

永田町

NAGATACHO KURASAWA

黒澤



FLOOR SEATING MENU

Consumption tax is not included onto each price.

The menu may be change without notice due to matter of ingredients.

Thank you for your understanding.



MENU “SUGATA SAN-SHIRO” SHABU-SHABU COURSE WITH BLACK PORK

JPY 5,000

- 1ST APPETIZER
- SALAD
- COOKED DISH
- SHABU-SHABU

Ribs and loin of Black Pork from Kagoshima prefecture

Potherb Mustard, Carrot and Shiitake Mushrooms

Rice with Shabu-Shabu broth and Egg / Japanese pickles

- DESSERT

MENU “YUME” SHABU-SHABU COURSE WITH BLACK PORK

JPY 7,000

- 1ST APPETIZER
- SALAD
- COOKED DISH
- SHABU-SHABU

Ribs, Loin, Chuck Roll and Mince of Black Pork
from Kagoshima prefecture

Potherb Mustard, Carrot and Shiitake Mushrooms

Rice with Shabu-Shabu broth and Egg / Japanese pickles

- DESSERT

MENU “AKA-HIGE” SHABU-SHABU COURSE WITH BLACK PORK

JPY 8,000

- 1ST APPETIZER
- SALAD
- COOKED DISH
- SHABU-SHABU

Ribs, Loin, Chuck Roll, Special Loin and

Mince of Black Pork from Kagoshima prefecture

Potherb Mustard, Carrot and Shiitake Mushrooms

Rice with Shabu-Shabu broth and Egg / Japanese pickles

- DESSERT





MENU “KAGE-MUSHA” SHABU-SHABU COURSE
WITH BLACK BEEF

JPY 9,000

- 1ST APPETIZER
- SALAD
- COOKED DISH
- SHABU-SHABU

Special Marbling Loin of Black Beef from Kagoshima prefecture

Potherb Mustard, Carrot and Shiitake Mushrooms

Rice with Shabu-Shabu broth and Egg / Japanese pickles

- DESSERT

MENU “RAN” SHABU-SHABU COURSE
WITH BLACK BEEF

JPY 11,000

- 1ST APPETIZER
- SALAD
- COOKED DISH
- SHABU-SHABU

Special Marbling Loin and Marbling Spencer Roll of
Black Beef from Kagoshima prefecture

Potherb Mustard, Carrot and Shiitake Mushrooms

Rice with Shabu-Shabu broth and Egg / Japanese pickles

- DESSERT

MENU “ZEMBU-MORI” SHABU-SHABU COURSE WITH BLACK PORK AND BLACK BEEF

(FOR SATURDAYS AND HOLIDAYS ONLY)

JPY 7,500

- 1ST APPETIZER
- SALAD
- COOKED DISH
- SHABU-SHABU

Ribs, Loin, Chuck Roll and Special Loin of
Black Pork from Kagoshima prefecture
Special Marbling Loin and Marbling Spencer Roll of
Black Beef from Kagoshima prefecture
Potherb Mustard, Carrot and Shiitake Mushrooms
Rice with Shabu-Shabu broth and Egg / Japanese pickles

- DESSERT



MENU “TSUBAKI-SANJU-RO” SHABU-SHABU COURSE WITH BLACK PORK AND BLACK BEEF

JPY 8,000

- 1ST APPETIZER
- SALAD
- COOKED DISH
- SHABU-SHABU

Loin and Chuck Roll of Black Pork from Kagoshima prefecture
Special Marbling Loin of Black Beef from Kagoshima prefecture
Potherb Mustard, Carrot and Shiitake Mushrooms
Rice with Shabu-Shabu broth and Egg / Japanese pickles

- DESSERT

MENU “YOJIN-BO” SHABU-SHABU COURSE WITH BLACK PORK AND BLACK BEEF

JPY 10,000

- 1ST APPETIZER
- SALAD
- COOKED DISH
- SHABU-SHABU

Loin, Chuck Roll and Special Loin of Black Pork from
Kagoshima prefecture
Special Marbling Spencer Roll of Black Beef from
Kagoshima prefecture
Potherb Mustard, Carrot and Shiitake Mushrooms
Rice with Shabu-Shabu broth and Egg / Japanese pickles

- DESSERT

MENU “KAKUSHI-TORIDE NO SAN-AKUNIN” BLACK PORK AND BLACK BEEF ON STEAMING BASKET

JPY 9,000

- 1ST APPETIZER • SALAD • SCOOKED DISH
- STEAMING BASKET

Chuck Roll of Black Pork and Special Marbling Loin of Black Beef from Kagoshima prefecture
Eryngii, Soybean curd and Seasonal VegetablesRice, Miso soup, Japanese pickles

- DESSERT

MENU “SUPPON” (SOFT SHELLED TURTLE)

JPY 10,000

- 1ST APPETIZER • SMALL APPETIZER • COOKED DISH
- SUPPON SPECIALITIES

Simmered and preserved Liver in soy sauce and sugar/Egg Custard/Grilled Chuck/Fried Neck meat/Pot of soft
shelled turtle dressed with grilled onions and roasted Soymilk Skin/Risotto and Japanese pickles

- DESSERT

MENU “RASHO-MON” BLACK BEEF STEAK COURSE

JPY 12,000

- 1ST APPETIZER • HORS D’ OEUVRE • SOUP DISH • SASHIMI DISH
- GRILLED DISH

Special Marbling Loin of Black Beef accompanied with Seasonal Vegetables

- SALAD
- RICE
- DESSERT

BLACK SUITS OF ARMOR “KURO-ZONAE”

- SASHIMI DISH
- GRILLED DISH

RED SUITS OF ARMOR “AKA-ZONAE”

- SOUP DISH
- SASHIMI DISH
- GRILLED DISH

