

RECOMMEND

KOBE BEEF



Kobe beef is recognized as the finest meat worldwide. Because the marbling is easy to enter, it produces the softest, most mellow texture.



🇯🇵 Hyogo
KOBE BEEF STEAK

Roast 脊肉

180g ¥16,280

🇯🇵 Hyogo
KOBE BEEF CUT STEAK

Roast 脊肉

180g ¥13,200

Hokkaido Wagyu



I grew up in Hokkaido's favorable climate and rich nature. Enjoy beef from all over the world.



🇯🇵 Hokkaido beef
FURANO WAGYU STEAK

Roast 脊肉

The umami of the meat and the umami of the fat are brought out to the fullest, and the fatty meat melts in your mouth.

180g ¥7,150

🇯🇵 Hokkaido beef
SHIRAOI WAGYU STEAK

Roast 脊肉

It is characterized by fine marbling, a good balance of lean and fatty meat, and very tender meat.

180g ¥7,150

🇯🇵 Hokkaido beef
LAKE MASHU WAGYU STEAK

Roast 脊肉

The meat is soft and has a refreshing taste with a good balance of lean meat and marbling.

180g ¥7,150

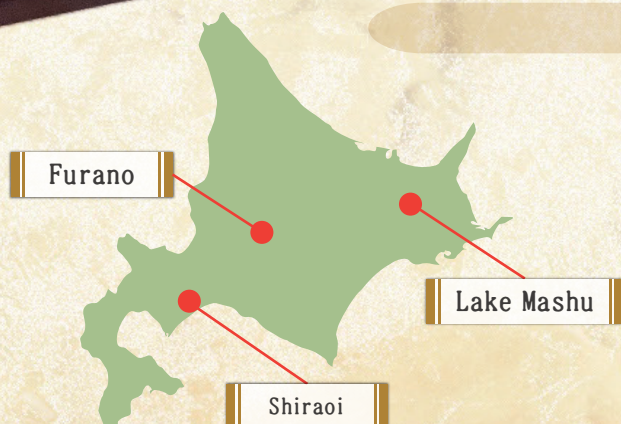
3 types of Hokkaido wagyu You can taste it all at once!!



● Hokkaido beef
**HOKKAIDO WAGYU
BEEF TASTING SET**

*This will be served as a cut steak.

180g **¥7,150**



This is a great value set where you can enjoy Furano Wagyu beef, Shiraoi beef, and Lake Mashu Wagyu beef raised all over the vast area of Hokkaido.