

Kobe Beef Yakiniku Course

¥18,000



Chawanmushi
(Savory Egg Custard)

3 Pieces of Kobe Beef Nigiri Sushi

Assorted Seasonal Tempura

Marinated Amela Tomato

Assorted Kobe Beef Yakiniku Platter

Seasonal Fruits and Sherbet



Kobe Beef Sukiyaki Course

¥22,000



Chawanmushi
(Savory Egg Custard)

3 Pieces of Kobe Beef Nigiri Sushi

Assorted Seasonal Tempura

Marinated Amela Tomato

Assorted Kobe Beef Sukiyaki Platter
Using Top-Quality Sirloin.

Seasonal Fruits and Sherbet



Appetizer

Assorted Kimuchi ¥1,300

Special 512 Salad ¥1,300

Marinated Amela Tomato ¥800

Kobe Beef Tendon Stew ¥1,200

Vegetables for Grilling ¥1,200



Marinated Amela Tomato

Assorted Kimuchi

Kobe Beef Sushi

Recommended

3 Kinds of Seared Kobe Beef Sushi . . ¥4,800
(6 Pieces)

Seared Lean Kobe Beef Sushi ¥2,800
(3 Pieces)

Seared Kobe Beef Sirloin Sushi ¥3,800
(3 Pieces)



3 Kinds of Seared Kobe Beef Sushi



Yakiniku

Recommended

Premium Assorted
Kobe Beef Yakiniku Platter ¥15,000

Kobe Beef Sirloin Steak ¥18,000

Kobe Beef Sirloin "Yakisuki" ¥15,000
(lightly grilled and dipped in raw egg)

Kobe Beef Today's Special Rare Cuts . . ¥3,000

Premium Ox Tongue ¥3,300

Premium Outside Skirt ¥3,200



Premium Assorted
Kobe Beef Yakiniku Platter

Sukiyaki

Only for customers who request Sukiyaki course

Additional Meat (for 1 person) ¥12,000
(4 Slices)

Additional Raw Egg ¥200

Additional Vegetables (for 1 person) . . ¥1,200



Sukiyaki



Rice & Noodles

Sudachi Cold Noodle ¥1,200

Recommended

Premium 512 Curry ¥1,300

Kobe Beef Stew ¥1,400

Oxtail Soup ¥1,800

Steamed Rice ¥500

Red Miso Soup ¥300



Premium 512 Curry

Desert

Vanilla Ice Cream ¥600

Matcha Ice Cream ¥600

Yuzu Sherbet ¥600



Matcha Ice Cream

神戸牛 512

Our Commitment to KOBE BEEF

Only the finest Tajima cattle, raised in Hyogo Prefecture under strict regulations, can earn the prestigious title of Kobe Beef—a designation that adheres to Japan's most rigorous quality standards. Characterized by its delicate marbling that melts at low temperatures, Kobe beef offers an exquisite balance of refined sweetness and umami. With an annual supply of only 6,000 head, it remains one of the rarest and most sought-after delicacies. At our restaurant, we carefully select only the highest-quality Kobe beef to serve our guests. Experience the world-renowned excellence of Kobe Beef.

