

鉄板焼

KUROSAWA 

GRAND MENU

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



SPECIAL DINNER COURSE

27,000yen

AMUSE – BOUCHE

Today's Amuse-Bouche

APPETIZER

Abalone Steak with Bourguignon Butter Sauce

SOUP

Seasonal Soup

SEAFOOD

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

Served with the Chef's Inspiration Sauce

(Advance reservation is required for Japanese Rock Lobster)

VEGETABLES

Special Selected Sautéed Seasonal Vegetables

MAIN

Japanese Beef Tenderloin or Loin or Low-Fat Beef

(Additional portions available upon request; additional charges apply)

RICE

Steamed Rice or Kurosawa style Fried Garlic Rice (+770yen)

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.

A - Course

12,000yen

AMUSE - BOUCHE

Today's Bite-Size Starter

APPETIZER

Seasonal Seafood and Spring Vegetables Salad
Rolled in Rice Paper
With SAKURA Flavoured Vinegar Rice

VEGETABLES

Special Selected Sautéed Seasonal Vegetables

MAIN

~Please choose any one~

Japanese Beef Tenderloin, Sirloin, or Low-Fat Beef
(Additional portions available upon request; additional charges apply)

or

Seasonal Fresh Fish Chef's Recommendation Dishes

RICE

Steamed Rice or Kurosawa style Fried Garlic Rice (+770yen)

DESSERT

Sweets Ensemble

DRINK

KUROSAWA Blended Coffee or Tea

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B - Course

16,000yen

AMUSE – BOUCHE

Seasonal Seafood and Spring Vegetables Salad

Rolled in Rice Paper

And

Today's Bite-Size Starter

APPETIZER

Grilled Foie Gras and Chicken Comfee in Open Pie

With Spring Vegetables in Madera Wine Sauce

SEAFOOD

Fresh Seasonal Fish with Spring Cabbage and Soup Tailoring

With Seaweed

VEGETABLES

Special Selected Sautéed Seasonal Vegetables

MAIN

Japanese Beef Tenderloin or Sirloin or Low-Fat Beef

(Additional portions available upon request; additional charges apply)

RICE

Steamed Rice or Kurosawa style Fried Garlic Rice (+770yen)

DESSERT

Rare Cheese Mousse and SAKURA Flavoured Yogurt Sorbet

With Berry Sauce

DRINK

KUROSAWA Blended Coffee or Tea

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C - Course

21,000yen

AMUSE – BOUCHE

Today's Bite-Size Starter

APPETIZER

Grilled Foie Gras and Chicken Comfee in Open Pie
With Spring Vegetables In Madera Wine Sauce

SOUP

Seasonal Mini Soup

SEAFOOD

Homard-Lobster 1/2 or Japanese Rock Lobster1/2(+3,000yen) or Abalone(+4,000yen)
Served with the Chef's signature sauce
(Advance reservation is required for Japanese Rock Lobster and Abalone)

VEGETABLES

Special Selected Sautéed Seasonal Vegetables

MAIN

Japanese Beef Tenderloin, Sirloin, or Low-Fat Beef
(Additional portions available upon request; additional charges apply)

RICE

Steamed Rice or Kurosawa style Fried Garlic Rice (+770yen)

DESSERT

Today's Chef's Sweets Ensemble

DRINK

KUROSAWA Blended Coffee or Tea

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K - COURSE

14,000yen

AMUSE - BOUCHE

Today's Bite-Size Starter

APPETIZER

Seasonal Seafood and Spring Vegetables Salad
Rolled in Rice Paper
With SAKURA Flavoured Vinegar Rice

FISH

Today's Fresh Fish Dishes Chef's Recommendation

VEGETABLES

Special Selected Sautéed Seasonal Vegetables

MAIN

Japanese Beef Tenderloin, Sirloin or Low Fat Beef
(Additional portions available upon request; additional charges apply)

RICE

Steamed Rice or Kurosawa style Fried Garlic Rice (+770yen)

DESSERT

Today's Chef's Sweets Ensemble

DRINK

KUROSAWA Blended Coffee or Tea

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BUTCHER COURSE

18,000yen

~A special tasting course featuring three kinds of premium Japanese beef~

AMUSE – BOUCHE

Today's Amuse-Bouche

APPETIZER

Healthy Salad with Plenty of Seasonal Fresh Produce

VEGETABLES

Special Selected Sautéed Seasonal Vegetables

MAIN

Japanese Beef Tenderloin (80g), Sirloin (50g), Low-Fat Beef (50g)

(Double the total amount of the regular course. Enjoy the distinct character of each cut.)

RICE

Steamed Rice or Kurosawa style Fried Garlic Rice (+770yen)

DESSERT

Today's Chef's Sweets Ensemble

DRINK

KUROSAWA Blended Coffee or Tea

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EARLY DINNER COURSE

13,000yen

[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

Seasonal Fresh Fish, Chef's Recommended Dishes

VEGETABLES

Special Selected Sautéed Seasonal Vegetables

MAIN

Japanese Beef Tenderloin or Sirloin or Low Fat Beef

(Additional portions available upon request; additional charges apply)

RICE

Steamed Rice or Kurosawa style Fried Garlic Rice (+770yen)

DESSERT

Today's Chef's Sweets Ensemble

DRINK

KUROSAWA Blended Coffee or Tea

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