

TIME SERVICE MENU

Served from 5:00pm to 6:00pm. (Weekdays to 6:30pm)
Please have your meal by 7:00pm. (Weekdays to 7:30pm)

YUHI 夕陽

¥9,500

Daily Selected Appetizer from Chef

Organic Green Salad, Yuzu Dressing

Moderately Mature Aged WAGYU Beef <A-4>
Sirloin 180g or Tenderloin 130g
Andes Rock Salt, Mexican Sea Salt, Soy and Citrus Sauce,
Onion, Garlic and Ginger Sauce

Grilled Vegetables directly delivered from OTA Market,
KYUSHU Snap Kidney Beans and Korean Rice Cake

Rice, Red Broth and Miso Soup and Japanese Pickles
(Garlic Rice with Original Crust Rice, Topped with Shiso Perilla Leaves Extra ¥735)

Ice Cream

YOI 宵

¥7,000

Daily Selected Appetizer from Chef

Organic Green Salad, Yuzu Dressing

Moderately Mature Aged Domestic Beef <B-3>
Sirloin 180g or Tenderloin 130g
Andes Rock Salt, Mexican Sea Salt, Soy and Citrus Sauce,
Onion, Garlic and Ginger Sauce

Grilled Vegetables directly delivered from OTA Market,
KYUSHU Snap Kidney Beans and Korean Rice Cake

Rice, Red Broth and Miso Soup and Japanese Pickles
(Garlic Rice with Original Crust Rice, Topped with Shiso Perilla Leaves Extra ¥735)

Ice Cream

AKARI 灯

¥ 12,000

Japanese Style

Daily Selected Appetizer from Chef

Abalone from Northern Japan or Live Lobster Steam-grilled on Teppan

Organic Green Salad, Yuzu Dressing

Moderately Mature Aged Domestic Beef <B-3>
Sirloin 180g or Tenderloin 130g
Andes Rock Salt, Mexican Sea Salt, Soy and Citrus Sauce,
Onion, Garlic and Ginger Sauce

Grilled Vegetables directly delivered from OTA Market,
KYUSHU Snap Kidney Beans and Korean Rice Cake

Rice, Red Broth and Miso Soup and Japanese Pickles
(Garlic Rice with Original Crust Rice, Topped with Shiso Perilla Leaves Extra ¥735)

Ice Cream

Western Style

Daily Selected Appetizer from Chef

Live Spiny Lobster, Olive Oil and Herb Flambé
or Abalone, Tarragon Butter Sauce fried on Teppan

Organic Green Salad, KYOTO Carrot Dressing

Moderately Mature Aged Domestic Beef <B-3>
Sirloin 180g or Tenderloin 130g, Cognac Flambé
Served with your preference sauce, please choose one ;
Gravy Sauce / Horseradish / Yuzu Pepper

Four Kinds of OTA Market Vegetables Sauteed with Echire Butter

French Baguette and Today's Special Soup

Ice Cream

WAGYU Beef <A-4> is available Instead of Domestic Beef <B-3> for ¥2,625 Extra.
Tax included. An additional 10% service charge will be added.

DINNER COURSE

SANGO 珊瑚

¥21,000

Japanese Style

Daily Selected Appetizer from Chef

Japanese Flying Squid with Coriander, Garlic, Chili in Virgin Olive Oil

Abalone from Northern Japan or Live Lobster Steam-grilled on Teppan

Organic Green Salad, Yuzu Dressing

Moderately Mature Aged Prime WAGYU Beef <A-5>
Sirloin 180g or Tenderloin 130g
Andes Rock Salt, Mexican Sea Salt, Soy and Citrus Sauce,
Onion, Garlic and Ginger Sauce

Grilled Vegetables directly delivered from OTA Market
with HOKKAIDO Green Asparagus

Rice, Red Broth and Miso Soup and Japanese Pickles

Assorted Two Kinds of Fruits

Western Style

Daily Selected Appetizer from Chef

HOKKAIDO Sakhalin Surf Clam and Spring Vegetable with Lemon

Live Spiny Lobster, Olive Oil and Herb Flambé
or Abalone, Tarragon Butter Sauce fried on Teppan

Organic Green Salad, KYOTO Carrot Dressing

Moderately Mature Aged Prime WAGYU Beef <A-5>
Sirloin 180g or Tenderloin 130g, Cognac Flambé
Served with your preference sauce, please choose one :
Gravy Sauce / Horseradish / Yuzu Pepper

Four Kinds of OTA Market Vegetables Sauteed with Echire Butter

French Baguette and Today's Special Soup

Cherry Flambé in Grand Marnier Served on Vanilla Ice Cream

MENOU 瑪瑙

¥18,000

Japanese Style

Daily Selected Appetizer from Chef

Sauteed HOKKAIDO Scallop with SANRIKU WAKAME Seaweed,
Tomato and Salted Kelp Chimichurri

KYUSHU Prawns and Fat Greenling from Northern Japan Sauteed,
Crispy Shells and Three Sauces

Organic Green Salad, Yuzu Dressing

Moderately Mature Aged Prime WAGYU Beef <A-5>
Sirloin 180g or Tenderloin 130g
Andes Rock Salt, Mexican Sea Salt, Soy and
Citrus Sauce, Onion, Garlic and Ginger Sauce

Grilled Vegetables directly delivered from OTA Market,
SAGA New Onion and KYUSHU Snap Kidney Beans

Rice, Red Broth and Miso Soup and Japanese Pickles

Assorted Two Kinds of Fruits

Western Style

Daily Selected Appetizer from Chef

Swedish Marinated Salmon, Dill Flavor, with SAGA Onions

KYUSHU Prawns and Fat Greenling from Northern Japan Sauteed,
Carrot, Leek and Saffron Sauce

Organic Green Salad, KYOTO Carrot Dressing

Moderately Mature Aged Prime WAGYU Beef <A-5>
Sirloin 180g or Tenderloin 130g, Cognac Flambé
Served with your preference sauce, please choose one ;
Gravy Sauce / Horseradish / Yuzu Pepper

Four Kinds of OTA Market Vegetables Sauteed with Echire Butter

French Baguette and Today's Special Soup

Cherry Flambé in Grand Marnier Served on Vanilla Ice Cream

Tax included. An additional 10% service charge will be added.



KOBE BRAND BEEF DINNER COURSE

厳選神戸牛ディナーコース

Please enjoy our specially selected Japanese beef.
厳選された素材を鉄板焼きでお楽しみください。



KOBE BEEF WITH SEAFOODS 神戸牛海鮮コース

¥29,000

Seared Scorch WAGYU Beef, Miso Flavor with Condiments

Pan-fried Foie Gras and White Asparagus,
Leaf Bud and Soy Flavor

Abalone from Northern Japan
or Live Lobster Steam-grilled on Teppan

Organic Green Salad, Yuzu Dressing

Moderately Mature Aged Supreme KOBE Beef <A-5> 160g
Andes Rock Salt, Mexican Sea Salt, Soy and Citrus Sauce,
Onion, Garlic and Ginger Sauce

Vegetables directly delivered from OTA Market
with HOKKAIDO Green Asparagus, Grilled with Echire Butter

Rice, Red Broth and Miso Soup and Japanese Pickles

SHIZUOKA Musk Melon

KOBE BEEF COURSE 神戸牛コース

¥24,000

Seared Scorch WAGYU Beef, Miso Flavor with Condiments

Pan-fried Foie Gras and White Asparagus,
Leaf Bud and Soy Flavor

Organic Green Salad, Yuzu Dressing

Moderately Mature Aged Supreme KOBE Beef <A-5> 160g
Andes Rock Salt, Mexican Sea Salt, Soy and Citrus Sauce,
Onion, Garlic and Ginger Sauce

Vegetables directly delivered from OTA Market
with HOKKAIDO Green Asparagus, Grilled with Echire Butter

Rice, Red Broth and Miso Soup and Japanese Pickles

SHIZUOKA Musk Melon

Tax included. An additional 10% service charge will be added.

RURI 瑠璃

¥ 15,000

Japanese Style

Daily Selected Appetizer from Chef

Sauteed HOKKAIDO Scallop with SANRIKU WAKAME Seaweed,
Tomato and Salted Kelp Chimichurri

Organic Green Salad, Yuzu Dressing

Moderately Mature Aged WAGYU Beef <A-4>
Sirloin 180g or Tenderloin 130g
Andes Rock Salt, Mexican Sea Salt, Soy and Citrus Sauce,
Onion, Garlic and Ginger Sauce

Grilled Vegetables directly delivered from OTA Market,
SAGA New Onion and KYUSHU Snap Kidney Beans

Rice, Red Broth and Miso Soup and Japanese Pickles

Assorted Two Kinds of Fruits

Western Style

Daily Selected Appetizer from Chef

Swedish Marinated Salmon, Dill Flavor, with SAGA Onions

Organic Green Salad, KYOTO Carrot Dressing

Moderately Mature Aged WAGYU Beef <A-4>
Sirloin 180g or Tenderloin 130g, Cognac Flambé
Served with your preference sauce, please choose one from below
Gravy Sauce / Horseradish / Yuzu Pepper

Four Kinds of OTA Market Vegetables Sauteed with Echire Butter

French Baguette and Today's Special Soup

Cherry Flambé in Grand Marnier Served on Vanilla Ice Cream

Tax included. An additional 10% service charge will be added.

SUISHOU 水晶

¥24,000

Japanese Style

Daily Selected Appetizer from Chef

Japanese Flying Squid with Coriander, Garlic, Chili in Virgin Olive Oil

Pan-fried Fat Greenling from Northern Japan
or KYUSHU Prawns with Crispy Shells and Three Sauces

Abalone from Northern Japan or Live Lobster Steam-grilled on Teppan

Organic Green Salad, Yuzu Dressing

Moderately Mature Aged Supreme WAGYU Beef <A-5>
Sirloin 160g or Chateaubriand 120g
Andes Rock Salt, Mexican Sea Salt, Soy and Citrus Sauce,
Onion, Garlic and Ginger Sauce

Grilled Vegetables directly delivered from OTA Market
with HOKKAIDO Green Asparagus

Rice, Red Broth and Miso Soup and Japanese Pickles

Assorted Two Kinds of Fruits

Western Style

Daily Selected Appetizer from Chef

HOKKAIDO Sakhalin Surf Clam and Spring Vegetable with Lemon

KYUSHU Prawns or Fat Greenling from Northern Japan Sauteed,
Carrot, Leek and Saffron Sauce

Live Spiny Lobster, Olive Oil and Herb Flambé
or Abalone, Tarragon Butter Sauce fried on Teppan

Organic Green Salad, KYOTO Carrot Dressing

Moderately Mature Aged Supreme WAGYU Beef <A-5>
Sirloin 160g or Chateaubriand 120g, Cognac Flambé
Served with your preference sauce, please choose one ;
Gravy Sauce / Horseradish / Yuzu Pepper

Four Kinds of OTA Market Vegetables Sauteed with Echire Butter

French Baguette and Today's Special Soup

Cherry Flambé in Grand Marnier Served on Vanilla Ice Cream

Salad

Organic Green Salad	¥ 800
Fruit Tomato Salad	800
Organic Seasonal Salad Choice of Japanese Yuzu, French or KYOTO Carrot Dressing	1,000

Rice Sets

Rice, Red Broth and Miso Soup and Japanese Pickles	¥ 700
Garlic Rice with Original Crust Rice, Topped with Shiso Perilla Leaves Red Broth and Miso Soup and Japanese Pickles	1,300

Daily delivered Vegetables from OTA Market Grill

Onion / Eggplant / Potato / Pumpkin / Spinach	each ¥ 900
White Asparagus from Northern Japan	1,100
Green Asparagus from Northern Japan	1,100
Shiitake Mushroom from NAGANO	1,100
Seasonal Vegetables Assortment	1,700

Dessert

Homemade Ice Cream Vanilla / Chocolate / Green Tea	¥ 600
Homemade Sherbet Apple / Litchi / Cassis	600
Musk Melon	1,700
Seasonal Fruit	1,100~

Above menus may change due to the situation of Market. Thank you for your understanding.
Tax included. An additional 10% service charge will be added.