

鉄板焼

KUROSAWA 

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



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

“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



This is a sample image.

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



This is a sample image.



This is a sample image.

Special Lunch Course

11,000yen

APPETIZER

Chef's Caprice Hors-d'oeuvre

SOUP

Today's Soup

SEAFOOD

Fresh Seafood from Fish Market

VEGETABLES

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



This is a sample image.