



## YAZAWA BEEF

(JAPANESE WAGYU BEEF, A5 GRADE)

ZABUTON (CHUCK FLAP)	60
MISUJI (OYSTER BLADE)	60
SANKAKU (CLOD)	48
TOMOSANKAKU (TRI TIP)	58
SHIN-SHIN (KNUCKLE)	50
RUMP (RUMP)	46
RUMBOSO (RUMP)	48
ICHIBO (CULOTTE)	52
NAKANIKU (CULOTTE)	45
KATA-KABURI (CHUCK ROLL)	45
MAKI-ROUSU (RIB EYE)	65
RIB-SHIN (RIB EYE)	65
KIRI-OTOSHI (MIXED YAZAWA BEEF)	48

ROUSU (LEAN BEEF)	38
KALBI (CHUCK RIB)	38

SHIN-ROUSU (CHUCK ROLL)	85
SIRLOIN (STRIPOIN)	130
TENDERLOIN	130
CHATEAUBRIAND (MIDDLE OF TENDERLOIN)	160



# YAKINIKU BBQ







## AUS WAGYU BEEF

TAN (OX TONGUE)	28
JO TAN (BEST CUT OF OX TONGUE)	38
HARAMI (HANGING TENDER OR OUTSIDE SKIRT)	28
JO KALBI (PREMIUM CHUCK RIB)	28

## VEGETABLE FOR GRILL

MORI-AWASE ASSORTED VEGETABLES	20
TAN-PIN ONE KIND OF THE VEGETABLES (PLEASE ASK)	8
NINNIKU YAKI GARLIC (WHOLE OR SLICED) WITH SESAME OIL FOR PAN-FRY	12

## PORK, CHICKEN

TON-TORO (PORK NECK)	18
KURO-BUTA KALBI (PORK BELLY)	26
KURO-BUTA PORK COLLAR	28
TORI MOMONIKU (CHICKEN THIGH)	16

## INTERNAL ORGANS

HATSU (HEART)	23
LIVER	23
MINO, MINO SAND (RUMEN)	26
GIARA (ABOMASUM)	26
GOPCHAG (SMALL INTESTINE)	26

