

Course



Manpuku omakase (chef's choice) course

万福のおまかせコース

Enjoy sampling many delicious flavors.

The menu is subject to availability.

1 ¥4,500 course

¥4,950

4,500円コース

This course is recommended for those who prefer a lighter meal. You can enjoy many different flavors little by little.

Sashimi (1 item)
Grilled beef tongue (1 item)
Grilled beef (2 items)
Beef offal (1 item)
Pork offal (2 items)
Appetizer (1 item)
Pickled dish (1 item)
Salad (1 item)
Side dish (1 item)
Dessert (1 item)
Total 12 items

2 ¥5,500 course

¥6,050

5,500円コース

This our most popular course.

You can enjoy a full range of specially selected flavors and delicacies.

Sashimi (2 items)
Grilled beef tongue (1 item)
Grilled beef (3 items)
Beef offal (1 item)
Pork offal (2 items)
Appetizer (1 item)
Pickled dish (1 item)
Salad (1 item)
Side dish (1 item)
Closing savory dish (rice and noodles). Four options available.
Dessert (1 item)
Total 15 items

3 ¥6,500 course

¥7,150

6,500円コース

This course includes our very finest ingredients. Enjoy the chef's special selection.

Sashimi (3 items)
Grilled beef tongue (1 item)
Specially selected grilled beef (3 items)
Beef offal (2 items)
Appetizer (1 item)
Pickled dish (1 item)
Salad (1 item)
Side dish (1 item)
Closing savory dish (rice and noodles). Four options available.
Dessert (1 item)
Total 15 items

4 Chef's special course

¥8,800

大将スペシャルコース

Enjoy our ultimate course made with the finest selected wagyu beef and seasonal ingredients.
Reservations required.

Sashimi (2 items)
Local fish sashimi (1 item)
Beef tongue (1 item)
Specially selected grilled beef (4 items)
Seafood or offal (1 item)
Appetizer (1 item)
Pickled dish (1 item)
Salad (1 item)
Side dish (1 item)
Closing savory dish (rice and noodles). Four options available.
Dessert (1 item)
Total 15 items

We can adjust the menu to suit your preferences e.g. serving dishes without offal.

The sashimi on our menu is cooked at a low temperature, grilled, parboiled, or otherwise heat-treated.



Horumon Manpuku omakase (chef's choice) course

ホルモン万福のおまかせコース

Enjoy sampling many delicious flavors.

The menu is subject to availability.

5 ¥4,300 course

¥4,730

4,300円コース

This course is recommended for those who prefer a lighter meal. You can enjoy many different flavors little by little.

Sashimi (1 item)
Grilled beef tongue (1 item)
Grilled beef (2 items)
Beef offal (1 item)
Pork offal (2 items)
Appetizer (1 item)
Pickled dish (1 item)
Salad (1 item)
Side dish (1 item)
Stewed offal (1 item)
Dessert (1 item)
Total 13 items

6 ¥5,300 course

¥5,830

5,300円コース

Our most popular course!

You can enjoy a full range of specially selected flavors and delicacies.

Sashimi (2 items)
Grilled beef tongue (1 item)
Grilled beef (3 items)
Beef offal (1 item)
Pork offal (2 items)
Appetizer (1 item)
Pickled dish (1 item)
Salad (1 item)
Side dish (1 item)
Stewed offal (1 item)
Closing savory dish (rice and noodles). Four options available.
Dessert (1 item)
Total 16 items

The all-you-can-drink deal is limited to customers ordering our course menus. 90 minutes ¥2,200 (¥2,420 tax incl.),
30 minutes extension ¥500 (¥550 tax incl.)

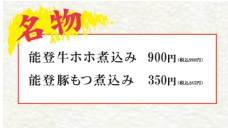
牛舌タン塩	1,200円	大將一本釣り	1,200円
タシ	1,500円	舌刺身	1,200円
厚切上タン塩	1,800円	ローストビーフ	1,200円
パワハラ牛舌	800円	黒タンさし	1,200円
パワハラ牛舌	1,200円	上ミノ湯引き	1,200円
モモランプ	1,800円	ハツさし	900円
ヒレシヤトー	2,300円	牛もつ湯引き刺し	500円
ヒレ(先)	2,300円		
ロース(サーロイン)	2,300円	能登牛赤身盛り	900円
能登牛100%ウインナー	900円	能登牛もつ盛り	300円

Meat

- 7 Scallion & tongue with salt** ¥1,650
ネギタン塩
- 8 Tongue with salt** ¥1,650
タン塩
- 9 Thick-cut premium tongue with salt** ¥1,980
厚切上タン塩
- 10 Beef rib fingers** ¥880
バラ山 (中おち)
- 11 Skirt steak** ¥1,650
ハラミ (サガリ)
- 12 Rump** ¥2,200
モモ (ランプ)
- 13 Chateaubriand** ¥3,080
ヒレ (シャトー)
Tenderloin (center part)
- 14 Tenderloin (outer part)** ¥2,530
ヒレ (頭、先)
- 15 Kalbi (chuck rib)** ¥2,420
カルビ (三角バラ)
- 16 Sirloin** ¥3,080
ロース (サーロイン)
- 17 100% Noto beef sausage** ¥990
能登牛100%ウインナー

Sashimi

- 刺身
The sashimi on our menu is cooked at a low temperature, grilled, parboiled, or otherwise heat-treated.
- 18 Chef's line-caught sashimi** ¥1,320 ~
大將一本釣りお刺身
 - 19 Roast beef sashimi** ¥1,650 ~
ローストビーフさし
 - 20 Japanese Black beef tongue sashimi** ¥1,650 ~
黒タンさし
 - 21 Blanched premium tripe** ¥1,320 ~
上ミノ湯引き
 - 22 Heart sashimi** ¥990
ハツさし
 - 23 White omasum (cow's third stomach)** ¥990
白センマイ
 - 24 Blanched beef offal sashimi** ¥550
牛もつ湯引き刺し



Our famous dishes

名物

25 Noto beef cheek stew

能登牛ホホ煮込み

¥990

26 Noto pork offal stew

能登豚もつ煮込み

¥385

Yamagata beef offal

【山形牛ホルモン】

Ingredients and dishes are subject to availability.

27 Beef large intestine

牛テッチャン(大腸)

¥990

28 Beef small intestine

牛シロ(小腸)

¥990

29 Beef abomasum (cow's fourth stomach)

牛アカセン(第四胃)

¥990

30 Beef heart

牛ハツ(心臓)

¥990

31 Beef liver

牛レバ(肝臓)

¥1,100

32 Beef premium tripe

上ミノ(国産)

¥1,210

33 Mixed offal platter 250g

MIXホルモンボール250g

¥2,200

Noto pork offal

【能登豚ホルモン】

Ingredients and dishes are subject to availability.

34 Pork belly (sauce)

豚バラ(タレ)

¥660

35 Pork premium tripe (sauce)

豚上ミノ(タレ)

¥660

36 Pork cheek (sauce)

豚ホホ(タレ)

¥660

37 Pork cartilage (salt)

豚ナンコツ(塩)

¥660

38 Pork large intestine (sauce)

豚シロ(タレ)

¥660

39 Pork jowl (salt)

豚トロ(塩)

¥660

40 Pork aorta (salt)

豚コリコリ(塩)

¥660

能登牛ホホ	900円	能登牛ホホ	900円
能登豚もつ	350円	能登豚もつ	350円
...

能登豚バラ	660円	能登豚バラ	660円
能登豚上ミノ	660円	能登豚上ミノ	660円
...

41 Pork premium large intestine (rectum) (salt) ¥770
豚上シロ塩(テッポウ)

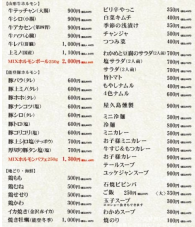
42 Thick cut pork tongue (salt) ¥770
厚切り豚タン塩(塩)

43 Mixed offal platter 250 g ¥1,430
MIXホルモンパフェ250g

Local chicken & seafood

【地どり・海鮮】

Ingredients and dishes are subject to availability.



44 Chicken thigh ¥550
鶏もも

45 Chicken breast ¥550
鶏むね

46 Chicken neck meat ¥550
鶏せせり

47 Chicken skin ¥330
鶏かわ

48 Grilled squid (Kanazawa flying squid) ¥990
イカ焼き(金沢赤イカ)

49 Grilled oysters (available during Noto winter season) ¥1,100
焼き牡蠣(能登冬季)

50 Spicy tofu ¥385
ピリ辛やっこ

51 Chinese cabbage kimchi ¥440
白菜キムチ

52 Seasonal lightly pickled vegetables ¥385
季節の浅漬け

53 Chanja (spicy pickled cod innards) ¥550
チャンジャ

54 Tsutsumi greens ¥440
つつみ菜

55 Wakame seaweed and tofu salad (2 portions) ¥770
わかめと豆腐のサラダ(2人前)

56 Salt-seasoned salad (2 portions) ¥770
塩サラダ(2人前)

57 Salad (2 portions) ¥770
サラダ(2人前)

58 Fresh tomato ¥550
旨トマト

59 Beansprout namul (Korean-style vegetable dish) ¥440
もやしナムル

60 4-color namul (Korean-style vegetable dish) ¥660
4色ナムル

61 Yakushima smoked fish 屋久島燻製	¥990
62 Mini reimen (noodles in a chilled broth) ミニ冷麺	¥550
63 Reimen (noodles in a chilled broth) 冷麺	¥880
64 Mini curry ミニカレー	¥550
65 Kid's mini curry お子様ミニカレー	¥550
66 Beef tendon and offal curry 牛すじ&もつカレー	¥990
67 Kid's curry お子様カレー	¥990
68 Oxtail soup テールスープ	¥990
69 Yukgaejang (spicy beef and vegetable soup) ユッケジャンスープ	¥990
70 Dolsot bibimbap (Korean stone pot rice bowl) 石焼ビビンバ	¥990
71 White rice ご飯	¥275
72 White rice (large) ご飯 <大>	¥385
73 Egg soup 玉子スープ Can be made without pepper.	¥330
74 Wakame seaweed soup わかめスープ	¥330
75 Dried seaweed 焼のり	¥110

Please use the tongs to cook the meat thoroughly before eating.

Drink



Highball

ハイボール

76 Jim Beam Regular

ジムビーム <レギュラー>

It has a mild flavor derived from carefully selected corn.
Please check the QR code on the glass!

¥495

77 Jim Beam Large

ジムビーム <メガ>

¥825

78 Kakubin

角瓶

A well-loved classic with a refreshing taste that you'll never tire of.

¥550

79 Mars (Honbo Distillery)

マルス(本坊酒造)

¥550

Premium highball

プレミアムハイボール

80 Maker's Craft Highball

メーカーズクラフトハイボール

¥660

81 Yamazaki

山崎

¥1,320

82 Suntory Chita

サントリー知多

¥1,320

NO IMAGE

Premium whisky

プレミアムウイスキー

83 Ao

碧Ao

¥1,320



Beer

ビール

84 Kami-Awa The Premium Malt's (regular)

神泡のザ・プレミアム・モルツ <中ジョッキ>

Enjoy The Premium Malt's, poured with the utmost care.

¥550

85 Kami-Awa The Premium Malt's (large)

神泡のザ・プレミアム・モルツ <得ジョッキ>

¥770



瓶ビール
アサヒスーパードライ 中瓶
¥650(v715)

Bottled beer

瓶ビール

86 Asahi Super Dry medium (medium bottle)

アサヒスーパードライ中瓶

¥715



Sours

サワー

87 Suntory's Kodawari Sakaba lemon sour (regular)

こだわり酒場のレモンサワー <レギュラー>

¥495

88 Suntory's Kodawari Sakaba lemon sour (large)

こだわり酒場のレモンサワー <メガ>

¥825

89 Suntory Takohai lemon sour

タコハイサワー

¥495

90 Peach sour

ピーチサワー

¥550

91 Cassis sour

カシスサワー

¥550

92 Handmade pickled ginger sour

手作りガリサワー

¥440

93 Mojito

モヒート

¥550

Umeshu (plum wine)

梅酒

94 - With soda water

<サワー>

¥550

95 - On the rocks

<ロック>

¥770

Seasonal fruit liqueur

季節の果実

96 - With soda water

<サワー>

¥550

97 - On the rocks

<ロック>

¥770



Craft beer

クラフトビール

98 Spring Valley Hojun 496

スプリングバレー豊潤<496>

¥715

99 Spring Valley Silk Ale (white)

スプリングバレーシルクエール 白

¥715

Non-alcoholic beer

ノンアルコールビールテイスト飲料



100 All Free

オールフリー

¥440

101 Asahi Dry Zero

アサヒドライゼロ

¥440

Suntory gin soda

サントリージンソーダ



102 Suntory Sui gin soda

翠ジンソーダ

Made with Japanese ingredients, it goes perfectly with any meal.
A great match for our yakiniku!
Refreshing.

¥550

103 Suntory Sui gin (bottle)

翠ジンボトル

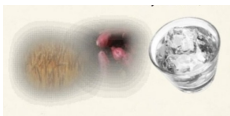
We operate a "bottle keep" system — we can keep your bottle for your next visit.

¥3,850

Barley shochu

麦焼酎

Please choose serving style: on the rocks, with soda, with hot water (90ml)



104 Moriya

杜谷

¥660

105 Moriya Kuro

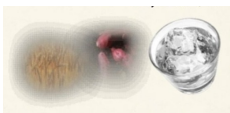
杜谷黒

¥660

Sweet potato shochu

芋焼酎

Please choose serving style: on the rocks, with soda, with hot water (90ml)

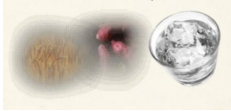


106 Mizu no Mori 水の森	¥660
107 Hinamusume 日南娘	¥660
108 Akae 赤江	¥660

We have various other types. Please ask the staff.

Bottles

ボトル



109 One bottle 一升	¥ 8,800 ~
110 Yakushima-limited Mizu no Mori 屋久島限定水の森	¥9,900

Sake

日本酒

Please take a look at our sake menu.



111 Glass (90ml) グラス<半合>	¥ 550 ~
112 Warm carafe (180ml) 燗とっくり<1合>	¥ 880 ~

*We have 720ml bottles available. ¥ 3,850 ~
Please ask for today's sake. The brands change with the seasons.

Wine

ワイン



113 Wine by the glass (red, white) グラスワイン<赤・白>	¥ 770 ~
Please take a look at our wine menu.	
114 Wine by the bottle (red, white) ボトルワイン<赤・白>	¥ 2,750 ~
Please take a look at our wine menu.	
115 Sparkling wine スパークリングワイン	¥ 2,750 ~
Please take a look at our wine menu.	



Soft Drink

ソフトドリンク

116 Mineral water ミネラルウォーター	¥165
117 Sparkling water 炭酸水	¥165
118 Oolong tea ウーロン茶	¥275
119 Rooibos tea ルイボスティー	¥275
120 Cola コーラ	¥275
121 Ginger ale ジンジャーエール	¥275
122 Grapefruit グレープフルーツ	¥275
123 Black oolong tea 黒ウーロン茶	¥440

We cannot accommodate food allergies.

We do not serve alcohol to customers below the age of 20 or customers who are driving.