

Dinner Menu

Enjoy our special courses featuring premium Wagyu cuts imported from Japan, along with rare selections curated daily by our chef.

Paired with seasonal ingredients and sauces, this limited time culinary experience highlights the full depth of Japanese Wagyu.

Per person

Prestige Menu

280

Appetizer
Wagyu Tartare Sushi with Caviar
French Beef Tongue
Wagyu Ribeye
Granita
Wagyu Sirloin – Sukiyaki Style
Wagyu Tenderloin
Salad
Chef's Selection of Wagyu – 6 pieces
Accompaniment
Wagyu Roast Beef Sushi
Closing Dish
Dessert

Per person

Special Menu

190

Appetizer
Wagyu Tartare Sushi with Caviar
French Beef Tongue
Wagyu Ribeye
Granita
Wagyu Sirloin – Sukiyaki Style
Salad
Chef's Selection of Wagyu – 4 pieces
Accompaniment
Closing Dish
Dessert

Classic Menu

120

Appetizer
Wagyu Tartare Sushi
French Beef Tongue
Granita
Salad
Chef's Selection of Wagyu – 6 pieces
Accompaniment
Closing Dish
Dessert

Kids' Menu

70

* Exclusively for children aged 12 and under.

Appetizer
Chef's Selection of Wagyu – Special Sauce Marinade
Rice
Dessert

Additional Option

To explore more ...

Wagyu Tenderloin	70g	150
Wagyu Sirloin	100g	100
Wagyu Ribeye	100g	100
Chef's Selection of Wagyu Special sauce marinade	120g	90
Premium French Beef Tongue Root of tongue	120g	50
French Beef Tongue Tip of tongue	120g	30

Side

Salad of the Season 10 vegetables, fresh original dressing	25
Potato Confit Potatoes, garlic, olive oil, herbs	12

Soup

Wagyu Soup	9
Miso Soup	7

Rice

We use 100% Japanese grown rice.

Gohan	8
Bowl of plain Japanese rice - 1 portion	
Grilled Onigiri	12
Rice ball grilled with soy sauce - 2 pieces	
Donabe Gohan	20
Pot of plain Japanese rice (2~4 portions)	
Donabe Gohan Mushroom	25
Pot of Japanese rice with mushrooms (2~4 portions)	
Wagyu Sirloin Sushi	45
3 pieces with chef's 3 original sauces	

Dessert

Caramel Custard	12
Matcha Ice Cream	12
Sake Ice Cream	12
Soy Sauce Caramel Ice Cream	12