

# 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

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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

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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

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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"

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JPY 5,500

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

 KAISEKI COURSE "FU-RIN"

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JPY 7,700

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