

# COURSE

Course is as follow : uncured ham, appetizers, pasta, meat, two desserts and coffee.

Our staff will explain today's selections at your table.

First, please choose your meat. (Prices listed below are for the full course)

Course prices vary according the choice of meat and size.

## Speciality

Today's dry-aged Beef Bone-in sirloin

※ For parties of two or more

◇ ¥18,500

Bone-in sirloin dry-aged for 150 days or more

◇ 120g ~ ¥22,300 ~

## Dry-Aging

Charcoal-grilled Ikeda Beef H-bone - Hokkaido, Japan

※ For parties of two or more

◇ 120g ¥12,120   ◇ 160g ¥14,160   ◇ 200g ¥16,200

Charcoal-grilled Japanese Black Beef chuck tender - Japan

◇ 160g ¥14,640   ◇ 200g ¥16,800

Today's mixed grill (3 kinds of meat)

※ For parties of two or more

◇ ¥13,800 ~

## Non Dry-Aging

Charcoal-grilled Cape Grim Beef sirloin - Australia

◇ 220g ¥11,280   ◇ 320g ¥13,680   ◇ 420g ¥16,080

Charcoal-grilled Ribeye - Patagonia, Argentina

◇ 220g ¥11,280   ◇ 320g ¥13,680   ◇ 420g ¥16,080

Charcoal-grilled Creekstone Farms Prime Beef sirloin - US

◇ 220g ¥13,040   ◇ 320g ¥16,240   ◇ 420g ¥19,440

Charcoal-grilled Matsusaka Beef Filet - Mie, Japan

◇ 140g ¥20,420   ◇ 200g ¥26,600

## Others

Charcoal-grilled Lamb - France

◇ 3pieces ¥10,050   ◇ 4pieces ¥11,400

Whole Bresse Chicken, rotisserie roast - France

※ For parties of four or more

◇ ¥10,500