# お品書き

MENU

## SET MENU 定食

| | | |
|---|---|---|
| Specialty Premium Thick-cut Shonai Pork Loin Cutlet | 250g | ¥2,700 (¥2,970 tax inc) |
| Premium Shonai Pork Loin Cutlet | 200g | ¥2,500 (¥2,750 tax inc) |
| Shonai Pork Loin Cutlet | 150g | ¥2,300 (¥2,530 tax inc) |
| Ryuka Pork Fillet Cutlet | 120g | ¥2,500 (¥2,750 tax inc) |
| Premium Chicken Cutlet | | ¥1,800 (¥1,980 tax inc) |

※Our chicken KATSU are made with Tenderloin & Thigh.

## ASSORTED SET MENU 盛合わせ定食

| | | |
|---|---|---|
| Mixed Fry (Half Loin Cutlet, 1 Fillet Cutlet, 1 Meaty Fried Prawn) | | ¥2,700 (¥2,970 tax inc) |
| Premium Shonai Pork Loin Cutlet | 200g & 1 Fillet Cutlet | ¥2,700 (¥2,970 tax inc) |
| Shonai Pork Loin Cutlet | 150g & 1 Fillet Cutlet | ¥2,500 (¥2,750 tax inc) |
| Meaty Fried Prawn & Shonai Pork Loin Cutlet | 150g | ¥2,700 (¥2,970 tax inc) |
| Meaty Fried Prawn & 2 Fillets Cutlet | | ¥2,500 (¥2,750 tax inc) |
| Premium Chicken Cutlet & Half Pork Loin Cutlet | | ¥2,100 (¥2,310 tax inc) |
| Premium Chicken Cutlet & 1 Fillet Cutlet | | ¥2,100 (¥2,310 tax inc) |

※Our pork fillet are made with Okinawa "RYUKATON". ※Our chicken KATSU are made with Tenderloin & Thigh.

## A LA CARTE 単品

| | | | |
|---|---|---|---|
| Chicken Tenderloin Cutlet 1pc | ¥550 (¥605 tax inc) | Fillet Cutlet 1pc | ¥600 (¥660 tax inc) |
| Chicken Thigh Cutlet 1pc | ¥600 (¥660 tax inc) | Meaty Fried Prawn 1pc | ¥650 (¥715 tax inc) |

## DRINK ドリンク

| | | | |
|---|---|---|---|
| The Premium Malt's beer bottle (small size) | ¥600 (¥660 tax inc) | Black oolong tee | ¥250 (¥275 tax inc) |
| The Premium Malt's beer bottle (medium size) | ¥800 (¥880 tax inc) | Pepsi Cola | ¥250 (¥275 tax inc) |
| Non-alcoholic beer bottle | ¥500 (¥550 tax inc) | | |

SET MENU

# A5ランク 黒毛和牛カツ

*A5 Wagyu Beef Cutlet*

## ¥3,600（税込 ¥3,960）

おかわり自由
Refills available

羽釜ご飯、キャベツ、ゆず大根、お漬物
cooked rice, cabbage, grated daikon radish, pickles

厚とん
厚切り とんかつ
TONKATSU ATSUTON

## ・Wagyu Hamburg Cutlet Set Meal (3 pieces) ¥1,800

3 pieces of Wagyu Hamburg Cutlet・rice・tonjiru (pork miso soup)・cabbage

¥1,980(tax inc)

## | Additional Hamburg Cutlet (1 piece) ¥600

¥660(tax inc)

**Free Refills | Rice・Cabbage・Yuzu Daikon・Pickles**

*Please do not adjust the heat, as our staff will take care of it.
*Please be careful, as the iron plate becomes extremely hot.

Salt

specialty garlic soy sauce

Tonkatsu Sauce

### | Condiments that enhance the flavor of Hamburg Cutlet
ハンバーグカツを引き立てる調味料

| | |
|---|---|
| Green Chili Sauce | The sharp, refreshing heat pairs perfectly with Wagyu. |
| Yuzu Ponzu | Yuzu-scented ponzu with grated radish. A refreshing choice for a lighter meal. |
| Homemade Demi-glace Sauce | A specialty homemade demi-glace sauce crafted specifically to complement the Hamburg Cutlet. |

SPECIAL WAY TO EAT

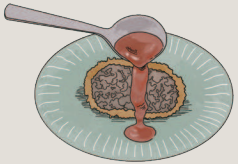
## ハンバーグカツの食べ方

### STEP 01 First Bite

Place the cut side facing down on the grill to lock in the overflowing juices. For your very first bite, please enjoy it with just a pinch of salt to savor the savory umami of the meat!

### STEP 02 Second Piece

Enjoy with your favorite condiments!



### STEP 03 At the end

Finish with our Homemad Demi-glace Sauce!

Allergy Information