

鉄板焼

KUROSAWA 

DINNER MENU

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



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## A - Course

9,900yen

### APPETIZER

Today's Seasonal Fresh Seafood Marinated and Crab Cream Croquette  
Homemade Smoked Colorful Vegetables with Anchovy Sauce

### SOUP

Today's Seasonal Soup

### VEGETABLES

Special Selected Sautéed Seasonal Vegetable

### MAIN (PLEASE CHOOSE)

Today's chef's recommendation Japanese Beef Tenderloin or Loin or Low Fat Beef

or

Season Fresh Fish Chef's Recommended Dishes

(You can increase the amount of meat. Please inquire of the staff.)

### RICE

Steamed Rice or Kurosawa style Fried Garlic Rice (+660yen)

### DESSERT

Petit Sweets Ensemble

### Drink

KUROSAWA Blended Coffee or Tea

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

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## B - Course

14,850yen

### AMUSE – GUEULE

Marinated Eggplant and Bonito with Vinegar MISO Sauce  
Hachimantai, IWATE Prefecture Special Smoked Salmon

### APPETIZER

Pan-fried Fresh Foie Gras with Balsamic Sauce Raspberry Flavor  
Chicken Breast Ham and Sweet Potato Dip

### SEAFOOD

Today's Seasonal Fresh Seafood sautéed and Black Rice Risotto  
Mushuroom and Burdock Chips with Green Curry Flavored Cream Sauce  
(You can change fish dishes to abalone for an additional fee. Please inquire of the staff.)

### VEGETABLES

Special Selected Sautéed Seasonal Vegetables

### MAIN

Japanese Beef Tenderloin or Sirloin or Low Fat Beef  
(You can increase the amount of meat. Please inquire of the staff.)

### RICE

Steamed Rice or Kurosawa style Fried Garlic Rice (+660yen)

### DESSERT

Autumn Sweets Ensemble

### DRINK

KUROSAWA Blended Coffee or Tea

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## C - Course

19,500yen

### AMUSE – BOUCHE

Today's Amuse-Bouche

### APPETIZER

Pan-fried Fresh Foie Gras with Balsamic Sauce Raspberry Flavor  
Chicken Breast Ham and Sweet Potato Dip

### SOUP

Seasonal Soup

### SEAFOOD

Lobster 1/2 From Canada or Abalone (+3,500yen) or Japanese Rock Lobster 1/2 (+1,000yen)  
Enjoy with Chef's Inspiration Sauce  
(Reservations only)

### VEGETABLES

Special Selected Sautéed Seasonal Vegetables

### MAIN

Japanese Beef Tenderloin or Sirloin or Low Fat Beef  
(You can increase the amount of meat. Please inquire of the staff.)

### RICE

Steamed Rice or Kurosawa style Fried Garlic Rice (+660yen)

### DESSERT

Pear Compote Red Wine Flavor with Herbal Tea Jelly  
and KUROSAWA'S Specialty Pear Sorbet

### DRINK

KUROSAWA Blended Coffee or Tea

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## K - COURSE

12,000yen

### AMUSE – BOUCHE

Today's Amuse-Bouche

### APPETIZER

Today's Seasonal Fresh Seafood Marinated and Crab Cream Croquette  
Homemade Smoked Colorful Vegetables with Anchovy Sauce

### SEAFOOD

Season Fresh Fish Chef's Recommended Dishes  
(You can change fish dishes to abalone for an additional fee. Please inquire of the staff.)

### VEGETABLES

Sautéed Seasonal Vegetables

### MAIN

Japanese Beef Tenderloin or Sirloin or Low Fat Beef  
(You can increase the amount of meat. Please inquire of the staff.)

### RICE

Steamed Rice or Kurosawa style Fried Garlic Rice (+660yen)

### DESSERT

Today's Chef's Sweets Ensemble

### DRINK

KUROSAWA Blended Coffee or Tea

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# BUTCHER COURSE

17,000yen

## AMUSE-GUEULE

Today's Amuse-Bouche

## APPETIZER

Colorful Vegetables Seasonal Salad  
With Homemade Dressing

## VEGETABLES

Special Selected Sautéed Seasonal Vegetables

## MAIN

Japanese Beef Tenderloin(160g) or Sirloin(200g)  
or  
Low Fat Beef(230g)

## RICE

Steamed Rice or Kurosawa style Fried Garlic Rice (+660yen)

## DESSERT

Today's Dessert Ensemble

## DRINK

KUROSAWA Blended Coffee or Tea

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