

# SUKIYAKI

Our signature Sukiyaki,  
finished with original soy-based sauce  
and raw sugar,  
has been loved for many years.



極 kiwami 14,700 Yen

和 nagomi 11,400 Yen

# Shabu-shabu

極 kiwami 14,700 Yen

和 nagomi 11,400 Yen

# Ishi-Yaki

(stone-grilled steak)

Fillet 16,870 Yen

Steak

Loin 11,400 Yen

Steak / grilled Shabu-Shabu/  
Steak and grilled Shabu-Shabu  
You can choose from the above

Lean Meat 10,450 Yen

Chef's Selection of Three Cuts for Today

Rice set (Rice, miso soup, and Japanese pickles) 600 Yen



# MORISHIMA Steak

At the Mourishima ranch,  
we raise Tajima-lineage heifers with great  
care, nurturing them for over thirty months  
in a calm, stress-free environment.  
Our chefs grill each slice of this carefully  
raised Omi beef with precision and respect.



## Fillet steak

200g 24,700 Yen

160g 19,860 Yen

120g 15,020 Yen

## Loin steak

200g 14,900 Yen

160g 12,020 Yen

120g 9,140 Yen

## Lean round steak

200g 10,900 Yen

160g 8,820 Yen

120g 6,740 Yen

Rice set (Rice, miso soup, and Japanese pickles) 600 Yen



# Course Selection

**豊穰** Hojo 25,000 Yen

The signature course of Omi Beef Mourishima, designed to offer the fullest expression of Omi beef's rich natural blessings

Reservation required at least two days in advance.

**八景** Hakkei 18,000 Yen

An eight-course menu showcasing the depth and character of Omi beef, enjoyed at a leisurely pace

Reservation required by the day before.

**瑞来** Mizuki 15,000 Yen

An original course that weaves together Omi Beef Mourishima and the chef's craftsmanship in a harmonious blend of Japanese and Western styles.

**萌木** Moegi 11,000 Yen

A light and balanced course that lets you enjoy the charm of Omi beef with ease.

We kindly request that all guests at the same table choose the same course.  
A 10% service charge applies to all courses.

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## Zen Set

**彩** Irodori Zen Set 7,700 Yen

A colorful selection of Omi beef small dishes, followed by a main course of loin steak and thin-sliced lean meat, finished to your taste at the table.

**炙** Aburi Zen Set 5,800 Yen

A set featuring thin-sliced lean meat to sear lightly at the table, accompanied by aburi beef nigiri and a selection of small dishes.



## Lunch Menu 11:00~14:00 (L.O.)

### Steak Set

Served with amuse, rice, and miso soup.

Loin steak 6,600 Yen

Lean round steak 3,900 Yen

Slow cooked Beef Stew Set 3,900 Yen

Includes a glass of red wine (or non-alcoholic red wine).

### Kids Menu

kids Steak Served with rice and soup. 3,500 Yen

kids Plate 2,200 Yen

### A La Carte

Misuji Sushi (Chuck Flap Sushi) 3,300 Yen

Aburi-yaki Sushi (Seared Sushi) 2,500 Yen

Grilled Miso-marinated Beef 2,970 Yen

Beef Cutlet (Japanese Style) 3,500 Yen

Slow-cooked Beef Stew 2,700 Yen

Roast Beef Salad 3,500 Yen

Kataifi Prawns Salad 2,700 Yen

Green Salad 880 Yen

