

# Premium Wagyu Beef Yakiniku Course ¥ 17,500

Enjoy a selection of rare premium wagyu cuts in this 10-course menu.

Meat is grilled to guests' liking on a smoke-free roaster at the table.

The course includes appetizers through to dessert for a complete dining experience.

3 kinds of seasonal appetizers

Assortment of kimchi

Vegetable salad

Wagyu nigiri sushi

Soup

(wakame seaweed soup or potage)

Lean wagyu steak cut

Seared sukiyaki sirloin

5 kinds of rare wagyu cuts

Closing dish

(Stone-grilled bibimbap or cold noodles or soup or rice)

Ice cream



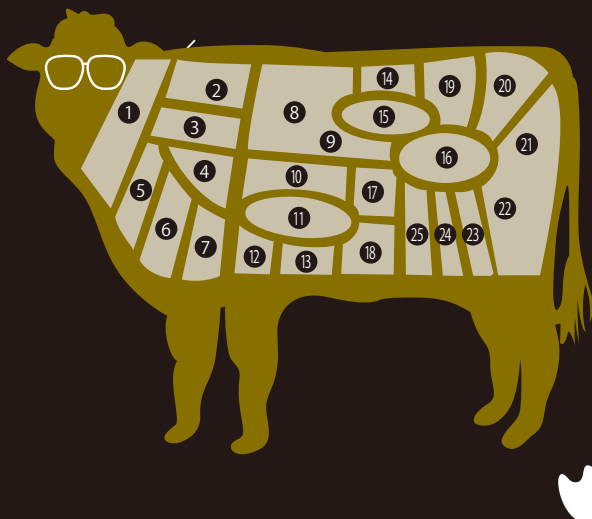
\*Photo is for illustrative purposes only.

Superb Wagyu beef hospitality

# Welcome to Wagyu Amiyaki Kaiseki Sizzler



## by part List of the Meat



- ① Neck
- ② Shoulder loin core
- ③ Chuck Flap
- ④ Chuck Rib
- ⑤ Beautifully marbled meat on the arms
- ⑥ Top Blade Muscle
- ⑦ Upper Oyster Blade
- ⑧ Rib roast
- ⑨ Rare part of rib roast
- ⑩ Kalbi
- ⑪ Inner Skirt steak
- ⑫ Medium-fleshed ribs
- ⑬ Top Kalbi
- ⑭ SirLoin
- ⑮ Fillet
- ⑯ inner thigh
- ⑰ Ribs near filet
- ⑱ Ribs around the base of the thigh
- ⑲ Rump
- ⑳ Rump Cap
- ㉑ Outside of thigh
- ㉒ Lateral meat of hind leg
- ㉓ Base of hind leg
- ㉔ Medial side of inner thigh
- ㉕ Hind leg medial flesh