Coffee, tea or green tea

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KOH

Seasonal appetizer

Egg tofu with sea urchin, okra and cauliflower fungus
with green pepper, dashi sauce and yuzu

Grilled cutlassfish with wasabi, herbs and citrus-flavored vinaigrette

Grilled vegetables

black abalone mushroom, snap peas, eggplant

Japanese beef

tenderloin 120 g	or	sirloin 150 g	￥16,000
tenderloin 140 g	or	sirloin 170 g	￥18,000

Wagyu

tenderloin 120 g	or	sirloin 150 g	￥18,000
tenderloin 140 g	or	sirloin 170 g	￥21,000

Fried garlic rice or Rice with Wagyu and sea urchin
Miso soup, Japanese pickles

or

Napolitan udon noodles

Add-on: Australian black truffle 3 g ￥2,000

Roasted green tea crème brûlée with vanilla ice cream

Coffee, tea or green tea

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JUN

Seasonal appetizer

Steamed egg custard with burdock, tofu skin
with minced beef thick sauce and chives

Warm salad with octopus, zucchini and okra

Grilled vegetables

black abalone mushroom, snap peas, eggplant

Japanese beef

tenderloin 120 g	or	sirloin 150 g	￥13,000
tenderloin 140 g	or	sirloin 170 g	￥15,000

Wagyu

tenderloin 120 g	or	sirloin 150 g	￥17,000
tenderloin 140 g	or	sirloin 170 g	￥20,000

Fried garlic rice or Rice with Wagyu and sea urchin
Miso soup, Japanese pickles

or

Napolitan udon noodles

Add-on: Australian black truffle 3 g ￥2,000

Yuzu jelly and sorbet with cultured cream from Hokkaido

Coffee, tea or green tea

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A LA CARTE

【Recommendation】

Grilled foie gras with miso		￥2,600
Matsusaka beef sushi	1 piece	￥1,500

【Vegetables】

Grilled vegetables		￥2,500
Salad of fresh herbs		￥1,700
Salad of fresh herbs	half-size	￥1,000

【Seafood】

Abalone	1 piece 150 g	￥7,200
Lobster	1 piece 400 g	￥21,500
Prawn	1 piece 50 g	￥5,500
Scallop	2 pieces 50 g	￥2,200
Fish of the day	120 g	￥3,900 ～

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【Branded beef】

Kobe beef tenderloin	100 g	￥32,000
Kobe beef sirloin	100 g	￥26,000
Matsusaka beef tenderloin	100 g	￥25,000
Matsusaka beef sirloin	100 g	￥20,000

【Wagyu】

Wagyu tenderloin	100 g	￥10,500
Wagyu sirloin	100 g	￥8,500

【Rice set】

Steamed rice, miso soup and Japanese pickles	￥1,650
Fried garlic rice, miso soup and Japanese pickles	￥2,200
Rice with Wagyu and sea urchin, miso soup and Japanese pickle	￥3,000

【Dessert】

Yuzu jelly and sorbet with cultured cream from Hokkaido	￥1,400
Roasted green tea crème brûlée with vanilla ice cream	￥1,600
Matcha Mont Blanc with Jersey cow milk ice milk from Obuse Dairy Farm	￥1,800

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