

~ APPETIZERS ~

Cheese cracker

《 Parmigiano-Reggiano 》 . . . 700 yen

Fruit tomato

. . . 700 yen

Vinegared mackerel

. . . 700 yen

Marinated salmon

. . . 700 yen

Spicy stewed muscle beef

. . . 700 yen

Assorted prosciutto

. . . 900 yen

Octopus in carpaccio

. . . 900 yen

Tuna in carpaccio

. . . 900 yen

Seared beef

. . . 1,500 yen



~ SALAD ~

Kyo-tofu and vegetables salad

~ sesame dressing ~ . . . 700 yen

Organic caesar salad

. . . 800 yen

Organic vegetables

bagna càuda . . . 1,300 yen



~ TEPPANYAKI (VEGETABLE AND EGG) ~

Deep fried whole garlics

. . . 600 yen

Potato galette

. . . 700 yen

Mozzarella cheese omelette

. . . 900 yen

Tonpeiyaki (pork and onion omelette)

. . . 900 yen

Fresh mushrooms

(with garlic) . . . 1,000 yen



※ 300 yen will be charged to each customer for an appetizing small dish of food.

※ without tax.

~ TEPPANYAKI (SEAFOODS) ~

Whelk
(with baguette) . . . 800 yen

Crab leg
. . . 900 yen

Raw-octopus
(with garlic) . . . 1,000 yen

White squid
. . . 1,000 yen

Scallop
. . . 1,000 yen

Japanese tiger prawn
. . . 1,000 yen

Assorted seafoods
. . . 2,700 yen

Shrimp and Broccoli
(with garlic) . . . 1,200 yen



Tuna steak
(with garlic chips) . . . 1,400 yen



Lobster
(half) . . . 1,600 yen
(whole) . . . 3,000 yen

Abalone steak
※ reservation required . . . 1,800 yen



~ TEPPANYAKI (MEAT) ~

Chicken and Japanese leek
. . . 900 yen

Special first stomach
. . . 1,000 yen

Beef tongue
. . . 1,200 yen

Japanese black wagyu beef and
Organic onion . . . 1,200 yen

Pork
. . . 1,800 yen



Foie gras
. . . 1,800 yen



※ without tax.

~ JAPANESE BLACK WAGYU BEEF & ORGANIC VEGETABLES ~

The choicest Hitachi-gyu BEEF A5 rank

The choicest sirloin steak

90g	· · ·	3,800 yen
150g	· · ·	6,500 yen
250g	· · ·	11,000 yen

The choicest tenderloin steak

120g	· · ·	7,000 yen
200g	· · ·	12,000 yen
250g	· · ·	15,000 yen

A4 rank

A4 sirloin steak

150g	· · ·	3,200 yen
300g	· · ·	6,000 yen
400g	· · ·	8,000 yen

- ※ Steak is served with fried organic vegetables.
- ※ We serve the steak grilled to the best level of doneness.

If you desire your steak to be rare or well-done,
please let us know.



Fried assorted organic vegetables · · · 1,500 yen

- ※ These organic vegetables are produced by 28 farmers in Yamanashi.

※ without tax.

~ OKONOMIYAKI ~

Pork or Squid , Shrimp , Scallop	• • • 1,000 yen each
Seafoods	• • • 1,300 yen
Mixed (Pork and Squid , Shrimp , Cow line meat)	• • • 1,500 yen



~ YAKISOBA (Pan-fried noodles) ~

~ Sauce taste ~

Vegetables and Pork	• • • 1,000 yen
Mixed (Pork and Squid , Shrimp , Cow line meat)	• • • 1,500 yen

~ Salt taste ~

Seafoods	• • • 1,300 yen
Urchine	• • • 1,300 yen
Porcini mushrooms	• • • 1,300 yen

~ RICE ~

Fried rice	• • • 900 yen	Fried garlic rice with foie gras	• • • 2,400 yen
Fried garlic rice with mushrooms	• • • 900 yen	Foie gras rice bowl	• • • 2,400 yen
		Japanese beef steak rice bowl	• • • 2,400 yen

~ DESSERTS & COFFEE ~

Ice cream	• • • 350 yen	Coffee or Tea	• • • 350 yen
Dessert	• • • 450 yen		
Assorted desserts	• • • 700 yen		



※ without tax.

~ BEER ~

《 Draft Beer 》

SAPPORO (small)	• • 500 yen
(medium)	• • 600 yen

《 Bottle Beer 》

ASAHI SUPER DRY	• • 600 yen
GUINNESS extra stout	• • 700 yen
Hoegaarden White	• • 800 yen

《 Non-alcoholic Beer 》

KIRIN FREE	• • 500 yen
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~ WHISKY ~

SUNTRY KAKUBIN	• • 500 yen
SUNTRY YAMAZAKI	• • 700 yen

~ OTHERS ~

《 Plum Wine 》

Murabito (Wakayama)	• • 500 yen
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《 Makgeolli 》

Idon black soybean	
Decanter (200ml)	• • 650 yen

《 Limoncello 》

Limoncello di Capri	• • 700 yen
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《 Grappa 》

Grappa Barili di Sassicaia	• 1,200 yen
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~ WINE ~

《 White Wine 》

Isola [Chardonnay] (Italy)	
Glass (120ml)	• • 600 yen
Decanter (500ml)	• • 2,200 yen

J.P.Chenet [Chardonnay] (France)	
Glass (120ml)	• • 600 yen
Decanter (500ml)	• • 2,200 yen

《 Red Wine 》

Garcia Carrion [Tempranillo] (Spain)	
Glass (120ml)	• • 600 yen
Decanter (500ml)	• • 2,200 yen

J.P.Chenet [Cabernet-Syrah] (France)	
Glass (120ml)	• • 600 yen
Decanter (500ml)	• • 2,200 yen

《 Dessert Wine 》

POLAIRE ~ SWEET PEACH WINE ~	
Mini bottle (200ml)	• • 800 yen

~ SOFT DRINKS ~

Oolong Tea	• • 450 yen
Green Tea	• • 450 yen
Orange Juice	• • 450 yen
Grapefruit Juice	• • 450 yen
Coca Cola	• • 450 yen
Ginger Ale	• • 450 yen
Calpico and Soda	• • 450 yen
Blood Orange Juice	• • 650 yen
S.Pellegrino (500ml)	• • 600 yen

~ SAKE ~

Ozeki	(Hyogo)	SMV (Sake Meter Value) : Slightly Dry + 1	• • • 500円
Sawanoi	(Tokyo)	SMV (Sake Meter Value) : Dry + 10	• • • 750円
Dewazakura	(Yamagata)	SMV (Sake Meter Value) : Dry + 5	• • • 800円
Kikuhime	(Ishikawa)	SMV (Sake Meter Value) : Slightly Dry ± 0	• • • 800円
Tsukinoi	(Ibaraki)	SMV (Sake Meter Value) : Dry + 4	• • • 900円
Hakkaisan	(Niigata)	SMV (Sake Meter Value) : Dry + 5	• • • 900円

~ COCKTAILS ~

《 Beer Cocktails 》

Shandy Gaff	• • 650 yen
Panaché	• • 650 yen
Red Eye	• • 650 yen
Dog's Nose	• • 650 yen

《 Wine Cocktails 》

Kir	• • 650 yen
Spritzer	• • 650 yen
Operator	• • 650 yen
Kitty	• • 650 yen
Kalimotxo	• • 650 yen

《 Whisky Cocktails 》

Whisky and Soda	• • 500 yen
Whisky and Coke	• • 600 yen
Whisky and Ginger	• • 600 yen
YAMAZAKI Whisky and Soda	• • 700 yen

《 Gin Cocktails 》

Gin and Tonic	• • 600 yen
Gin Buck	• • 600 yen
Bulldog Highball	• • 600 yen

《 Liqueur Cocktails 》

Cassis and Soda	• • 600 yen
Cassis and Orange	• • 600 yen
Cassis and Grapefruit	• • 600 yen
Cassis and Oolong	• • 600 yen
Cassismoni	• • 600 yen
Cassis and Milk	• • 600 yen
Kahlua and Milk	• • 600 yen

~ SOUR ~

Oolong Highball	• • 500 yen
Green Tea Highball	• • 500 yen
Fresh Lemon Sour	• • 550 yen
Fresh Grapefruit Sour	• • 550 yen
Pickled Plum Sour	• • 550 yen
Calpico Sour	• • 550 yen
Honey and Apple vinegar Sour	• • 550 yen

~ SHOCHU ~

《 Potato 》

Kurokirishima	• • 450 yen
Tominohouzan	• • 600 yen

《 Barley 》

Iichiko	• • 450 yen
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~ Dinner Course ~

(Reservations from 2 persons will be accepted.)

JAPANESE WAGYU

BEEF STEAK Dinner

《A 4 rank》

one person 5,500 yen ➔ 5,000 yen

- Fruit tomato
- Prosciutto
- Organic SALADA
- Prawn
- TEPPANYAKI (Please choose one.)

- Potato galette
- Mozzarella cheese omelette
- Chicken and Japanese leek

- 《A 4 rank》 Sirloin steak (80g)
~ with fried assorted organic vegetables~

- MEAL (Please choose one.)

- Fried rice
- YAKISOBA (Pan-fried noodles) +500 yen
- OKONOMIYAKI +500 yen

- Ice cream

SPECIAL

BEEF STEAK Dinner

《A 5 rank》

one person 10,000 yen

- Fruit tomato and Prosciutto
- Seared beef
- Tuna in carpaccio
- Organic SALADA
- Lobster
- TEPPANYAKI (Please choose one.)

- Potato galette
- Mozzarella cheese omelette
- Crab leg

- 《A 5 rank》 Sirloin steak (120g)
or Tenderloin steak (100g)
~ with fried assorted organic vegetables~

- MEAL (Please choose one.)

- Fried rice
- YAKISOBA (Pan-fried noodles)
- OKONOMIYAKI

- Dessert and Coffee