

## Meat Steaks

Please check the black bord out for today's meat cuts of each steaks.

	Tax included
Dry-aged beef steak The Special 200g The meat cut will be Chateaubriand or the best cut of the special carcass from our aging box. Please make a resarvation for this steak.	16,200~
Dry-aged beef steak The Best 200g Increase volume of meat by 3,240 yen / 50g	13,960
Dry-aged beef steak The Second 200g Increase volume of meat by 2,160 yen / 50g	8,640
Dry-aged beef steak The Good 200g Increase volume of meat by 1,620 yen / 50g	6,480
Dry-aged beef steak The OK 200g Increase volume of meat by 1,080 yen / 50g	4,320
Dry-aged meat special Hamburg steak 180g Half dry-aged beef and half dry aged pork ground meat steak. Increase volume of meat by 300 yen / 50g	1,980
Dry-aged beef Minced meat steak 180g 100% dry-aged beef pork ground meat steak. Increase volume of meat by 500 yen / 50g	3,240
Dry-aged special pork steak 200g Increase volume of meat by 1,080 yen / 50g	4,320

## Meat Dishes

	Tax included
Assortment of dry-aged meat appetizers	2,160
Cold beef of dry-aged beef	1,730
Dry-aged beef consomme	1,200
Stewed dry-aged beef shank	2,160
Dry-aged meat pate	1,400
Dry-aged beef <i>Shigureni</i>	1,200
Aged pateto croquettes (3 pieces)	900
Stewed dry-aged beef tenden	800
Dry-aged beef rillettes	800
Dry-aged beef sauce with spaghetti	1,480
Dry-aged beef <i>Ochazuke</i>	1,480

## Vegetable Dishes

Fresh salad	1,200
Steamed spring vegetable	1,000
Dry-aged beef bagna cauda	1,400
Rice, bread	300

## Combinaiton

Waitng for steak Small size of soup, meat appetizer, and salad will be served.	2,160
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## Sweets

Assortment of dessert and fruits	1,200
Seasonable fruits	800
Dessert	800