

## Today's beef

|                   |         |        |
|-------------------|---------|--------|
| Millefeuille-yaki | 1/Slice | ¥2,900 |
| Rib eye           |         | ¥3,600 |
| Rib cap           |         | ¥3,000 |
| Nakaniku          |         | ¥2,600 |
| Shikinbo          |         | ¥2,800 |
| Steak             |         |        |
| Rib cap           |         | ¥3,400 |
| Rump              |         | ¥3,200 |

## Traditional

|                                    |         |        |
|------------------------------------|---------|--------|
| Thinly sliced superior beef tongue | 1/Slice | ¥1,500 |
| Thickly cut superior beef tongue   | 1/Slice | ¥1,200 |
| Thinly sliced beef tongue          |         | ¥3,000 |
| Superior outside skirt             |         | ¥3,400 |
| Outside skirt                      |         | ¥2,800 |
| Superior kalbi                     |         | ¥2,800 |
| Kalbi                              |         | ¥1,800 |
| Superior Loin                      |         | ¥2,800 |
| Loin                               |         | ¥1,800 |

# Innards




## Liver

¥1,600

※Please don't eat it raw

## Heart

¥1,100

|  | (Small)          | (Regular)        |
|--|------------------|------------------|
| First stomach  | ¥750 /           | ¥1,100           |
| Premium first stomach  | ¥750 /           | ¥1,100           |
| Fourth stomach   | ¥700 /           | ¥1,050           |
| Chunky third stomach   | ¥750 /           | ¥1,150           |
| Second stomach   | ¥700 /           | ¥1,050           |
| Large intestine  | ¥750 /           | ¥1,100           |
| Small intestine  | ¥700 /           | ¥1,050           |
| Aorta  | ¥600 /           | ¥900             |
| Sweetbread   | ¥600 /           | ¥900             |
| Throat cartilage  | ¥540 /           | ¥900             |
| Windpipe          | ¥540 /           | ¥900             |
| Large intestine   | ¥550 /           | ¥800             |
| Mix Innards  | (Small) ¥1,600 / | (Regular) ¥2,000 |

## Seasonal

|                                  |        |
|----------------------------------|--------|
| Parboiled Hormone sashimi        | ¥1,000 |
| Cold soy milk ramen with perilla | ¥1,500 |

## Appetizer

Superior beef loin sushi ¥1,100

Wagyu tartar with egg yolk ¥2,900

※ There is risk associated with consuming raw beef. Please eat it within 10 minutes.

※ Little children, the elderly, and those who are not feeling well should refrain from eating.

HATSUTAMA Broil Heart and Fresh Egg ¥1,600

Parboiled third stomach ¥1,200

Offal stew salt taste ¥800

Assorted kimchi ¥1,500

Assorted namul ¥1,500

Green salad ¥1,300

Kujo Leek and green onion salad ¥950

Sanchu ¥600

Garlic from Aomori boiled in garlic oil ¥800

Korean style dried seaweed ¥400

## Rice,noodles,Soup

|  |         |        |
|--|---------|--------|
| Wagyu garlic rice,served in a cray pot |         | ¥2,000 |
| Wagyu curry rice                       |         | ¥1,800 |
| Thick soup cold noodle                 |         | ¥1,600 |
| Inada style hot Udon noodle            |         | ¥1,600 |
| Wagyu kalbi spicy soup                 |         | ¥1,700 |
| Wagyu tail soup                        |         | ¥1,800 |
| Egg soup from Aomori                   |         | ¥900   |
| Raw Egg                                |         | ¥250   |
| Rice                                   | Large   | ¥500   |
|  | Regular | ¥400   |
|  | small   | ¥300   |

## Dessert

|  |  |      |
|--|--|------|
| Panna cotta with Brown sugar caramel sauce |  | ¥700 |
| Icecream                                   |  | ¥600 |
| Sherbet                                    |  | ¥550 |

# Beverages

## Glass Wine

Maison des Pourthie  
Chardonnay ¥1,000

Rosso Toscana Talenti ¥1,200

## Seasonal

Gin & soda Japanese Pepper ¥750

Whisky and soda  
with Apple vinegar ¥850

## Beer

Draft beer ¥800

"ASAHI" Super dry ¥950

"Yebisu" ¥950

All free  
(non-alcohol beer) ¥750

## Whisky

Kaku ¥800

Maker's mark red top ¥900

Hakushu ¥1,800

Yamazaki 12years ¥2,800

## Makgoli

Tenchisui raw makgoli  
(400ml) ¥1,850

## Fruits liqueur

Plum wine ¥850

Peach liqueur ¥850

## Cocktail

|                      |      |
|----------------------|------|
| Setouchi lemon sour  | ¥750 |
| Kishu ume sour       | ¥800 |
| Black Oolong tea hai | ¥750 |
| Green tea hai        | ¥700 |
| Jasmine tea hai      | ¥700 |
| Corn hai             | ¥700 |

## Shouchu • Hoppy

|                      |      |
|----------------------|------|
| Nakanaka             | ¥850 |
| Mitake               | ¥850 |
| "Hoppy" with Shochu  | ¥600 |
| Shochu (for "Hoppy") | ¥300 |

## Soft drink

|                                   |        |                         |      |
|-----------------------------------|--------|-------------------------|------|
| Apple juice                       | ¥800   | Black oolong tea        | ¥650 |
| Japanese Orange juice             | ¥800   | Green tea               | ¥600 |
| Grape juice                       | ¥1,200 | Jasmine tea             | ¥600 |
| Inada Cider<br>(Fresh Lemon Soda) | ¥650   | Corn tea                | ¥600 |
|                                   |        | Coke                    | ¥600 |
|                                   |        | Ginger ale              | ¥600 |
|                                   |        | Sparkling water (500ml) | ¥850 |