

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

Enjoy Chef's Inspiration Sauce

VEGETABLES

Special Selected Sautéed Seasonal Vegetable

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 charge

A - Course

10,500yen

AMUSE – BOUCHE

Today's Amuse-Bouche

APPETIZER

Today's TOYOSU Fish Market
Stewed Seasonal Seafood and Winter Vegetables
in Bouillabaisse Style Sauce and Bread

VEGETABLES

Special Selected Sautéed Seasonal Vegetable

MAIN

~PLEASE CHOOSE~

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

Today's Marinade of Fresh Fish

And

Sesame Tofu with Fig Sauce

APPETIZER

Grilled Foie Gras and Duck Confit

in Mandarin Orange and Cardamom Flavored Madeira Sauce

With Burdock Stewed in Red Wine

SEAFOOD

Steamed Fresh Fish and Winter Vegetables

in Mushrooms-Flavored White Wine and Cream Sauce

VEGETABLES

Special Selected Sautéed Seasonal Vegetable

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

Tiramisu and Homemade Rich Caramel Ice Cream

With Fresh Fruits

DRINK

KUROSAWA Blended Coffee or Tea

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

C - Course

20,000yen

AMUSE – BOUCHE

Today's Amuse-Bouche

APPETIZER

Grilled Foie Gras and Duck Confit
in Mandarin Orange and Cardamom Flavored Madeira Sauce
With Burdock Stewed in Red Wine

SOUP

Seasonal Mini Soup

SEAFOOD

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

Enjoy Chef's Inspiration Sauce

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

VEGETABLES

Special Selected Sautéed Seasonal Vegetable

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

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

K - COURSE

12,850yen

AMUSE – BOUCHE

Today's Amuse-Bouche

APPETIZER

Today's Appetizer

FISH

Today's Fresh Fish Dishes Chef's Recommendation

VEGETABLES

Special Selected Sautéed Seasonal Vegetable

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

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

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 Vegetable

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

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

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 Vegetable

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

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