



初
半
懷
石



宇月～皐月
April～May



Lunch
ランチ

Lunch Course
ランチコース
\$120

MENU

Seasonal Cold Soup
季節のスープ



Ozaki Beef Tataki | Japanese Eggplant | Ginger Flower
尾崎牛タタキ 焼き茄子 茗荷



Steamed Egg Custard “Chawan Mushi”

Minced Beef Thick Soup

茶碗蒸し 尾崎牛そぼろあんかけ



Grilled Ozaki Beef

尾崎牛のグリル



Braised Ozaki Beef

尾崎牛煮込



“Rosanjin” Style Ozaki Beef Sukiyaki

Soft Boiled Egg and Truffle

Served with Steamed Rice and Miso Soup

魯山人風尾崎牛すき焼き

温泉玉子 トリュフ

白ご飯と味噌汁

(Additional Egg at \$5)



Homemade Hokkaido Milk Ice Cream

自家製北海道牛乳アイス

Dinner course are available for lunch with pre-order in advanced

Dinner
ディナー

Ozaki Beef Course
尾崎牛コース
\$300++

*~ A full experience 10 courses menu with
“Tongue to Tail” concept together with mixture of secondary
cuts and premium cuts ~*

MENU

Soup

お椀



Appetizer

前菜



Sukiyaki

すき焼き



Refresher

口直し



Hot Pot

鍋物



Dee-Fried Dish

揚げ物



Small Dish

小鉢



Grilled Dish

グリル



Noodle

麺類



Dessert

デザート

Omakase Course

おまかせコース

\$400 | \$450

(Required 2 Days Pre-Order In Advanced)

*~A full experience premium menu with
“Tongue to Tail” concept together with premium cuts and
seafood touch~*