



初
牛
懷
石



長月 ~ 神無月
Sept ~ Oct



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 | Grated Radish | Chrysanthemum
尾崎牛 大根おろし 春菊



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 courses 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 using mixture of secondary cuts and
premium cuts ~*

MENU

Soup
お椀



Appetizer
前菜



Sukiyaki
すき焼き



Refresher
口直し



Braised Dish
煮物



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~*