

LUNCH 午餐菜单

Includes : Assorted Vegetables, Rice or Noodle, Dessert 時令綜合菜盤, 米飯或麵條, 甜品

LIMITED MENU 限量版商品

Matsusaka Beef Shabu-shabu or Sukiyaki 1. 160g ¥9,900
松坂和牛 涮涮鍋或壽喜燒 2. 120g ¥7,920

Assortment of Japanese Beef & Lean Meat
Shabu-shabu or Sukiyaki
国产牛与瘦肉拼盘 涮涮锅或壽喜燒

3. Beef 120g & Lean 120g ¥5,830
4. Beef 80g & Lean 80g ¥4,620



ADDITIONAL 单点 ▼Each person must order one course. ▼請選擇一通開胃前菜及甜品

Premium Meat



33. Kobe Beef 神戸和牛 1slice ¥ 4,730
34. Matsusaka Beef 松坂和牛 1slice ¥ 2,420



Extra Seafood



39. Luxury Seafood Plate 海鮮拼盘
King Crab / SnowCrab 帝王蟹 / 雪蟹 2pieces / 2pieces
Prawn / Scallop 蝦 / 扇贝 4pieces / 4pieces ¥ 15,180
40. Snow Crab & Prawn Plate
Snow Crab / Prawn 雪蟹 / 蝦 3pieces / 3pieces ¥ 4,950
41. King Crab 帝王蟹 3pieces ¥ 13,200

BASIC MENU 基本菜单

Shabu-shabu Beef 涮涮鍋 / 和牛



5. Yamagata Beef 200g ¥ 6,930
6. Yamagata Beef 160g ¥ 5,940
7. Yamagata Beef 120g ¥ 4,840
8. Japanese Beef 200g ¥ 3,960
9. Japanese Beef 160g ¥ 3,630
10. Japanese Beef 120g ¥ 3,080
11. Japanese Lean Meat 200g ¥5,720 Assortment
12. Japanese Lean Meat 160g ¥4,950 Assortment
13. Japanese Lean Meat 120g ¥4,180 Assortment

Sukiyaki Beef 壽喜燒 / 和牛



14. Yamagata Beef 200g ¥ 7,150
15. Yamagata Beef 160g ¥ 6,160
16. Yamagata Beef 120g ¥ 5,060
17. Japanese Beef 200g ¥ 4,180
18. Japanese Beef 160g ¥ 3,850
19. Japanese Beef 120g ¥ 3,300

BASIC MENU 基本菜单

Shabu-shabu Beef & Pork 涮涮鍋 / 和牛, 猪



20. Matsusaka Beef 120g & Yonezawa Pork 80g ¥ 9,020
21. Matsusaka Beef 80g & Yonezawa Pork 80g ¥ 7,480
22. Matsusaka Beef 40g & Yonezawa Pork 80g ¥ 5,500
23. Yamagata Beef 120g & Yonezawa Pork 80g ¥ 5,390
24. Yamagata Beef 80g & Yonezawa Pork 80g ¥ 4,400
25. Yamagata Beef 40g & Yonezawa Pork 80g ¥ 3,190
26. Japanese Beef 120g & Yonezawa Pork 80g ¥ 3,630
27. Japanese Beef 80g & Yonezawa Pork 80g ¥ 3,190
28. Japanese Beef 40g & Yonezawa Pork 80g ¥ 2,750

Shabu-shabu Pork 涮涮鍋 / 猪



29. Yonezawa Pork 200g ¥ 2,860
30. Yonezawa Pork 150g ¥ 2,420
31. Yonezawa Pork 100g ¥ 1,980

SIGNATURE 招牌菜



32. Japanese Beef Hand-rolled Sushi ¥ 2,970
和牛手捲壽司
Japanese Beef and Crab ————— 2 pieces
和牛佐蟹肉
Japanese Beef and and Salmon roe — 1 pieces
和牛佐鮭魚卵

ADDITIONAL 单点

Meat

33. Kobe Beef 神戸和牛 1slice ¥ 4,730
34. Matsusaka Beef 松阪和牛 1slice ¥ 2,420
35. Yamagata Beef 山形和牛 1slice ¥ 1,980
36. Japanese Lean Meat Assortment 和牛与瘦肉拼盘 80g ¥ 2,310
37. Japanese Beef Plate 和牛拼盘 120g ¥ 8,250
※ Kobe Beef, Matsusaka Beef, Yamagata Beef ...40g each
※ 神戸牛肉, 松阪牛肉, 黑毛和牛 ...每个 40 克。
38. Yonezawa Pork 米泽猪肉 5slice ¥ 770

Seafood

39. Luxury Seafood Plate (King Crab / SnowCrab 帝王蟹 / 雪蟹 2pieces / 2pieces) ¥ 15,180
海鲜拼盘 (Prawn / Scallop 虾 / 扇贝 4pieces / 4pieces)
40. Snow Crab & Prawn Plate (Snow Crab / Prawn 雪蟹 / 虾 3pieces / 3pieces) ¥ 4,950
41. King Crab 帝王蟹 3pieces ¥ 13,200
42. Snow Crab 雪蟹 3pieces ¥ 4,180
43. Prawn 虾 6pieces ¥ 1,650
44. Scallop 扇贝 4pieces ¥ 1,980
45. Wakame (Seaweed) 裙带菜 ¥ 550

VEGETABLES 蔬菜

46. Assorted Vegetables 時令綜合菜盤 add ¥ 550
※ Vegetable changes depending on the season. (※蔬菜因季节而异)

APPETIZER 開胃前菜



1. Marinated Salmon Escabeche ¥495

西班牙风味腌制三文鱼

Western-style marinated salmon with a refreshing tang that highlights its juiciness.



2. Tomato Salad ¥495

番茄沙拉



3. Steamed Egg Custard ¥495

茶碗蒸



4. Crab Soybean Tofu ¥495

蟹肉豆腐

DESSERT 甜品

▼ Lunch dessert upgrade to premium +¥450 ▼ 午餐甜点升级为高级甜点：加收450日元



5. Shaved Ice Strawberries ¥605

刨冰 草莓

You will enjoy the crunchy pulp and the original flavor of strawberries with a clean aftertaste.



6. Shaved Ice Matcha ¥605

刨冰 绿茶

Matcha green tea from Nishio City is used. The richness and bitterness of the matcha tea is a distinctive flavor.



7. Green Tea Affogato ¥605

日式抹茶阿芙佳朵
(香濃濃縮抹茶冰淇淋)

Serve matcha ice cream with hot matcha sauce. If desired add 2 spoons of matcha powder to the matcha sauce and stir to taste. The bitterness of the matcha combined with the sweetness of the ice cream makes an exquisite dish.



7. Dorayaki ¥605

铜锣烧

Soft, fluffy dorayaki filled with fresh cream and strawberries.



8. Almond Jelly ¥605

杏仁豆腐



9. Seasonal Sherbet ¥550

季節冰淇淋