

松の葉 前菜 お造り松の葉 前菜 お造り

室熟成和牛とのど黒会席

## Snow aged WAGYU BEEF and Nodoguro-KAISEKI 27,500yen per person

Japanese steamed egg pudding with zuwai-crab, Appetizer, Sashimi,

Grilled nodoguro dried overnight, Cooked food, Grilled Snow aged Wagyu beef sirloin, Premium Niigata-rice, Miso-soup, Pickles, Dessert

红雪蟹茶碗蒸・前菜・生鱼片・干黑(隔夜风干)・主菜・特选和牛菲力牛排・锅煮米饭・甜点

\*Minimum two-person order. \*Tax and service charge included.



## フィレステーキ変更オプション

「にいがた和牛」+1,650円 「厳選銘柄和牛」+2,750円

If you change to ※Niigata Wagyu beef fillet steak, it will cost an additional 1,650 yen ※Carefully selected Wagyu beef fillet steak, it will cost an additional 2,750 yen 若换成※新潟和牛菲力牛排需另行

支付 1,650 日元 ※严选和牛菲力牛排需另行支付 2,750 日元

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## Snow aged WAGYU BEEF and Seasonal ingredients -KAISEKI 35,200yen per person

Example / Pufferfish(Fugu) cuisine from December to March.

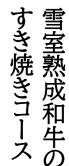
Japanese steamed egg pudding with *zuwai-*crab, Appetizer, Soup, Fugu Sashimi,

Fried Fugu, Hot pot of Fugu, Grilled Snow aged Wagyu beef sirloin,

Premium Niigata-rice, Miso-soup, Pickles, Dessert

松叶蒸红蟹茶碗蒸・开胃菜・铁生鱼片・炸河豚猪・河豚火锅盖饭・严选和牛沙朗牛排・锅煮米饭・水糕点

\*Minimum two-person order. \*Tax and service charge included.



季節の野菜 うどん 水菓子 本 室熟成和牛 日 0 サーロインすき焼き お造り

前菜

松の葉

Snow aged WAGYU BEEF Sukiyaki Course 24,200yen per person

Japanese steamed egg pudding with zuwai-crabAppetizer, Today's Dish, Sashimi, Snow aged Wagyu beef Sukiyaki, Udon noodle, Dessert 红雪蟹蒸鸡蛋饼・开胃菜・厨师推荐菜・生鱼片・寿喜烧・时令蔬菜・乌冬面・水甜点

\*Minimum two-person order. \*Tax and service charge included.

松の

葉

前菜

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Snow aged WAGYU BEEF Shabu-Shabu Course 24,200yen per person

Japanese steamed egg pudding with zuwai-crabAppetizer, Today's Dish, Sashimi, Snow aged Wagyu beef Shabu-Shabu, Udon noodle, Dessert 红雪蟹蒸鸡蛋饼・开胃菜・厨师推荐菜・生鱼片・涮火锅・时令蔬菜・乌冬面・水甜点