



和
牛
像
石

水無月 ~ 文月
June ~ July



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 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



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 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~*

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