



初
半
懷
石



如月~弥生
Feb~March



Lunch ランチ

Lunch Course
ランチコース
\$120

MENU

Seasonal Cold Soup
季節のスープ



Cold Braised Ozaki Beef Salad with Sesame Sauce
冷製尾崎牛サラダ 胡麻和え



Ozaki Beef Meat ball with Homemade Tofu
Served in Clear Soup
尾崎牛ミートボール 自家製豆腐



Grilled Ozaki Beef
尾崎牛のグリル



Japanese Taro "Ebi Imo" Ozaki Beef Croquette
海老芋尾崎牛コロッケ



"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

Prices are subject to 7% GST and 10% Service Charge

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 premium cuts
accompanied with seasonal ingredients~*

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)

Prices are subject to 7% GST and 10% Service Charge