

**GOURMET DON
RICE BOWLS FOR LUNCH**

Seasonal fresh salad, shiso leaves dressing

rice bowl

Tajima beef from Hyogo

Aitchbone 80g

grilled seasonal vegetables

miso soup, Japanese pickles

¥6,000

RURI

Marinated Junsai water shield, octopus, ginger

Seared bonito
miso garlic sauce

Seasonal fresh salad
Shiso leaves dressing

Japanese Kuroge wagyu beef
Fillet 50g
or
Loin 60g

Steamed white rice
miso soup, Japanese pickles

Fresh seasonal fruits

¥4,800

HISUI

Seared razor clam
marinated horseradish leaf, yam

Sautéed black rock fish
potato, watercress sauce

Seasonal fresh salad, plum dressing

Kuroge wagyu beef
Fillet 60g
or
Loin 80g

Steamed rice or fried garlic rice
miso soup, Japanese pickles

Sake lees blanc mange
strawberry rapped in Gyuhi mocha

¥8,000

SANGO

Marinated Junsai water shield, octopus, ginger

Seared razor clam
marinated Japanese horseradish leaf, yam

Seasonal fresh salad, plum dressing

Obanazawa beef from Yamagata
Fillet 60g
or
Loin 80g
grilled seasonal vegetables

Steamed white rice or fried beef garlic rice
miso soup, Japanese pickles

Sake lees blanc mange
strawberry rapped in Gyuhi mochi

¥10,000

A la carte

Appetizer

Seared razor clam ¥3,000
horseradish leaf, yam

Marinated Junsai water shield ¥2,000
octopus, ginger

Recommend dish

Seared beef ¥6,000

Sautéed Tokishirazu salmon ¥4,500
Japanese pickles

Sautéed rockfish ¥3,500
potato, watercress sauce

Salad

Seasonal fresh salad ¥1,500
plum dressing or Shiso leaves dressing

Vegetable

Steamed seasonal vegetables ¥3,000

Grilled seasonal vegetables ¥3,000

Wagyu

Kobe beef

Fillet 100 g ¥19,800

Loin 100 g ¥18,000

Chef's selection beef

Fillet 100 g ¥14,500~

Loin 100 g ¥12,000~

Kuroge wagyu

Fillet 100 g ¥10,000

Loin 100 g ¥9,000

Seafood

Japanese spiny lobster 300 g ¥12,000

Abalone 200 g ¥12,000

Prawn 2 pieces ¥6,000

Scallop 2 pieces ¥3,600

Rice

Fried beef garlic rice ¥2,500
miso soup, Japanese pickles

Fried vegetable rice ¥2,500
miso soup, Japanese pickles

Dessert

Sake lees blanc manger ¥1,700
strawberry rapped in Gyuhi mochi

Beef Journey **by Chef Yutaka Taniguchi**

Chef Taniguchi recently joined Hinokizaka as Chef de Cuisine – Teppanyaki, is creating a special menu for a new dining experience this summer. The tasting menu will be prepared live right in front of you, and will highlight ingredients that are sourced mostly from Kansai area, while only Kobe and Tajima beef will be served for a truly decadent indulgence.

Pickled Tajima beef tongue
Kobe beef fillet, consommé jelly, new ginger

Sirloin Kobe beef
roasted style

Tajima beef aitchbone, truffle
Sukiyaki style

Seasonal fresh salad
plum dressing

Kobe beef
Fillet 50g
or
Loin 60g
grilled seasonal vegetables

Steamed rice or fried Kobe beef garlic rice
miso soup, Japanese pickles

Seasonal fruits

¥20,000

KAEDE

Seared bonito
miso garlic sauce

Rock fish, clam, prawn dumpling soup

Seasonal fresh salad
shiso leaves dressing

Chef's selection Kuroge wagyu beef
Fillet 60g
or
Loin 80g
grilled seasonal vegetables

Steamed rice or fried beef garlic rice
miso soup, Japanese pickles

Sake lees blanc mange
strawberry rapped in Gyuhi mochi

¥15,000

KIRI

Seared razor clam
marinated horseradish leaf, yam, plum dressing

Sautéed Tokishirazu salmon
Japanese pickles

Sautéed prawn
kudzu sauce, ginger

Sautéed abalone
liver, watercress sauce

Obanzawa or Kobe beef
Fillet 60g
or
Loin 80g
grilled seasonal vegetables

Steamed rice or fried beef garlic rice
miso soup, Japanese pickles

Sake lees blanc mange
strawberry rapped in Gyuhi mochi

¥25,000

A la carte

Appetizer

Seared razor clam ¥3,000
horseradish leaf, yam

Marinated Junsai water shield ¥2,000
octopus, ginger

Recommend dish

Seared beef ¥6,000

Sautéed Tokishirazu salmon ¥4,500
Japanese pickles

Sautéed rockfish ¥3,500
potato, watercress sauce

Salad

Seasonal fresh salad ¥1,500
plum dressing or Shiso leaves dressing

Vegetable

Steamed seasonal vegetables ¥3,000

Grilled seasonal vegetables ¥3,000

Wagyu

Kobe beef

Fillet 100 g ¥19,800

Loin 100 g ¥18,000

Chef's selection beef

Fillet 100 g ¥14,500~

Loin 100 g ¥12,000~

Kuroge wagyu

Fillet 100 g ¥10,000

Loin 100 g ¥9,000

Seafood

Japanese spiny lobster 300 g ¥12,000

Abalone 200 g ¥12,000

Prawn 2 pieces ¥6,000

Scallop 2 pieces ¥3,600

Rice

Fried beef garlic rice ¥2,500
miso soup, Japanese pickles

Fried vegetable rice ¥2,500
miso soup, Japanese pickles

Dessert

Sake lees blanc manger ¥1,700
strawberry rapped in Gyuhi mochi