



貞山 (A5 Sendai Beef)

TEIZAN 7 dishes

前菜 Appetizers

Japanese Crab Roe tofu

沙拉 Salad

Thin-Sliced Black Sea Bream Salad with Perilla Sauce

魚介料理 fish and shellfish dishes

Tilefish with Sea Urchin Sauce

煮物 Simmered dish

Japanese Corn Mochi Topping with Crab Sauce

和牛 Wagyu

Sendai Beef Sirloin (100g) with Seasonal Vegetables

※ Also Can Plus 600 dollars to be changed to Filet 100g

食事 Rice

Fried Rice with Eel / Sendai Miso Soup / Pickles

※7/1~8/15

Also Can Plus 200 dollars to be changed to Eel Rice Bowl

甜點 Dessert

Seasonal Dessert



阿武隈 (Wagyu Beef Steak)

ABUKUMA 7 dishes

前菜 Appetizers

Japanese Crab Roe tofu

沙拉 Salad

Thin-Sliced Black Sea Bream Salad with Perilla Sauce

魚介料理 fish and shellfish dishes

Tilefish with Sea Urchin Sauce

煮物 Simmered dish

Japanese Corn Mochi Topping with Crab Sauce

和牛 Wagyu

Wagyu Beef Sirloin (100g) with Seasonal Vegetables

※ Also Can Plus 400 dollars to be changed to Filet 100g

食事 Rice

Fried Rice with Eel / Sendai Miso Soup / Pickles

※7/1~8/15

Also Can Plus 200 dollars to be changed to Eel Rice Bowl

甜點 Dessert

Seasonal Dessert



北上 (Diced Wagyu Beef Steak)

KITAKAMI 7 dishes

前菜 Appetizers

Japanese Crab Roe tofu

沙拉 Salad

Thin-Sliced Black Sea Bream Salad with Perilla Sauce

魚介料理 fish and shellfish dishes

Tilefish with Sea Urchin Sauce

煮物 Simmered dish

Japanese Corn Mochi Topping with Crab Sauce

和牛 Wagyu

Diced Wagyu Beef Steak (120g) with Seasonal Vegetables

食事 Rice

Fried Rice with Eel / Sendai Miso Soup / Pickles

※7/1~8/15

Also Can Plus 200 dollars to be changed to Eel Rice Bowl

甜點 Dessert

Seasonal Dessert





鳴瀬 (Seafood dish)

NARUSE 7 dishes

前菜 Appetizers

Japanese Crab Roe tofu

沙拉 Salad

Thin-Sliced Black Sea Bream Salad with Perilla Sauce

魚介料理 fish and shellfish dishes

Tilefish with Sea Urchin Sauce

煮物 Simmered dish

Japanese Corn Mochi Topping with Crab Sauce

海鮮 Seafood dish

Ise Lobster with Aomori Garlic Sauce

or

Grilled Abalone with Aomori Garlic Sauce

食事 Rice

Fried Rice with Eel / Sendai Miso Soup / Pickles


※7/1~8/15

Also Can Plus 200 dollars to be changed to Eel Rice Bowl

甜點 Dessert

Seasonal Dessert





定禪寺 (A 5 Sendai Beef)

JOUZENZI 8 dishes

先付 Amuse bouche

Japanese Corn Tofu

前菜 Appetizers

Cold Smoked Salmon

Salt-pickled Sea Squirt

Chrysanthemum with Crab

Agar with Egg

Simmered Scallops with Japanese Pepper

Grilled Matsuzaka Pork in soy sauce koji

椀物 Soup

Summer Squash with Shrimp and Vegetables

御凌 Side dish

Grilled Wagyu Beef Meatball and Potato Mochi
with Grated Daikon Radish Dashi

海鮮 Seafood dish

Ise Lobster with Aomori Garlic Sauce

or

Grilled Abalone with Aomori Garlic Sauce

和牛 Wagyu

Sendai Beef Sirloin (100g) with Seasonal Vegetables

※ Also Can Plus 600 dollars to be changed to Filet 100g

食事 Rice

Fried Rice with Eel / Sendai Miso Soup / Pickles

※7/1~8/15

Also Can Plus 200 dollars to be changed to Eel Rice Bowl

甜點 Dessert
Seasonal Dessert





宮城野 (A 5 Sendai Beef)

MIYAGINO 7 dishes

先付 Amuse bouche

Japanese Corn Tofu

前菜 Appetizers

Cold Smoked Salmon

Salt-pickled Sea Squirt

Chrysanthemum with Crab

Agar with Egg

Simmered Scallops with Japanese Pepper

Grilled Matsuzaka Pork in soy sauce koji

椀物 Soup

Summer Squash with Shrimp and Vegetables

海鮮 Seafood dish

Ise Lobster with Aomori Garlic Sauce

or

Grilled Abalone with Aomori Garlic Sauce

和牛 Wagyu

Sendai Beef Sirloin (100g) with Seasonal Vegetables

※ Also Can Plus 600 dollars to be changed to Filet 100g

食事 Rice

Fried Rice with Eel / Sendai Miso Soup / Pickles

※7/1~8/15

Also Can Plus 200 dollars to be changed to Eel Rice Bowl

甜點 Dessert
Seasonal Dessert





広瀬 (Wagyu Beef Steak)

HIROSE 8 dishes

先付 Amuse bouche

Japanese Corn Tofu

前菜 Appetizers

Cold Smoked Salmon

Salt-pickled Sea Squirt

Chrysanthemum with Crab

Agar with Egg

Simmered Scallops with Japanese Pepper

Grilled Matsuzaka Pork in soy sauce koji

椀物 Soup

Summer Squash with Shrimp and Vegetables

御凌 Side dish

Grilled Wagyu Beef Meatball and Potato Mochi
with Grated Daikon Radish Dashi

海鮮 Seafood dish

Ise Lobster with Aomori Garlic Sauce

or

Grilled Abalone with Aomori Garlic Sauce

和牛 Wagyu

Wagyu Beef Sirloin (100g) with Seasonal Vegetables

※ Also Can Plus 600 dollars to be changed to Filet 100g

食事 Rice

Fried Rice with Eel / Sendai Miso Soup / Pickles

※7/1~8/15

Also Can Plus 200 dollars to be changed to Eel Rice Bowl

甜點 Dessert
Seasonal Dessert





新寺 (Wagyu Beef Steak)

SHINTERA 7 dishes

先付 Amuse bouche

Japanese Corn Tofu

前菜 Appetizers

Cold Smoked Salmon

Salt-pickled Sea Squirt

Chrysanthemum with Crab

Agar with Egg

Simmered Scallops with Japanese Pepper

Grilled Matsuzaka Pork in soy sauce koji

椀物 Soup

Summer Squash with Shrimp and Vegetables

海鮮 Seafood dish

Ise Lobster with Aomori Garlic Sauce

or

Grilled Abalone with Aomori Garlic Sauce

和牛 Wagyu

Wagyu Beef Sirloin (100g) with Seasonal Vegetables

※ Also Can Plus 600 dollars to be changed to Filet 100g

食事 Rice

Fried Rice with Eel / Sendai Miso Soup / Pickles

※7/1~8/15

Also Can Plus 200 dollars to be changed to Eel Rice Bowl

甜點 Dessert
Seasonal Dessert





TEPPANYAKI DINNER
NTD 3800

青葉 (Japanese Wagyu Short course)

AOBA 6 dishes

先付 Amuse bouche

Japanese Corn Tofu

椀物 Soup

Summer Squash with Shrimp and Vegetables

海鮮 Seafood dish

Ise Lobster with Aomori Garlic Sauce

or

Grilled Abalone with Aomori Garlic Sauce

和牛 Wagyu

Wagyu Beef Sirloin (100g) with Seasonal Vegetables

※ Also Can Plus 600 dollars to be changed to Filet 100g

食事 Rice

Fried Rice with Eel / Sendai Miso Soup / Pickles

※7/1~8/15

Also Can Plus 200 dollars to be changed to Eel Rice Bowl

甜點 Dessert

Seasonal Dessert





晚翠 (Seafood dish)

BANSUI 8 dishes

先付 Amuse bouche

Japanese Corn Tofu

前菜 Appetizers

Cold Smoked Salmon

Salt-pickled Sea Squirt

Chrysanthemum with Crab

Agar with Egg

Simmered Scallops with Japanese Pepper

Grilled Matsuzaka Pork in soy sauce koji

椀物 Soup

Summer Squash with Shrimp and Vegetables

御凌 Side dish

Grilled Wagyu Beef Meatball and Potato Mochi
with Grated Daikon Radish Dashi

海鮮 Seafood dish

Ise Lobster with Aomori Garlic Sauce

or

Grilled Abalone with Aomori Garlic Sauce

海鮮 Seafood dish

Gentian Grouper

with Sea Urchin Sauce and Seasonal Vegetables

食事 Rice

Fried Rice with Eel / Sendai Miso Soup / Pickles

※7/1~8/15

Also Can Plus 200 dollars to be changed to Eel Rice Bowl

甜點 Dessert
Seasonal Dessert

