

TSUKI USAGI Halal Kobe Beef COURSE

Each course includes...

● Appetizers

● Tempura

● Dessert
Seasonal Fruit

● Sashimi

*If you don't like raw fish,
please let us know ASAP

● Halal Kobe Beef

Steak, Hoba Yaki or Yakiniiku

● Soup

● Rice / Miso Soup

*Garlic rice will be served for Steak course

Please choose the MAIN dish

(One of the three Kobe Beef styles below)

— STEAK —

The classic way to enjoy Kobe Beef.
Cook it to your preferred doneness
on your personal hot plate.

— HOBA YAKI —

Japanese traditional style. Grilled
beef on the magnolia leaf, with miso-
based sauce.

— YAKINIKU —

A popular Japanese way to enjoy
beef. Grill it yourself at the table for
a fun, interactive experience.

Then choose your cut of beef

(All prices include 150g of premium Halal Kobe Beef) * 10% tax included

Tenderloin (Filet) — ¥59,000

This prized cut is exceptionally tender,
with a clean, refined flavor and very little
fat. A top choice for those who value
elegance and subtlety in their beef.

Sirloin — ¥55,000

Experience the ultimate in prime marbled
meat: a melt-in-your-mouth sensation
with a sweet, succulent flavor.

Ribeye — ¥48,000

A marbled and tender meat. our top
recommendation for those seeking a melt-
in-your-mouth experience.

Rump — ¥24,500

Sourced from the rear leg and categorized
as lean meat, our rump cut offers the true
essence of beef flavor.

Flap / Flank — ¥19,800

A lean and flavorful cut from the lower
belly. Slightly chewy but rich in beefy
taste—perfect for those who enjoy a
hearty bite.

Round — ¥19,800

Beef Round is a cut from the rear leg, and
is categorized as lean meat. It's not as soft
as ribeye, but you can still enjoy the rich
taste of red meat.

Diced (of various cuts) — ¥18,000

Chef's choice of assorted cuts, served in
smaller pieces. Irregular in shape but full
of flavor—a smart way to enjoy Kobe
Beef.

Sliced (of various cuts) — ¥14,800

Thinly sliced cuts selected by the chef.
Light in texture, yet rich in the signature
flavor of Kobe Beef.

STEAK: 150g Sharing Course (For Two Guests)

This course is designed for two guests to share a 150g steak as the main dish.
All other dishes, from appetizers to desserts, are served individually to each guest.

Sirloin — ¥58,000 / Ribeye — ¥51,000

Includes a 150g steak (shared) and full course dishes for two.

※ All meals DO NOT contain alcohol, OR ANY pork-related ingredients.

※ We serve Halal certified "Kobe Beef"

※ We require customers without an order to pay a cover fee of 1100 yen.

— Halal Kobe Beef - A la carte MENU —

Rice and Soup Set

SUKIYAKI For 2 (300g) - ¥22,500

※reservation required

Steak or Hoba Yaki

Tenderloin (Filet) 150g — ¥56,500

Sirloin 150g — ¥52,500

Ribeye 150g — ¥45,500

Rump 150g — ¥22,000

Single Dish

Steak or Hoba Yaki

Tenderloin (Filet) 150g — ¥56,000

Sirloin 150g — ¥52,000

Ribeye 150g — ¥45,500

Rump 150g — ¥21,500

※ If a course meal is ordered for every guest,
an extra single dish is available at 25% off.

(Excludes sharing courses.)

— EXTRA MENU —

(10% tax included)

All Soft Drink - ¥480

- Oolong tea
- Coca-Cola
- Ginger Ale
- Orange juice
- Tomato juice
- Coffee
- Tea
- Jasmine Tea

Additional Dishes

- Assorted Tempura - ¥1,320
- Grilled Fish - from ¥1,320
- Rice - ¥310

※ No Outside Food or Beverage (except for Baby Food)