

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

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14,700 Yen 極 kiwami

nagomi

11,400 Yen

Shabu-shabu

極 kiwami

14,700 Yen

nagomi

11,400 Yen

Ishi-Yaki

(stone-grilled steak)

Fillet

16,350 Yen

Steak

Loin

11,400 Yen

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

amuse

main

dessert

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



MORISHIMA Steak

Enjoy the Omi-beef steak, expertly grilled by our chef.



Fillet steak	200g	20,300 Yen
	160g	16,340 _{Yen}
	120g	12,380 Yen
Loin steak	200g	13,700 Yen
	160g	11,060 Yen
	120g	8,420 Yen
Lean round steak	200g	10,400 Yen
	160g	8,420 Yen
	120g	6,440 _{Yen}

Rice set (Rice, miso soup, and Japanese pickles) $600 \ \text{Yen}$

[Limited quantity]

湖今 ここん ~kokon~

11,000 Yen

Sakizuke, Fish appetizer, Beef speciality, Main dish (steak and grilled shabu-shabu), Beef Chazuke(Japanise rice with broth), Dessert

彩 膳 ~irodori~

7,700 Yen

Cold shabu-shabu, Beef speciality, Beef stew, Main dish (steak) , Japanese steamed eggcustand, Tsukudani, Rice, Red miso soup

焼きしゃぶ膳 ~grilled shabu-shabu meal~ 5,800 Yen

Assorted japanese appetizers, Beef Sushi, Main dish (grilled shabu-shabu), Rice, Red miso soup

Steak lunch set

Lean round steak $3,900 \, \text{Yen}$

11:00~14:00 (L.O)

Loin +2,000 Yen

Filet +5,620 Yen

A la carte

Grilled miso-marinated beef	2,970 Yen
Cold shabu-shabu salad	2,500 Yen
Seared beef	2,500 Yen
Beef karaage Japanese-stye fried beef	2,200 Yen
Roast beef salad	3,500 Yen
Kataifi prawns salad	2,700 Yen
Green salad	880 Yen
Red wine stew	3,900 Yen
Slow-cooked beef shank stew	$2,370_{\text{Yen}}$
Beef cutlet	$3,\!300$ Yen
Deep fried prawn	2,200 Yen
Corn soup	880 Yen
Soy-simmered shredded beef	880 Yen
Beef Tsukudani	880 Yen
Kids plate	2,200 Yen
Nigirizushi	
Misuji Sushi (Chuck Flap Sushi)	$3,300_{\mathrm{Yen}}$

Our restaurant uses Omi beef.

Aburi-yaki Sushi (Seared Sushi)

We are certified as a facility authorized to handle raw meat (for consumption) and have obtained permission from the relevant public health office. (Permit No. 500751)



 $2,500_{Yen}$

[•] Consuming raw meat generally carries a risk of food poisoning.

Children, the elderly, and individuals with weaker resistance to foodborne illnesses should refrain from consuming raw meat

Menu

Lunch	¥7,000	Dinner		¥10,000
Home made corned beef Biwamasu(trout) mi cuit Vichyssoise Omi beef steak haché Dessert Coffee/Tea Leanmeat Loin Fillet	+ ¥1,000 + ¥2,000 + ¥5,620	Home made Biwamasu(t Morishima (Omi beef ste Beef strogar Dessert Coffee/Tea	rout) mi cu Consomme eak(Leanme	it
Timet	15,020		Tillet	15,020
a la carte				
MORISHIMA Steak (120g)	Leanmeat		¥6,500
		Loin		¥9,200
		Fillet		¥13,500
Green Salad				¥880
Kataifi prawns salad				¥2,700
Roast beef salad				¥3,500
Assortment of appetizers	3			¥2,750
MORISHIMA Consomm			¥2,000	
Slow-braised beef in red			¥3,900	
Beef stroganoff with omlet rice				¥2,200
Wiener Schnitzel				¥3,500
Rice				¥300