LUNCH MENU Lunch Time: 11:30 ~ 14:00



(Extra meat) (Double meat)

Bowl Lunch set



[Boiled	pork	bowl]
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Topping:Raw	egg	80yen
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		Extra meat	\(\rightarrow\) Double meat\(\rightarrow\)
Upper skirt bowl lunch set	¥1,190	+¥480	+¥960
Skirt bowl lunch set	¥990	+¥400	+¥800
Boiled pork bowl lunch set [With egg yolk]	¥1,190	+¥450	+¥900
Rump bowl lunch set	¥1,690	+¥700	+¥1,400
Aitchbone bowl lunch set Limited quantities	¥2,190	+¥950	+¥1,900

-Yakiniku(Barbecue) lunch set -



S (Aitchbone, Rump and UpperSkirt)	¥2,990	+¥1,270	+¥2,540
A (Aitchbone and UpperSkirt)	¥2,290	+¥920	+¥1,840
B (Rump and UpperSkirt)	¥1,990	+¥770	+¥1,540
C (Fatty pork neck and UpperSkirt)	¥1,490	+¥520	+¥1,040

- Steak lunch set



	120 g	180 g	240 g	300 g
Upper Skirt	¥1,890	¥2,660	¥3,430	¥4,200
Rump	¥2,590	¥3,660	¥4,730	¥5,800
Aitchbone	¥3,490	¥5,010	¥6,530	¥8,050
Sirloin	¥4,590	¥6,660	¥8,730	¥10,800

-Set Lunch -



[Boiled beef and vegetable in soy sauce]

Ginger pork lunch set · · · · · · · · · · · · · · · · · · ·	·····¥980
Japanese style fried chicken lunch set · · · · · · · · · · · · · · · · · · ·	·····¥980
Boiled beef and vegetable in soy sauce lunch set	·····¥1,290
Beef croquette & Minced beef cutlet lunch set	·····¥1,290

Drink -

Draft beer(Jukusen Premium)·····	¥690
Whisky & Soda ·····	¥650
Shochu high ball (Lemon, Grape fruit, Calpico, Oolong tea) · · · · · · · · · · · · · · · · · · ·	¥600
Soft drinks	¥430
(Iced coffee < black coffee>, Coke, Ginger ale, Orange juice, Grape fruit juice, Oolong tea)	

All our rump, aitchbone, and sirloin meats are Wagyu A5, the highest rank.

Rump

Rump follows sirloin, from the hip to the butt, and is known for its fillet-like tnderness and fine texture. They are highly valued for being such a tender red meat.





Aitchbone

Found around the "dimples" of the butt, only a limited amount is found per cattle. The well-balanced marbling provoides a rich, sweet flavor.

Sirloin

The king of all meats!

The only part of beef that received the honorable "sir" in front of its name. They are tender, juicy and sweet -- the perfect marbled beef.



"What is A5 ranked beef?

The A5 rank is given only to high quality beef that is extensively selected from the famous Wagyu which is already known for its marbling, color, shine, tenderness, high quality fat. Truly the best of the best.

