



初
年
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 Bamboo Shoot
尾崎牛タタキ 竹の子



Steamed Egg Custard “Chawan Mushi”

Minced Beef Thick Soup
茶碗蒸し 尾崎牛そぼろあん



Grilled Ozaki Beef
尾崎牛のグリル



Deep-Fried Ozaki Beef Popcorn
尾崎牛ポープコーン



“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~*