

Lunch menu

If you have any allergies, please let us know in advance.

Special Steak course ¥2,500-

Course contents

Potage soup made with vegetables

Grilled vegetables

Domestic chicken thigh Steak

Black Wagyu beef diced Steak

Rice (change to garlic rice for +330 yen)

Red Miso soup

Dessert~Vanilla Ice cream ~

After-meal drinks (coffee, black tea, rooibos tea)

Most popular



100 % Black Wagyu Beef Hamburger Steak

¥2,500-

Course contents

Potage soup made with vegetables

Grilled vegetables

100 % Black Wagyu Beef Hamburger Steak

Topping (Fried egg +220 yen / Cheese +220 yen)

Rice (change to garlic rice for +330 yen)

Red Miso soup

Dessert~Vanilla Ice cream ~

After-meal drinks (coffee, black tea, rooibos tea)



Description of the sauce

Ponzusauce / Sweet soy sauce from Kagoshima Prefecture

Wasabi / Okinawan salt mixed with rock salt from the Alps

Lunch menu

If you have any allergies, please let us know in advance.

Sirloin Steak course ¥5,000-

Course contents

Potage soup made with vegetables

Grilled vegetables

Black Wagyu beef sirloin Steak 100g

(+550 yen for every +20g)

Rice (change to garlic rice for +330 yen)

Red Miso soup

Dessert~Vanilla Ice cream ~

After-meal drinks (coffee, black tea, rooibos tea)



Fillet Steak course ¥6,250-

Course contents

Potage soup made with vegetables

Grilled vegetables

Black Wagyu beef fillet Steak 100g

(+770 yen for every +20g)

Rice (change to garlic rice for +330 yen)

Red Miso soup

Dessert~Vanilla Ice cream ~

After-meal drinks (coffee, black tea, rooibos tea)



Chateaubriand Steak course ¥8,800-

Course contents

Potage soup made with vegetables

Grilled vegetables

Black Wagyu beef Chateaubriand Steak 100g

(+1,100 yen for every +20g)

Rice (change to garlic rice for +330 yen)

Red Miso soup

Dessert~Vanilla Ice cream ~

After-meal drinks (coffee, black tea, rooibos tea)

