

# A5 rank wagyu beef steak



## A5 rank wagyu “shimofuri” steak

This is our signatur.

Use a highly marbled part, called “shimofuri” .

Served on hot iron plate.

- ¥2,380



## A5 rank wagyu beef steak

This is our signature.

Served on a hot iron plate with seasonal vegetables.

- ¥1,780

# Teppanyaki



**A5 rank wagyu beef hamburger**

It's homemade.

This is a hamburger steak with a strong meat flavor that is unique to our restaurant.

【80g】 - ¥980

【160g】 - ¥1,780



**A5 rank wagyu beef "Suki-yaki"**  
(Highly marbled)

This is a traditional sukiyaki style that is served on a traditional iron plate. It's not a hot pot style.

- ¥1,980



**Grilled chicken**

Chicken marinated in homemade sauce for a day is grilled with 5 varieties of seasonal vegetables on a hot iron plate

- ¥980



**Okonomiyaki with pork**

Okonomiyaki, which is famous as a traditional dish of Osaka.

It tastes like a savory pancake.

- ¥680

# Sashimi

We purchase "Sashimi quality fish" at the highest quality products mainly from fishing ports in Osaka Bay.



Assorted sashimi platter

【10 pieces (5 varieties)】  
- ¥1,980

【15 pieces (5 varieties)】  
- ¥2,580



Fresh yellowtail sashimi  
with wasabi radish

- ¥980



Fresh tuna sashimi with  
Japanese mustard radish

- ¥1,280

"Sakura" soy sauce... The "Sakura" soy sauce we use at our restaurant is produced in Wajima on the Noto peninsula, and is produced by Tanigawa Brewery, which uses "Koji" to make a delicious.

# Salad



**Red leaf lettuce salad  
and roast beef**

Roast beef cooked at low temperature with fresh leaf vegetables. Cold style.

- ¥1,480



**Salmon carpaccio  
with homemade plum sauce**

Grilled salmon with skin and garnished with onions and green leaves that go well together.

- ¥980



**Half-boiled A5 rank wagyu beef  
with sliced onion ponzu sauce**

Lightly boiled thinly sliced A5 rank wagyu beef, our signature, with sliced onions.

- ¥1,680



**Salt-boiled tiger prawn  
and steamed seasonal vegetables**

Live tiger prawns are cooked at low temperature with seasonal vegetables. Hot style.

- ¥1,380

# A single dish



**Japanese style rolled omlet  
with spicy pollack roe**

Wrapped with spicy pollack roe,  
which goes well with drink

- ¥ 680



**Japanese style rolled omlet**

Kyoto-style omlet with lots of dried  
bonito broth.

Make it after receiving the order.

- ¥ 580



**Edamame (Green soy beans)**

Harvest soybeans while they are  
immature and still green.

Contains a lot of vitamin C.

Boiled in salt.

- ¥ 480

# Fried food



## A5 rank wagyu beef cutlet

Use A5 rank wagyu beef with homemade plum sauce and ponzu sauce.

- ¥1,780



## Camembert cheese wrapped in perilla leaves tempura

Cheese and green shiso tempura. Matches all drinks like a wine, Japanese sake and others.

- ¥880



## Vegetable tempura

Make tempura with 5 varieties of seasonal vegetables. With homemade ginger salt.

- ¥880



## Big prawns 2p and Vegetable tempura

Make tempura with 5 varieties of seasonal vegetables and big prawn. With homemade ginger salt.

- ¥1,480



## Chicken karaage

Chicken marinated in homemade sauce for a day. Make it juicy.

- ¥980



## French fries

A well-known dish.

- ¥580

# Soba

## -Cold soba - \*Sauce on the side



**Soba "Sarashina"**  
(White soba)

All soba husks are removed, resulting in a white. It's a cool sensation.

- ¥780



**Soba "Inaka"**  
(Black soba)

The soba husks are kneaded into the mixture, giving it a blackish color.

Soba flavor stand out. - ¥780

## -Hot soba - \* Soup noodle style



**Soba with chicken and white onion**

Cooked simply with chicken and white onion, which go well together. Ginger soothes the body.

- ¥1,480



**Soba with prawn tempura 2p**

2 prawn tempura on soba noodles. Ginger soothes the body.

- ¥1,480

# Rice bowl



## A5 rank wagyu beef steak on rice

A5 rank wagyu beef steak is served on rice.  
The sweet and spicy sauce is accented with homemade plum sauce.  
- ¥1,980



## A5 rank wagyu beefcutlet on rice

A5 rank wagyu beef cutlet is served on rice.  
The sweet and spicy sauce is accented with homemade plum sauce.  
- ¥1,980



## Assorted sashimi on rice

Using sushi rice and assort the seafood of the day with sakura soy sauce.

- ¥1,780

Steamed rice - ¥180



# Sushi rolls



## Potato salad wrapped in beef with teriyaki sauce

Combination of potato salad  
and wagyu beef.

The teriyaki sauce and  
mustard stand it out.

- ¥1,480



## Beef cutlet wrapped in cheese with teriyaki sauce

Cheese and cutlets are the best  
combination.

- ¥1,880



## Okra wrapped in beef with homemade plum sauce

The stickiness of the okra matches the flavor  
of the wagyu beef.

- ¥1,480



## Chinese cabbage wrapped in beef with ponzu sauce

A light flavor made with Chinese  
cabbage and ponzu.

- ¥1,480



## Yam wrapped in beef with sakura soy sauce

The stickiness of the yam matches the flavor  
of the wagyu beef.

- ¥1,480

## the red sushi rice...

Made with aged red vinegar,  
it is richness and mellowness.

# Sushi rolls



**Prawn tempura  
wrapped in red leaf lettuce  
with soy mayo sauce**

Crispy prawn tempura wrapped in lettuce. Soy sauce and mayonnaise match perfectly.

- ¥1,580



**Cream cheese  
wrapped in salmon  
with sakura soy sauce**

Wrapped with sliced salmon. Using cream cheese which goes well with it.

- ¥1,580



**Yam wrapped in tuna  
with sakura soy sauce**

Wrapped with sliced tuna. The stickiness of the yam and the flavor of the tuna match perfectly.

- ¥1,580



**Cucumber wrapped in chinese cabbage  
with sakura soy sauce**

Vegetarian sushi.  
Kappa maki wrapped in Chinese cabbage.

- ¥780

# Soup



## Beef ramen with roast beef

Ramen with roast beef on top.  
The soup stock is made from  
beef bones.

- ¥980



## Clear beef soup

A clear soup  
with A5 rank wagyu beef.

- ¥680

Miso soup - ¥180

# Dessert

Vanilla ice cream

- ¥ 330

Yuzu sorbet

- ¥ 330

Mango sorbet

- ¥ 330

Roll cake "Strawberry"

- ¥ 680

Roll cake "Milk"

- ¥ 680

Roll cake "Maccha"

- ¥ 680

Apple tart

- ¥ 680

Chocolate cake

- ¥ 780