

Prix Fixe Steak Menu

■ Sirloin Steak Course I (140 g) ¥5000

■ Tenderloin Steak Course I (120 g) ¥6500

Course menu 1 TSUKUDANI: Sweetened Wagyu-beef boiled in soy sauce.

2 Roasted Wagyu-beef with ponzu sauce

3 Soup of the day

4 Wagyu Steak(sirloin or tenderloin)

5 Rice or Bread or OCHAZUKE(rice soaked in green tea)

6 Sherbet

7 Coffee or Tea

■ Sirloin Steak Course II (140 g) ¥6500

■ Tenderloin Steak Course II (120 g) ¥7500

■ MARUNAKA-beef Steak Course ¥10000

(Sirloin 140g or Tenderloin 120g)

■ MATSUSAKA-beef Steak Course I ¥15000

(Sirloin 160g or Tenderloin 120g)

■ MATSUSAKA-beef Steak Course II ¥20000

(Sirloin 200g or Tenderloin 150g)

Course menu 1 TSUKUDANI: Sweetened Wagyu-beef boiled in soy sauce.

2 Roasted Wagyu-beef with ponzu sauce

3 Soup of the day

4 Mini-shabu(thinly sliced beef boiled quickly with vegetable)

5 Wagyu Steak(sirloin or tenderloin)

6 Rice or Bread or OCHAZUKE(rice soaked in green tea)

7 Sherbet

8 Coffee or Tea

*Plus tax(8%) is required

Steak menu



■ Tenderloin(100g) ¥5000

Served with sweetened wagyu-beef/Salad/Sherber or Coffee or Tea

■ Tenderloin(150g) ¥6500

Served with sweetened wagyu-beef/Salad/Sherber or Coffee or Tea

■ Sirloin(170g) ¥5500

Served with Roasted wagyu-beef/Salad/Sherber or Coffee or Tea

■ MARUNAKA-beef Sirloin(170g) ¥8500

Served with Roasted wagyu-beef/Salad/Sherber or Coffee or Tea

■ MARUNAKA-beef Tenderloin(150g) ¥10000

Served with Roasted wagyu-beef/Salad/Sherber or Coffee or Tea

■ MATSUSAKA-beef Sirloin(170g) ¥15000

Served with Roasted wagyu-beef/Salad/Sherber or Coffee or Tea

■ MATSUSAKA-beef Tenderloin(150g) ¥15000

Served with Roasted wagyu-beef/Salad/Sherber or Coffee or Tea

*Plus tax(8%) is required

SUKIYAKI

Thin slices of wagyu-beef and various vegetables cooked with sweet soy sauce in a table top cast-iron pan.



Prix Fixe SUKIYAKI menu

- Wagyu-beef course(150g) ¥6500
- MARUNAKA-beef course(150g) ¥9000
- MATSUSAKA-beef course (120g) ¥15000
- MATSUSAKA-beef course (170g) ¥20000

Course Menu 1 Sweetened Wagyu-beef

- 2 Roasted Wagyu-beef with ponzu sauce
- 3 SUKIYAKI
- 4 Rinse or OCHAZUKE:Rice soaked in green tea
- 5 Sherbet
- 6 Coffee or Tea

*Plus tax(8%) is required

SUKIYAKI

Thin slices of wagyu-beef and various vegetables cooked with sweet soy sauce in a table top cast-iron pan.



■ Wagyu-beef SUKIYAKI ¥5500

Served with Sweetened Wagyu-beef , Sherbet or Coffee or Tea

■ MARUNAKA-beef SUKIYAKI ¥8500

Served with Roasted Wagyu-beef , Sherbet or Coffee or Tea

■ MATSUSAKA-beef SUKIYAKI ¥15000

Served with Roasted Wagyu-beef , Sherbet or Coffee or Tea

*Plus tax(8%) is required

SHABUSHABU

Thinly sliced Wagyu-beef boiled quickly with vegetables,
and dipped in Ponzu and sesame sauce.

(※PONZUsauce:Japanese sauce made primarily of soy sauce and citrus juice)



Prix Fixe SHABUSHABU menu

- Wagyu-beef course(150g) ¥6500
- MARUNAKA-beef course(150g) ¥9000
- MATSUSAKA-beef course (120g)¥15000
- MATSUSAKA-beef course(150g)¥20000

Course menu 1 Sweetened Wagyu-beef
2 Roasted Wagyu-beef with ponzu sauce
3 SHABUSHABU
4 Rice or Ochaduke(※Rice soaked in green tea)
5 Sharbet
6 Coffee or Tea

*Plus tax(8%) is required

SHABU-SHABU

Thinly sliced Wagyu-beef boiled quickly with vegetables,
and dipped in Ponzu and sesame sauce.

(※PONZUsauce:Japanese sauce made primarily of soy sauce and citrus juice)



■ Wagyu-beef Shabu-shabu ¥5500

Served with Sweetened Wagyu-beef , Sherbet or Coffee or Tea

■ MARUNAKA-beef Shabu-shabu ¥8500

Served with Roasted Wagyu-beef , Sherbet or Coffee or Tea

■ MATSUSAKA-beef Shabu-shabu ¥15000

Served with Roasted Wagyu-beef , Sherbet or Coffee or Tea

*Plus tax(8%) is required

YAKINIKU

Wagyu-beef and vegetables grilled on iron-plate



Prix Fixe YAKINIKU menu

■ YAKINIKU course ¥6000

(Loin100g/Tenderloin30g/Rib40g)

■ Wagyu-beef course ¥8500

(Loin100g/Tenderloin30g/Rib40g)

■ MARUNAKA-beef course ¥10000

(Loin100g/Tenderloin30g/Rib40g)

■ MATSUSAKA-beef course ¥20000

(Loin100g/Tenderloin30g/Rib40g)

- Course menu
- 1 Sweetened Wagyu-beef
 - 2 Roasted Wagyu-beef with ponzu sauce
 - 3 YAKINIKU
 - 4 Rice or Ochaduke(※Rice soaked in green tea)
 - 5 Sharbet
 - 6 Coffee or Tea

*Plus tax(8%) is required

YAKINIKU

Wagyu-beef and vegetables grilled on iron-plate



- Loin 100g ¥3000
- Superb Loin 100g ¥4000
- MATSUSAKA-beef Loin 100g ¥6000
- Rib 100g ¥3000
- Tenderloin 100g ¥4000
- Superb Tenderloin 100g ¥6000
- Ocean pearl Shrimp ¥1000
- Garlic ¥350

*Plus tax(8%) is required

Set Meal

All set meals come with Rice and Miso soup

- Grilled beef in sweet soy sauce and ginger ¥1700
- Sirloin steak set meal ¥3500
with Salad/Rice or Bread/Sherbet or Coffee or Tea
- Rosated beef with Ponzu sauce ¥1800
- Tenderloin beef cutlet sandwich set meal ¥3300
with Salad/Soup of the day/ Coffee or Tea
- Tenderloin beef cutlet sandwich ¥2800
- Sirloin beef cutlet ¥2000
- Tenderloin beef cutlet ¥3000
- Pork fillet cutlet ¥1500
- Pork loin cutlet ¥1500
- Ocean pearl fried prawn ¥2000
- Mixed fried set meal ¥1500
Fried prawn and pork fillet cutlet