

Omi beef seasonal Japanese set course

Appetizers

Grilled sesame tofu

Otsukuri of fresh raw fish

Grilled Omi beef round
by stone oven
60g / 100g

Cooked white rice with a earthen pot
or Japanese style paella and pickles

Dessert of Bonsai
as Ninja's heirloom

4,000 yen / 6,000 yen

Sirloin +2,000 yen
Tenderloin +4,000 yen

Kuroge wagyu steak gozen 3,000 yen

Iga beef or Omi beef steak 100g

Small boul, salad, rice, pickles, miso soup

Drink or ice cream

Omi beef NINJA set course

Ninja's treasure chest

Fire turban shell on salt mountain

Grilled silver cod fish and vegetables
by brazier-style



Grilled Omi beef round
by stone oven
100g

Cooked white rice with a earthen pot
or Japanese style paella and pickles

Dessert of Bonsai
as Ninja's heirloom

6,000 yen

Sirloin +2,000 yen
Tenderloin +4,000 yen

 A la carte of Omi beef 

100g Round 3,000 yen/ Sirloin 6,000 yen/ Tenderloin 8,000 yen

150g Round 5,000 yen/ Sirloin 9,000 yen/ Tenderloin 12,000 yen

Meat sushi 2 pieces 1,500 yen

Omi beef steak set course

Appetizers

Meat sushi

Grilled sesame tofu

Grilled Omi beef round
by stone oven
100g / 150g / 200g

Cooked white rice with a earthen pot
or Japanese style paella and pickles

Dessert of Bonsai
as Ninja's heirloom

100g 8,000 yen
Sirloin +2,000 yen
Tenderloin +4,000 yen

150g 10,000 yen
Sirloin +3,000 yen
Tenderloin +5,000 yen

200g 12,000 yen
Sirloin +4,000 yen
Tenderloin +6,000 yen

Prices are subject to consumption tax / Please let us know if you have any food allergies or restrictions.
We have Vegetarian set course / Menus and ingredients are subject to change depending on seasonal availability.