

## Seasonal Recommend dish

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Small portion of chilled soup with White corn  
¥700

Caesar salad with crunchy nuts  
¥1,300

WAGYU Filet Pate and Tongue boiled Ham  
¥1,800

Wagyu Inari Sushi  
2 Pieces ¥700

Wagyu bone-less short rib soup  
¥2,000

Spicy Korean Beef Noodle Soup  
¥1,200

Sudachi Cold Noodles  
¥1,200

Japanese Grapefruit and lemon Chiboust  
¥900

Green tea "Gyokuro" Panna cotta with Shine Muscat  
¥800

## Sashimi

|                        |        |
|------------------------|--------|
| Wagyu tartar /Egg york | ¥3,000 |
|------------------------|--------|

|                                |        |
|--------------------------------|--------|
| Japanese wagyu Toro Sushi 1pcs | ¥1,100 |
|--------------------------------|--------|

※There is risk associated with consuming raw beef.Please eat in a 10min.

Please also note that we may take it away if too late to eat your hea

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

## Appetizer & Salad

|                |         |        |
|----------------|---------|--------|
| Assorted Namul | Regular | ¥1,680 |
|                | Large   | ¥2,480 |

|                 |         |        |
|-----------------|---------|--------|
| Assorted kimchi | Regular | ¥1,680 |
|                 | Large   | ¥2,480 |

|                                          |         |        |
|------------------------------------------|---------|--------|
| Green salad                              | Regular | ¥1,380 |
| Boston lettuce,Cucumber/Vinegar dressing | Large   | ¥2,030 |

|                               |      |
|-------------------------------|------|
| Sanchu                        | ¥800 |
| Asian lettuce with spicy miso |      |

※Tax10% is included in the price

## Traditional cuts

|                                                                                    |        |
|------------------------------------------------------------------------------------|--------|
| Superior thick cut Wagyu tongue 1pcs                                               | ¥1,500 |
| Thinly sliced Wagyu tongue 1plate 6slices                                          | ¥3,200 |
| Superior cut of outside skirt<br>Sliced prime out side skirt ,salted or with sauce | ¥3,600 |
| Outside skirt<br>Sliced out side skirt ,salted or with sauce                       | ¥3,200 |
| Superior cut of kalbi<br>Wagyu dicecut steak ,salted or with sauce                 | ¥3,200 |
| Kalbi<br>Sliced prime short rib ,salted or with sauce                              | ¥2,000 |
| Superior cut of Loin<br>Sliced ,salted or with sauce                               | ¥3,000 |
| Loin<br>Sliced ,salted or with sauce                                               | ¥2,000 |
| Beef heart<br>Sliced ,salted                                                       | ¥1,600 |
| Small intestine<br>salted or with sauce                                            | ¥1,600 |
| Mino sand<br>salted or with sauce                                                  | ¥1,600 |

## Steak cuts

|                                                                                             |        |
|---------------------------------------------------------------------------------------------|--------|
| Chateaubriand steak<br>This is a thick cut from the tenderloin filet which extremly tender. | ¥9,500 |
| Filet mignon steak<br>This is a thick cut from the tenderloin filet .                       | ¥8,000 |

※Tax10% is included in the price

## Soup

|                                |        |
|--------------------------------|--------|
| Wagyu bone-less short rib soup | ¥2,000 |
| Egg&Seaweed soup               | ¥1,000 |

## Rice

|                                                                             |                     |         |
|-----------------------------------------------------------------------------|---------------------|---------|
| Yazawa's special rice with Wagyu fillet                                     | It is for 2~3people | ¥10,000 |
| Umami rice topped with some vegetable and Wagyu fillet. Served in a claypot |                     |         |
| This takes about 40 minutes after ordering                                  |                     |         |
| Wagyu garlic butter rice                                                    |                     | ¥2,400  |
| Wagyu beef Tongue Spice Curry                                               |                     | ¥1,900  |
| Spicy Korean Beef Noodle Soup                                               |                     | ¥1,200  |
| Sudachi Cold Noodles                                                        |                     | ¥1,200  |
| Rice in Wagyu bone-less short rib soup                                      |                     | ¥2,100  |
| Rice in egg&seaweed soup                                                    |                     | ¥1,300  |
| Rice                                                                        |                     | ¥400    |

## Dessert

|                                        |                               |      |
|----------------------------------------|-------------------------------|------|
| This month's ice cream                 | Passion fruit or Hojicha tea  | ¥700 |
| Japanese Grapefruit and lemon Chiboust |                               | ¥900 |
| Green tea "Gyokuro"                    | Panna cotta with Shine Muscat | ¥800 |

※Tax10% is included in the price

# Recommend drinks

## Alcohol

### CHIVAS REGAL "TAKUMI" RESERVE

straight, on the rock, with soda, or with water

¥1,000

### Soligny Vent d'Ange single malt whisky

straight, on the rock, with soda, or with water

¥2,500

### Heaven Sake Label Orange

Origin: Miyagi    Dryness: +2.1

720ml

¥40,000

### Heaven Sake Label Noir

Origin: Miyagi    Dryness: -2.4

720ml

¥55,000

## Non-Alcohol

### Japanese sparkling water "YAMAZAKI"

330ml

¥1,200

### Craft Cola

¥1,200

※Tax 10% is included in the price