

# Kobe Beef from Kawagishi Ranch

Located in the verdant Nishiwaki city of Hyogo prefecture, Kawagishi ranch is the home of world-renowned Kobe Beef, the prized wagyu brand with many accolades to its name. The cattle are raised with extreme care in clean barns where classical music plays softly in the background, in an environment as stress-free as possible. Experience the flavor and texture of this amazing meat with intricate marbled fat.



Tenderloin Steak	100g ( 4.0oz)	¥51,000
	150g ( 5.5oz)	¥76,000
	200g ( 7.0oz)	¥101,000
Sirloin Steak	200g ( 7.0oz)	¥66,000
	250g ( 9.0oz)	¥82,500
	300g ( 10.5oz)	¥99,000

## Kobe Beef



Tenderloin Steak	100g ( 4.0oz)	¥48,000
	150g ( 5.5oz)	¥71,000
	200g ( 7.0oz)	¥94,500
Sirloin Steak	200g ( 7.0oz)	¥61,000
	250g ( 9.0oz)	¥76,000
	300g ( 10.5oz)	¥91,000

All steaks come with salad bar, grilled vegetables, baked potato and steamed rice or bread. (Garlic rice available for +¥1,500.)

Additional Topping			
Grated Japanese Radish	¥500	WASABI	¥3,000
Citrus Soy Sauce	¥500	Fried Garlic Chip	¥800

Service charge will be added to your bill.  
Please inform us if you have any food allergies or special preferences.

# Ozaki Beef

Ozaki Beef is a much-sought-after wagyu raised at a single cattle farm in Miyazaki prefecture. Only 30 cattle are distributed to the Japanese market each month, and another 30 to the global market, Resulting in its rarity. The delicate and balanced fat marbling and sublime flavors are simply superb.



Tenderloin Steak	150g ( 5.5oz)	¥37,500
	200g ( 7.0oz)	¥50,000

Sirloin Steak	200g ( 7.0oz)	¥30,000
	250g ( 9.0oz)	¥37,500
	300g ( 10.5oz)	¥45,000

## Miyazaki Wagyu



Tenderloin Steak	150g ( 5.5oz)	¥26,500
	200g ( 7.0oz)	¥35,000

Sirloin Steak	200g ( 7.0oz)	¥23,500
	250g ( 9.0oz)	¥29,000
	300g ( 10.5oz)	¥35,000

All steaks come with salad bar, grilled vegetables, baked potato and steamed rice or bread. (Garlic rice available for +¥1,500.)

Additional Topping			
Grated Japanese Radish	¥500	WASABI	¥3,000
Citrus Soy Sauce	¥500	Fried Garlic Chip	¥800

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# “Akaushi” Wagyu (Japanese Brown)

“Akaushi” (Japanese Brown cattle) cope well with hot or cold climates, and have a gentle temperament. Compared to other wagyu brands the meat is relatively lean with moderate fat but tender and flavorful, Which makes it a good choice for the health-conscious.



Tenderloin Steak	150g ( 5.5oz)	¥29,000
	200g ( 7.0oz)	¥38,500
Sirloin Steak	200g ( 7.0oz)	¥22,000
	250g ( 9.0oz)	¥27,500
	300g ( 10.5oz)	¥33,000

## Wagyu from Saga



Tenderloin Steak	150g ( 5.5oz)	¥23,000
	200g ( 7.0oz)	¥30,500
Sirloin Steak	200g ( 7.0oz)	¥19,500
	250g ( 9.0oz)	¥24,000
	300g ( 10.5oz)	¥29,000

All steaks come with salad bar, grilled vegetables, baked potato and steamed rice or bread. (Garlic rice available for +¥1,500.)

Additional Topping			
Grated Japanese Radish	¥500	WASABI	¥3,000
Citrus Soy Sauce	¥500	Fried Garlic Chip	¥800

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# A5-rank Wagyu



Tenderloin Steak	150g ( 5.5oz)	¥25,000
	200g ( 7.0oz)	¥33,000
Sirloin Steak	200g ( 7.0oz)	¥20,500
	250g ( 9.0oz)	¥25,500
	300g ( 10.5oz)	¥30,500
Chateaubriand (for 2 persons)	300g ( 10.5oz)	¥60,000

# A4-rank Wagyu



Tenderloin Steak	150g ( 5.5oz)	¥21,000
	200g ( 7.0oz)	¥28,000
Sirloin Steak	200g ( 7.0oz)	¥18,000
	250g ( 9.0oz)	¥22,500
	300g ( 10.5oz)	¥27,000
Chateaubriand (for 2 persons)	300g ( 10.5oz)	¥50,000

All steaks come with salad bar, grilled vegetables, baked potato and steamed rice or bread. (Garlic rice available for +¥1,500.)

Additional Topping			
Grated Japanese Radish	¥500	WASABI	¥3,000
Citrus Soy Sauce	¥500	Fried Garlic Chip	¥800

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# Volcano Steak

Melted garlic butter flows like hot lava from the summit of the sizzling steak.  
Savor the robust harmony of its tantalizing fragrance with the meaty flavors.



8.0 oz	(230 g )	¥11,000
10.0 oz	(280 g )	¥13,700
12.0 oz	(340 g )	¥16,400

+¥1,350 for each additional ounce of beef.

All steaks come with salad bar and steamed rice or bread. (Garlic rice available for +¥1,500.)

Side Dishes			
Grilled Vegetables	¥2,200	Baked Potato	¥1,400
French Fries	¥1,300	Garlic Chips	¥800

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# “Akaushi” Wagyu (Japanese Brown) Volcano Steak

One of the best ways to enjoy Aka-ushi is the Volcano Steak.  
The modest fat content is complemented with the richness of melted butter,  
forming a perfect combination with the juicy meatiness that bursts with each bite.



6.0 oz	(170 g )	¥20,500
8.0 oz	(230 g )	¥27,000

All steaks come with salad bar and steamed rice or bread. (Garlic rice available for +¥1,500.)

Side Dishes			
Grilled Vegetables	¥2,200	Baked Potato	¥1,400
French Fries	¥1,300	Garlic Chips	¥800

Service charge will be added to your bill.  
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