



初
牛
懷
石



皐月～水無月
May～June



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 "Corned Beef" | Japanese Bamboo Shoot

尾崎牛コーンビーフ 竹の子



Ozaki Beef Hamburg on Crisp Wafer "Monaka"

尾崎牛ハンバーグ もなか



Grilled Ozaki Beef

尾崎牛のグリル

-Add \$30 Upgrade to Sirloin Cut-



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 Pre-Order In Advanced)

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