

SET MENU

Mukuge

7,000yen

- [Appetizers] 3 appetizers : Such as homemade Kimchi, Sai Namul, Boiled Beef Tongue, etc.
Aoyama Gaien Salad
Two kinds of Kuroge Wagyu sashimi (wagyu tataki, wagyu yukke)
- [Shio-yaki]
(Salt Grill) Premium Tongue with Salt, Cheek, Heart
- [Aburi]
(Sear) Assorted 3 rare cuts of beef of the day (marbled and lean cut)
Such as top blade, tri-tip, eye of knuckle, etc.
* Choose seasoning from Salt, Leek & Salt Marinade or Draft Marinade
- [Wrapping Vegetable] Sangchu and leaf lettuce with homemade miso
- [Staple Food] Homemade Morioka Reimen (Chilled Noodles) or
Ishiyaki (Stone grilled) Bibimbap with 7 kinds of Namul
- [Dessert] Today's Ice Cream
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Aoyama Gaien

9,500yen

- [Appetizers] 3 appetizers : Such as homemade Kimchi, Sai Namul, Boiled Beef Tongue, etc.
Aoyama Gaien Salad
Three kinds of Kuroge Wagyu sashimi
(wagyu sashimi, wagyu tataki, wagyu yukke)
- [Shio-yaki]
(Salt Grill) Special Select Tongue with Salt
3 assortment rare cuts of the day (lean cuts)
Chuck tender, Rump, Eye of Knuckle, etc.
- [Tare Yaki]
(Grilled with sauce) 3 assorted rare cuts of the day (marbled cuts)
Such as Zabuton (Chuck flap), Misuji (Top blade), Chuck Short Rib, etc.
- [Wrapping Vegetable] Sangchu and leaf lettuce with homemade miso
- [Staple Food] Homemade Morioka Reimen (Chilled Noodles) or
Ishiyaki (Stone grilled) Bibimbap with 7 kinds of Namul
- [Dessert] Today's Ice Cream

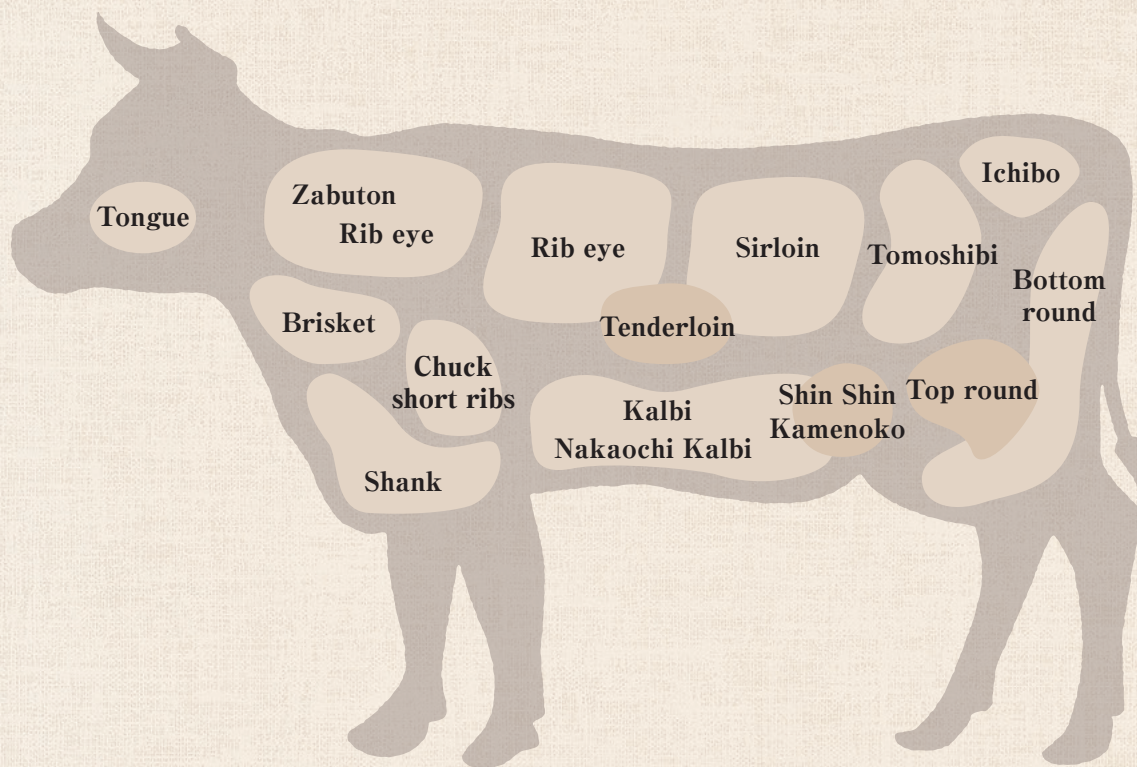


Premium

14,000yen

- [Appetizers] 3 appetizers : Such as homemade Kimchi, Sai Namul, Boiled Beef Tongue with Wasabi, etc.
 Aoyama Gaien Salad
 Five kinds of Kuroge Wagyu sashimi
 (wagyu sashimi, wagyu tataki, salted yukke wagyu, omasum sashimi)
- [Shio-yaki]
 (Salt Grill) Special Select Tongue with Salt
 Special Select raw Harami (Outside skirt)
- [Tare Yaki]
 (Grilled with sauce) 5 assorted rare cuts of the day (marbled, lean cuts)
 Such as Chuck flap, Top blade, Chuck Short Rib, Chuck tender, Rump, etc.
- [Wrapping Vegetable] Sangchu and leaf lettuce with homemade miso and salchitta
- [Special Select Grill] Sirloin - with select salt and wasabi -
- [Staple Food] Homemade Morioka Reimen (Chilled Noodles) or
 Ishiyaki (Stone grilled) Bibimbap with 7 kinds of Namul
- [Dessert] Sherbet of the season

Sirloin may be substituted with Tenderloin for an additional 1,500 yen or Chateaubriand for an additional 2,500 yen.



Tongue

The tongue of beef. The base of the tongue (tan moto) is a tender, fatty, marbled part of the tongue.

Zabuton (Chuck Flap)

A cut located near the neck. Characterized by its fine marbling, where the sweetness of the fat and the flavor of the meat can both be felt.

Misuji (Top Blade)

Meat located inside the shoulder blade. The most marbled part of the shoulder clod.

Togarashi (Chuck Tender)

Meat located on the outer side of the shoulder blade. The meat has a slightly coarse texture, but has a strong lean flavor.

Brisket

Concentrated lean meat with hardly a trace of fat. The flavor continues to seep out as it is chewed.

Kata Sankaku (Triceps Brachii)

The part from the shoulder to the upper part of the front leg. It is characterized by its light and refreshing flavor without being cloying.

Maki (Ribeye Cap)

The outer portion of ribeye wrapped around the core. It is juicy and rich in flavor.

Shin Shin (Eye of Round)

The center portion of the [shin tama] or bottom round. It is characterized by its tender texture in spite of its lean meat without much marbling.

Kamenoko (Knuckle)

The meat is truly red meat. You can sense the rich flavor every time you chew it.

Tomoshihi (Rump)

The rump is the part of the meat from the waist to the buttocks and thighs. The meat is tender with a fine texture. The fat is not cloying a very refined flavor.

Kalbi (Boneless Rib)

The part around the ribs. The most popular type of yakiniku meat.

Nakauchi Kalbi (Rib Fingers)

The meat between the ribs. The rich flavor keeps flowing with every bite.

Harami (Outside Skirt)

The diaphragm of beef, classified as an organ meat. The subtle flavor of the fat can also be moderately tasted.

Loin

A generic term for lean meat. It has little fat and has a light but elegant sweet flavor.

Sirloin

Sirloin is the meat in the middle of the back. It is juicy and tender with moderate amount of sinew.

Tenderloin

A rare lean part of the cattle, from which only a small amount can be obtained. It is characterized by its tenderness, fine texture, and minimal fat.

Chateaubriand

Chateaubriand is a rare part of the tenderloin, especially the center part with excellent quality. It is also known as an "illusive cut".

Horumon (Organ Meats)

In Japan, organ meats are known as horumon.

[Jo-mino]	Premium Rumen (First stomach)
[Shimacho]	Beef large intestine
[Hatsu]	Beef heart
[Marucho]	Beef small intestine
[Liver]	Beef liver
[Semmai]	Omasum (Third stomach)
