鉄柄焼 KUROSAWA _た。

LUNCH MENU

Desserts can also be prepared from +660 yen. You can also choose from dinner menu. Beef Hamburg Steak with Foie Gras

(Ten Limited Foods)

3,600yen

Green Salad

Today's Soup

Hamburg Steak

Steamed rice & MISO Soup (Fried Garlic Rice +660yen)

Coffee or Tea



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A Course

3,200yen

Green Salad

Sauteed Vegetables(Beans sprout)

Japanese Beef(Round) 100g or Sauteed Fresh Seafood from Fish Market

Steamed Rice & MISO Soup (Fried Garlic Rice +660yen)

Coffee or Tea

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"WAGYU" Steak Course

8,800yen

Green Salad

Today's Soup

Sauteed Seasonal Vegetables

Japanese Beef Tenderloin or Sirloin

Steamed Rice & MISO Soup (Fried Garlic Rice +660yen)

Coffee or Tea

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B Course

5,000yen

Appetizer

(Please choose from three kinds of inside by one goods)

Today's Soup Coloring seasonal salad Sauteed Fresh Seafood from Fish Market(+1,100yen)

Sauteed Vegetables

(Please choose from three kinds of inside by one goods) Japanese Beef(2type Round)120g

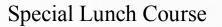
Japanese Beef Tenderloin or Sirloin (+2,200yen)

Steamed Rice & MISO Soup (Fried Garlic Rice+660yen)

Dessert (Ice Cream of fruit Source of Season)

Coffee or Tea

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11,000yen

APPETIZER Chef's Caprice Hors-d'oeuvre

> SOUP Today's Soup

SEAFOOD Fresh Seafood from Fish Market

VEGTABLES Sauteed Seasonal Vegetables

MAIN Japanese Beef Tenderloin or Sirloin

RICE Kurosawa style Fried Garlic Rice or Steamed Rice

> DESSERT Chef's Dessert Ensemble

> > DRINK Coffee or Tea

Holiday Lunch Menu (Only at Saturday and national holiday)

Mix Steak course(AKIRA)

5,500yen

Today's Appetizer

Sauteed Fresh Seafood from Fish Market

Hamburg Steak 90g and Japanese Beef (Sirloin)

Steamed Rice & MISO Soup (Fried Garlic Rice +660yen)

Dessert

Coffee or Tea

