

鉄板焼

KUROSAWA 

DINNER MENU

Thank you for your understanding that the menu may be change without notice due to matter of ingredients.



SPECIAL DINNER COURSE

25,000yen

AMUSE – BOUCHE

Today's Amuse-Bouche

APPETIZER

Abalone Steak with Bourguignon Butter Sauce

SOUP

Seasonal Soup

SEAFOOD

Homard-Lobster 1/2

Please savor the chef's inspiration sauce.

VEGETABLES

Special Selected Sautéed Seasonal Vegetables

MAIN

Japanese Beef Tenderloin or Loin or Low-Fat Beef

RICE

Steamed Rice or Kurosawa style Fried Garlic Rice (+660yen)

DESSERT

Today's Chef's Sweets Ensemble

DRINK

KUROSAWA Blended Coffee or Tea

※The above prices are tax-inclusive. A separate service charge (10%) will be charged.

A - Course

10,500yen

AMUSE – BOUCHE

Assortment of Five Bite-Size Appetizers

SOUP

Seasonal Soup

VEGETABLES

Special Selected Sautéed Seasonal Vegetables

MAIN

~PLEASE CHOOSE ONE~

Japanese Beef Tenderloin or Sirloin or Low Fat Beef
(More meat can be ordered for an additional charge)

or

Season Fresh Fish Chef's Recommendation Dishes

RICE

Steamed Rice or Kurosawa style Fried Garlic Rice (+660yen)

DESSERT

Sweets Ensemble

DRINK

KUROSAWA Blended Coffee or Tea

B - Course

15,000yen

AMUSE – BOUCHE

Green Eggplant Gratin and Seasonal Fresh Fish Marinades

APPETIZER

Grilled Foie Gras and Newly Harvested Grilled Onion
With Balsamic Sauce

SEAFOOD

Fresh Seasonal Fish with Garlic-Parsley Persillade
With Couscous Salad and Champagne Sauce

VEGETABLES

Special Selected Sautéed Seasonal Vegetables

MAIN

Japanese Beef Tenderloin or Sirloin or Low Fat Beef
(More meat can be ordered for an additional charge)

RICE

Steamed Rice or Kurosawa style Fried Garlic Rice (+660yen)

DESSERT

Parfait of Mango Pudding and Mango Sorbet

DRINK

KUROSAWA Blended Coffee or Tea

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C - Course

20,000yen

AMUSE – BOUCHE

Today's Amuse-Bouche

APPETIZER

Grilled Foie Gras and Newly Harvested Grilled Onion

With Balsamic Sauce

SOUP

Seasonal Mini Soup

SEAFOOD

Homard-Lobster 1/2 or Japanese Rock Lobster 1/2(+3,000yen) or Abalone(+4,000yen)

Please savor the chef's inspiration sauce.

(Please ask our staff for Japanese rock lobster and abalone)

VEGETABLES

Special Selected Sautéed Seasonal Vegetables

MAIN

Japanese Beef Tenderloin or Sirloin or Low-Fat Beef

RICE

Steamed Rice or Kurosawa style Fried Garlic Rice (+660yen)

DESSERT

Today's Chef's Sweets Ensemble

DRINK

KUROSAWA Blended Coffee or Tea

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K - COURSE

12,850yen

AMUSE – BOUCHE

Assortment of Five Bite-Size Appetizers

FISH

Today's Fresh Fish Dishes Chef's Recommendation

VEGETABLES

Special Selected Sautéed Seasonal Vegetables

MAIN

Japanese Beef Tenderloin or Sirloin or Low Fat Beef
(More meat can be ordered for an additional charge)

RICE

Steamed Rice or Kurosawa style Fried Garlic Rice (+660yen)

DESSERT

Today's Chef's Sweets Ensemble

DRINK

KUROSAWA Blended Coffee or Tea

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BUTCHER COURSE

18,000yen

~A course full of vegetables and meet~

AMUSE – BOUCHE

Today's Amuse-Bouche

APPETIZER

Healthy Salad with Plenty of Seasonal Fresh Produce

VEGETABLES

Special Selected Sautéed Seasonal Vegetables

MAIN

Japanese Beef Tenderloin(160g) or Sirloin(200g)

or Low Fat Beef(230g)

(It's double the amount of the regular course)

RICE

Steamed Rice or Kurosawa style Fried Garlic Rice (+660yen)

DESSERT

Today's Chef's Sweets Ensemble

DRINK

KUROSAWA Blended Coffee or Tea

EARLY DINNER COURSE

11,550yen

[only Saturday and holidays]

Special course for customers arriving before 6:00 p.m.

AMUSE – BOUCHE

Today's Amuse-Bouche

APPETIZER

Today's KUROSAWA Special Hors d'oeuvre

SEAFOOD

Season Fresh Fish Chef's Recommended Dishes

VEGETABLES

Special Selected Sautéed Seasonal Vegetables

MAIN

Japanese Beef Tenderloin or Sirloin or Low Fat Beef

(More meat can be ordered for an additional charge)

RICE

Steamed Rice or Kurosawa style Fried Garlic Rice (+660yen)

DESSERT

Today's Chef's Sweets Ensemble

DRINK

KUROSAWA Blended Coffee or Tea

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