

## § Cut-To-Order Steaks §

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**Domestic Beef**

Rib Sirloin Steak	100g/¥4,070	150g/¥6,105	200g/ ¥8,140
Fillet Steak	100g/¥4,620	150g/¥6,930	200g/ ¥9,240

**Japanese Wagyu Beef**

Sirloin Steak (Noto Wagyu)	100g/¥6,050	150g/¥9,075	200g/¥12,100
Fillet Steak	100g/¥6,600	150g/¥9,900	200g/¥13,200

**Special Japanese Wagyu Beef**

Fillet Steak	100g/¥7,370	150g/¥11,000	200g/¥14,740
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## § Rice Set §

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**Rice Set**

Salad, Steamed Rice, Miso Soup, Pickles

¥770

**Garlic Rice Set**

Salad, Garlic Rice, Miso Soup, Pickles

¥1,430

## § Recommended Drinks §

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### *Alcoholic Drinks*

Draft Beer (M)	.....	¥880
Draft Beer (S)	.....	¥660
Wine by the Glass (Red, White)	.....	¥770 ~
Hot Sake (Kaden)	..... 180ml	¥1,870
Cold Sake (Kuroobi Yuyu)	..... 300ml	¥1,870
Kaga Umeshu (Plum Wine)	.....	¥880

### *Non-Alcoholic Drinks*

Oolong Tea	.....	¥550
Suntory Black Oolong Tea	.....	¥715
Orange Juice	.....	¥550
Ginger Ale	.....	¥550
Coca Cola	.....	¥550
San Pellegrino (Sparkling Mineral Water)	..... 500ml	¥990
Non-Alcoholic Beer	.....	¥715

※All prices above include tax.

## § Steak Set Menu §

Salad

Beef Steak

Please choose the meat and cut from the below.

Rice, Miso Soup, Pickles

\* Imported Beef (Fillet) \*

100g	¥2,530
150g	¥3,410
200g	¥4,290

\* Domestic Beef (Sirloin) \*

100g	¥3,960
150g	¥5,280
200g	¥6,600

\* Domestic Beef (Fillet) \*

100g	¥4,620
150g	¥6,380
200g	¥8,140

\* Japanese Beef Noto Wagyu (Sirloin) \*

100g	¥6,380
150g	¥8,580
200g	¥10,780

\* Japanese Wagyu Beef (Fillet) \*

100g	¥6,820
150g	¥9,460
200g	¥12,100

\* Special Japanese Wagyu Beef (Fillet) \*

100g	¥7,150
150g	¥9,900
200g	¥12,650

※You can change from white rice to garlic rice for an additional 770 yen.

※All prices above include tax.

## Noto beef

We use local Noto beef for our Kuroge Wagyu\* sirloin steaks. These cows have been painstakingly reared in Noto, a region surrounded by the sea and mountains, blessed with beautiful nature and a moderate climate. Noto beef is characterized by its fine texture and high-quality fat — don't miss this opportunity to try it!

## § SESERAGI Course §

Appetizer

Salad

Beef Steak

Please choose the meat and cut from the below.

Rice, Miso Soup, Pickles

Dessert

Coffee

<input type="checkbox"/>	<b>Domestic Beef</b>		
	Rib Sirloin Steak	100g ¥4,620	130g ¥5,390
	Fillet Steak	100g ¥5,280	130g ¥6,380
<input type="checkbox"/>	<b>Japanese Wagyu Beef</b>		
	Sirloin Steak (Noto Wagyu)	100g ¥7,040	130g ¥8,250
	Fillet Steak	100g ¥7,480	130g ¥9,020
<input type="checkbox"/>	<b>Special Japanese Wagyu Beef</b>		
	Fillet Steak	100g ¥7,810	130g ¥9,460

※You can change from white rice to garlic rice for an additional 770 yen.

## § Recommended drinks §

### Alcohol Drinks

Draft Beer (M)	¥880
Draft Beer (S)	¥660
Wine by the Glass (Red, White)	¥770~
Hot Sake (180ml)	¥1,870
Cold Sake (300ml)	¥1,870
Umeshu (Plum Wine)	¥880

### Non-Alcohol Drinks

Oolong Tea	¥550
Black Oolong Tea	¥715
Orange Juice	¥550
Ginger Ale	¥550
Coca Cola	¥550
San Pellegrino (Sparkling Mineral Water)	
500ml	¥990
Coffee	¥550
Non-Alcoholic Beer	¥715

※All prices above include tax.

## Noto beef

We use local Noto beef for our Kuroge Wagyu\* sirloin steaks. These cows have been painstakingly reared in Noto, a region surrounded by the sea and mountains, blessed with beautiful nature and a moderate climate. Noto beef is characterized by its fine texture and high-quality fat — don't miss this opportunity to try it!

### § Noto Wagyu Dinner Course §

Appetizer

Salad

Beef Steak

Please choose from the list on the right.

Rice, Miso Soup, Pickles

Dessert

Coffee or Tea

### Noto Wagyu (Sirloin)

Please choose your size of steak.

1 2 0 g      ¥8,580

1 5 0 g      ¥10,230

1 8 0 g      ¥11,550

### § Rokkakudo Dinner Course §

Appetizer

Salad

Beef Steak

Please choose from the list on the right.

Rice, Miso Soup, Pickles

Dessert

Coffee or Tea

### Domestic Beef

Sirloin 120g...¥6,380 / 150g...¥7,480

Fillet 120g...¥7,040 / 150g...¥8,250

### Japanese Wagyu Beef

Fillet 120g...¥9,350 / 150g...¥11,000

### Special Japanese Wagyu Beef

Fillet 120g...¥10,450 / 150g...¥12,100

## § Beef Steak & Fresh Abalone Dinner Course §

### Appetizer

Sauteed of Fresh Abalone

Salad

Beef Steak 100g

Please choose from the list  
on the right.

Rice, Miso Soup, Pickles

Dessert

Coffee or Tea

### Domestic Beef

Sirloin Steak	¥10,450
Fillet Steak	¥11,550

### Japanese Wagyu Beef

Sirloin Steak (Noto Wagyu)	¥12,100
Fillet Steak	¥13,200

### Special Japanese Wagyu Beef

Fillet Steak	¥13,750
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## § SESERAGI Dinner Course §

### Appetizer

Sautéed Seafood

and Vegetables

Salad

Beef Steak 100g

Please choose from the list  
on the right.

Rice, Miso Soup, Pickles

Dessert

Coffee or Tea

### Domestic Beef

Sirloin Steak	¥7,700
Fillet Steak	¥8,250

### Japanese Wagyu Beef

Sirloin Steak (Noto Wagyu)	¥9,570
Fillet Steak	¥9,900

### Special Japanese Wagyu Beef

Fillet Steak	¥11,000
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※You can change from white rice to garlic rice for an additional 770 yen.

※All prices above include tax.

## 「Seafood teppanyaki」

<b>Abalone</b> 活あわび	¥6. 600
<b>Today's Meat fish</b> 本日の魚料理	¥2. 200
<b>The prawn with Chili sauce</b> 有頭海老 六角堂特製チリソース添え	¥2. 530
<b>Scallops</b> 帆立貝柱	¥2. 200
<b>Squid</b> アオリイカ	¥1. 980

## 「Recommended」

<b>Wheat Glutens</b> 焼き生麩 (4色)	¥1. 320
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## ◆◆◆ Grilled vegetables ◆◆◆

<b>Shiitake mushroom</b> しいたけ	¥880
<b>Potatoes</b> じゃがいも	¥660
<b>Onion</b> 玉ねぎ	¥660

※All the above price are tax-included.