

TSUKI USAGI Halal Kobe Beef COURSE

150g Halal Kobe Beef for each courses unless otherwise specified

* 10% tax will be added to these price.

- STEAK Course -

Fillet Steak

¥35,000

The most tender cut of all beef. It has less fat compared to marbled meat, but is still very tender. Also it has the rich taste of red meat.

Sirloin Steak

¥29,000

The best of all prime cut marbled meat. You can experience a 'melt-in-your-mouth' feeling and the sweetness of the fat.

Fillet Cut Steak

¥20,000

A filet steak, cut into bite-sized pieces. You can still taste a tender cut at a reasonable price.

Prime Assorted Steak

¥18,000

Bite-sized cuts from ribeye and chuck roll. You can enjoy the soft meat and the sweetness of the fat.

Ribeye Steak

¥18,500

A marbled and tender meat. Our top recommendation if you want to try a tender meat that melts in your mouth.

Round Steak

¥13,000

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.

Assorted Steak

¥11,000

Cut from various parts (mainly lean meat). You can enjoy several kinds of textures in the same dish.

- HOBA YAKI Course -

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

Marbled meat

¥18,000

A marbled and tender meat, usually cut from sirloin, ribeye and chuck roll. Our first recommendation if you want to try soft and juicy marbled beef.

Lean(red) meat

¥13,000

A lean meat, usually cut from beef round. A bit harder than marbled meat, but you can still enjoy the rich taste of red meat.

- SUKIYAKI Course -

Japanese traditional style. Sliced beef, vegetables, tofu, and shiitake mushrooms cooked with a broth of soy sauce and sugar in a pot.

Minimum order - 2 person or more.

Marbled meat - ¥15,000

This marbled and tender meat is usually cut from chuck roll (part of the shoulder). Our first recommendation if you want to try soft and juicy marbled beef.

Lean (red) meat - ¥12,000

A Cut from "beef round, Brisket, Clod". A bit harder than marbled meat, but you can still enjoy the rich taste of red meat.

Halal Kobe Beef Course - CONTENTS -

●Appetizers

●Soup

*not included in Sukiyaki Course

●Sashimi

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

●Tempura

●Halal Kobe Beef

Steak, Hoba Yaki or Sukiyaki

●Rice / Miso Soup

*Garlic rice will be served for Steak course

●Dessert

Seasonal Fruit

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

※We serve Halal certified "Kobe Beef"

— EXTRA MENU —

(8% tax excluded)

All Soft Drink - ¥350

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

Additional Dishes

- Assorted Tempura - ¥1,200
- Grilled Fish - from ¥1,200
- Rice - ¥280

*Extra beef - ¥ASK

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