熊本あか牛
しゃぶしゃぶ 甲梅

SHABU-SHABU KOUBAI

MENU

All photos are for illustrative purposes only.

*Our rice is prepared using carefully selected Japanese-grown rice.

SHABU SHABU

雅 MIYABI

〈250g of meat〉
¥25,000

- Four Types of Appetizers, Assorted Vegetables and Condiments
- Two-Cut Assortment of Akaushi Wagyu Beef (Ribroast & Inside Round)
- Seasonal Dish
- Charcoal-Grilled Akaushi Wagyu Tenderloin with a Hint of Smoke
- Five-Cut Assortment of Akaushi Wagyu Beef
(Sirloin, Aitchbone, Chuck Shortrib, Top Blade & Chuck Flap)
- Choice of Rice Dish (served with Japanese Pickles and Miso Soup)
or Chilled Yukiyagi Somen Noodles from Kumamoto
- Dessert

Please chose the similar type of set

RECOMMENDED

Add Meat Sushi to Any Course
for an Additional ¥1,200.

SHABU-SHABU

Please chose the similar type of set

KASUMI

〈240g of meat〉 ¥18,000

- Four Types of Appetizers, Assorted Vegetables and Condiments
- Two-Cut Assortment of Akaushi Wagyu Beef (Ribroast & Inside Round)
- Seasonal Dish
- Four-Cut Assortment of Akaushi Wagyu Beef (Sirloin, Aitchbone, Chuck Shortrib & Chuck Flap)
- Choice of Rice Dish (served with Japanese Pickles and Miso Soup) or Chilled Yukiyagi Somen Noodles from Kumamoto
- Dessert

AOI

〈210g of meat〉 ¥13,000

- Four Types of Appetizers, Assorted Vegetables and Condiments
- Three-Cut Assortment of Akaushi Wagyu Beef (Ribroast, Inside Round & Aitchbone)
- Seasonal Dish
- Choice of Rice Dish (served with Japanese Pickles and Miso Soup) or Chilled Yukiyagi Somen Noodles from Kumamoto
- Dessert

KANADE

〈170g of meat〉 ¥9,500

- Four Types of Appetizers, Assorted Vegetables and Condiments
- Two-Cut Assortment of Akaushi Wagyu Beef (Ribroast & Inside Round)
- Choice of Rice Dish (served with Japanese Pickles and Miso Soup) or Chilled Yukiyagi Somen Noodles from Kumamoto
- Dessert

PORK-SHABU-SHABU

RIN

〈240g of meat〉 ¥11,000

- Four Types of Appetizers, Assorted Vegetables and Condiments
- Two-Cut Assortment of Kagoshima Nanshu Kurobuta Pork (Chuck eye roll & Belly)
- Seasonal Dish
- Choice of Rice Dish (served with Japanese Pickles and Miso Soup) or Chilled Yukiyagi Somen Noodles from Kumamoto
- Dessert

All prices include tax, and the service fee is charged separately.

SUKI YAKI

桜 SAKURA

〈300g of meat〉
¥25,000

- Four Types of Appetizers, Assorted Vegetables
- Two-Cut Assortment of Akaushi Wagyu Beef
  (Ribroast & Top Blade)
- Seasonal Dish
- Charcoal-Grilled Akaushi Wagyu Tenderloin with a Hint of Smoke
- Three-Cut Assortment of Akaushi Wagyu Beef
  (Sirloin, Aitchbone & Chuck Flap)
- Rice Dish, Japanese Pickles and Miso Soup
- Dessert

Please chose the similar type of set

RECOMMENDED

Add Meat Sushi to Any Course
for an Additional ¥1,200.

SUKIYAKI

Please chose the similar type of set

HANA

〈290g of meat〉 ¥19,000

- Four Types of Appetizers, Assorted Vegetables
- Two-Cut Assortment of Akaushi Wagyu Beef (Ribroast & Top Blade)
- Three-Cut Assortment of Akaushi Wagyu Beef (Sirloin, Aitchbone & Chuck Shortrib)
- Seasonal Dish
- Rice Dish, Japanese Pickles and Miso Soup
- Dessert

AKANE

〈250g of meat〉 ¥16,000

- Four Types of Appetizers, Assorted Vegetables
- Two-Cut Assortment of Akaushi Wagyu Beef (Ribroast & Top Blade)
- Akaushi Wagyu Beef (Sirloin)
- Seasonal Dish
- Rice Dish, Japanese Pickles and Miso Soup
- Dessert

MAI

〈200g of meat〉 ¥13,000

- Four Types of Appetizers, Assorted Vegetables
- Akaushi Wagyu Beef (Sirloin)
- Rice Dish, Japanese Pickles and Miso Soup
- Dessert

All prices include tax, and the service fee is charged separately.

LUNCH MENU

SHABU-SHABU SET

〈150g of meat〉 ¥8,000

- Three Types of Appetizers,
  Assorted Vegetables and Condiments
- Four-Cut Assortment of Akaushi Wagyu Beef
  (Sirloin, Ribroast, Aitchbone & Inside Round)
- Seasonal Dish
- Choice of

  Rice Dish (served with Japanese Pickles and Miso Soup)

  or Chilled Yukiyagi Somen Noodles from Kumamoto
- Dessert

SUKIYAKI SET

Two Types of Appetizers,
Assorted Vegetables, Rice Dish and Dessert

「KIWAMI」 premium

■ Akaushi Wagyu Beef
Two-Variety Platter
(Tenderloin,Ribroast)

〈180g of meat〉 ¥9,500

■ Akaushi Wagyu Beef(Ribroast)

〈190g of meat〉 ¥6,000

All prices include tax, and the service fee is charged separately.

LUNCH MENU

TEPPAN-YAKI

Three Types of Appetizers,salad
Condiments, Rice Dish and Dessert

- Chateaubriand
  〈120g of meat〉 ¥11,000
- Tenderloin
  〈120g of meat〉 ¥8,000
- Sirloin
  〈160g of meat〉 ¥7,000
- Chuck eye roll
  〈160g of meat〉 ¥5,000

HITSUMABUSHI SET

Two Types of Appetizers,
Condiments,pickles,misosoup and Dessert

「KIWAMI」 premium

- Akaushi Wagyu beef Tenderloin & SHIGURENI
  〈120g of meat〉 ¥8,000

- Today's Akaushi Wagyu beef & SHIGURENI
  〈100g of meat〉 ¥3,900

KUMAMOTO ASO SPECIALITY

AKAUSHI BEEF STEAK BOWL

Limited to 10 servings

Hot Spring Egg, Assorted Condiments,
Miso Soup & Pickles.

〈100g of meat〉 ¥2,900

RECOMMENDED

Add Meat Sushi to Any Course
for an Additional ¥1,200.

ADD-ONS

Aitchbone (Akaushi Wagyu Beef)	〈80g〉	¥4,000
Top Blade (Akaushi Wagyu Beef)	〈80g〉	¥4,000
Ribroast (Akaushi Wagyu Beef)	〈130g〉	¥5,000
Chuck Flap (Akaushi Wagyu Beef)	〈80g〉	¥5,500
Chuck Shortrib (Akaushi Wagyu Beef)	〈60g〉	¥5,500
Sirloin (Akaushi Wagyu Beef)	〈110g〉	¥6,000
Vegetable Assortment		¥1,800

All prices include tax, and the service fee is charged separately.

À LA CARTE

Grilled Cut Beef Steak on an Aso Lava Plate

Tenderloin〈120g〉 ¥7,000

Sirloin〈160g〉 ¥6,000

Top blade〈160g〉 ¥5,000

Charcoal-Grilled Chateaubriand with a Hint of Smoke

〈60g〉 ¥7,000

Slow-Cooked Roast Beef with a Hint of Cold Smoke

¥2,500

Akaushi Wagyu Beef Sushi ¥1,700