



初
年
懷
石



睦月 ~ 如月
Jan ~ Feb



Lunch

ランチ

Lunch Course

ランチコース

\$120++

MENU

Seasonal Cold Soup

季節のスープ



Ozaki Beef | Burdocks

尾崎牛きんぴら



Deep-Fried Maitake Mushroom

Minced Beef Thick Soup

舞茸天ぷら 尾崎牛そぼろあんかけ



Grilled Ozaki Beef

尾崎牛のグリル



Braised Ozaki Beef

尾崎牛煮込



“Rosanjin” Style Ozaki Beef Sukiyaki

Soft Boiled Egg and Truffle

Served with Steamed Rice and Miso Soup

魯山人風尾崎牛すき焼き

温泉玉子 トリュフ

白ご飯と味噌汁

(Additional Egg at \$5)



Homemade Hokkaido Milk Ice Cream

自家製北海道牛乳アイス



Dinner course are available for lunch with pre-order in advanced

Dinner

ディナー

Ozaki Beef Course

尾崎牛コース

\$300++

*~ A full experience 10 courses menu with
“Tongue to Tail” concept together with mixture of secondary
cuts and premium cuts ~*

MENU

Soup

お椀



Appetizer

前菜



Sukiyaki

すき焼き



Refresher

口直し



Braised Dish

煮物



Dee-Fried Dish

揚げ物



Small Dish

小鉢



Grilled Dish

グリル



Noodle

麺類



Dessert

デザート

Omakase Course

おまかせコース

\$400 | \$450

(Required 2 Days Pre-Order In Advanced)

*~A full experience premium menu with
“Tongue to Tail” concept together with premium cuts and
seafood touch~*