

## SUKIYAKI



極 -KIWAMI- ¥ 14,700  
和 -NAGOMI- ¥ 11,400

Amuse Main Dessert

※ A service charge of 10% will be added to the bill.

Rice set ¥600 (Rice,Miso soup,Pickles)

## SHABU-SHABU

極 -KIWAMI- ¥ 14,700  
和 -NAGOMI- ¥ 11,400

Amuse Main Dessert

※ A service charge of 10% will be added to the bill.

Rice set ¥600 (Rice,Miso soup,Pickles)

## ISHI-YAKI

Fillet Only Steak ¥ 16,350

Loin Please select your main course from ¥ 11,400  
Steak/Yaki-shabu/assortment of Steak and Yaki-shabu

Amuse Main Dessert

※ A service charge of 10% will be added to the bill.

Rice set ¥600 (Rice,Miso soup,Pickles)

We use omi-beef.

We get permission to provide raw meet as a raw meet handing facillity(cooking category) from the local health authority.(No500751)

•Generally,eating raw meat have a risk of food poisoning.

•We ask children,elderly people and people who are less resistanto to food poisoning to from eatig raw meat.

The avove prices include taxes.



# Menu

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<b>Lunch</b>	<b>¥7,000</b>	<b>Dinner</b>	<b>¥10,000</b>
Home made corned beef		Home made corned beef	
Biwamasu(trout) mi cuit		Biwamasu(trout) mi cuit	
Vichyssoise		Morishima Consomme	
Omi beef steak haché		Omi beef steak(Leanmeat)	
Dessert		Beef stroganoff	
Coffee/Tea		Dessert	
		Coffee/Tea	
	Leanmeat + ¥1,000		
	Loin + ¥2,000	Loin + ¥2,000	
	Fillet + ¥5,620	Fillet + ¥5,620	

## a la carte

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MORISHIMA Steak (120g)	Leanmeat	<b>¥6,500</b>
	Loin	<b>¥9,200</b>
	Fillet	<b>¥13,500</b>
Green Salad		<b>¥880</b>
Kataifi prawns salad		<b>¥2,700</b>
Roast beef salad		<b>¥3,500</b>
Assortment of appetizers		<b>¥2,750</b>
MORISHIMA Consommé		<b>¥2,000</b>
Slow-braised beef in red wine		<b>¥3,900</b>
Beef stroganoff with omlet rice		<b>¥2,200</b>
Wiener Schnitzel		<b>¥3,500</b>
Rice		<b>¥300</b>

The above prices include taxes. A 10% service charge will be added to the bill.