

櫻くろさわ

KEYAKI KUROSAWA



COURSE MENU

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



 BLACK PORK SHABU-SHABU COURSE

JPY 7,700

- 1ST APPETIZER
- HORS D'OEUVRE
- SHABU-SHABU

Ribs of Black Pork from
Kagoshima prefecture (80g)

Chuck Roll of Black Pork
from Kagoshima prefecture (80g)

Served with Japanese vinegar sauce, sesame sauce, salt and pepper
Potherb Mustard, Carrot and Shiitake Mushrooms
Rice dressed with Shabu-Shabu broth and Egg
served with Japanese pickles

- DESSERT

 BLACK BEEF SHABU-SHABU COURSE


JPY 9,900

- 1ST APPETIZER
- HORS D'OEUVRE
- SHABU-SHABU

Special Loin of Black Beef
from Kagoshima prefecture (140g)

Served with Japanese vinegar sauce, sesame sauce, salt and pepper
Potherb Mustard, Carrot and Shiitake Mushrooms
Rice dressed with Shabu-Shabu broth and Egg
served with Japanese pickles

- DESSERT

 BLACK BEEF & BLACK PORK
SHABU-SHABU COURSE

JPY 8,800

- 1ST APPETIZER
- HORS D'OEUVRE
- SHABU-SHABU

Special Loin of Black Beef
from Kagoshima prefecture (80g)

Ribs of Black Pork
from Kagoshima prefecture (80g)

Served with Japanese vinegar sauce, sesame sauce, salt and pepper
Potherb Mustard, Carrot and Shiitake Mushrooms
Rice dressed with Shabu-Shabu broth and Egg
served with Japanese pickles

- DESSERT

 KAISEKI COURSE "TOKUSEN"

JPY 5,500

- 1ST APPETIZER
- SASHIMI DISH
- GRILLED DISH
- WARM DISH
- SOBA NOODLE
- DESSERT

 KAISEKI COURSE "FU-RIN"

JPY 7,700

- HORS D'OEUVRE
- SOUP DISH
- SASHIMI DISH
- GRILLED DISH
- WARM DISH
- SOBA NOODLE
- DESSERT