

MENU

BEEF TONGUE タン

◎Tax is included

- 1 Beef AGO (Jaw) Tongue (Salt / Miso) ¥ 850**
Slightly greasy part at the base of a tongue
アゴタン (塩 / 味噌) たんの根元の少し脂の強い部位
- 2 Beef Tongue ¥ 1,400**
牛タン
- 3 Thick-sliced Beef Tongue ¥ 1,800**
厚切りタン



3 Thick-sliced Tongue

BEEF RED MEAT 牛赤肉

- 4 Skirt Steak (Salt / Miso) ¥ 1,100**
ハラミ (塩 / 味噌)
- 5 Boneless Short Rib (Salt / Miso) ¥ 1,150**
カルビ (塩 / 味噌)
- 6 Loin (Salt / Miso) ¥ 1,300**
ロース (塩 / 味噌)
- 7 Thick-sliced Aitchbone (Salt / Miso) ¥ 1,550**
厚切りイチボ (塩 / 味噌)



7 Thick-sliced Aitchbone

ASSORTMENTS 盛り合わせ

- 8 AKANIKU-mori (Salt / Soy basting Sauce) ¥ 1,700**
[Loin · Skirt Steak · Boneless Short Rib]
赤肉盛 (塩 / たれ) [ロース · ハラミ · カルビ]
- 9 YAMI-mori (Salt / Yakiniku BBQ Sauce) Small ¥ 1,250**
[Assorted beef, pork and chicken offal] Large ¥ 1,820
闇盛り (塩 / たれ) [牛 · 豚 · 鶏内臓盛り合わせ] Extra-Large ¥ 2,920



8 AKANIKU-mori

SALAD サラダ

- 10 KAZU-salad ¥ 550**
Shredded Cabbage with Original Dressing
和サラダ オリジナルドレッシングのキャベツの千切りサラダ

Meals 丼のご飯

- 11 NIKU MABUSHI MESHU (For approx. 2 persons) ¥ 900**
Chopped Beef on Rice with Dashi Soup *Served in a heated stone pot
肉まぶし飯 (約 2 名様分)

[Recommended way to eat]

- 1 Eat it as it is or wait till it is crisply roasted. そのまま食べても、おこげを待って食べてもよし
- 2 Eat it with condiments and dashi soup. 薬味と出汁を入れて食べてもよし
- 3 Eat it with wasabi. わさびを入れて食べてもよし

Original T-shirts are available for sale! ¥3,200
オリジナルTシャツを販売してます!

Horumon Kazu