

# 鍋宴会プラン



\*イメージ画像です  
\*For illustrative purposes only

## Nabe Party Plan

Choose One of the Following Hot Pot (price per guest)

### Japanese Beef Shabu Shabu Course – ¥13,500

(Beef 180g), Chopped Leek, Grated Daikon, Ponzu, Sesame Sauce  
Chinese Cabbage, White Leek, Mitsuba, Mushrooms, Tofu, Thin Udon Noodles, etc.

### Japanese Beef Sukini Nabe Course – ¥13,500

(Beef 180g), Cage-free Egg  
Chinese Cabbage, White Leek, Mitsuba, Mushrooms, Grilled Tofu, Thin Udon Noodles, etc.

### Yose-Nabe Course – ¥12,000

Prawn, Sea Bream, Scallops, Japanese Chicken, Chicken Meatballs  
Chinese Cabbage, White Leek, Mitsuba, Mushrooms, Tofu, Thin Udon Noodles, etc.  
Yuzu Pepper Paste, Ponzu

#### Included in All Courses

Seasonal Appetizer  
Assorted Tempura (Prawn, Ebisu Pumpkin, Moroccan Bean, One Seasonal Vegetable)  
Free Flow (Beer, Sake, Syochu, Red Wine, White Wine, Sparkling Wine, Whisky, Soft Drinks)  
Hot Pot Set

#### Additional Hot Pot Ingredients

Vegetable Platter – ¥1,200  
Chicken & Chicken Meatballs – ¥1,600  
Seafood Platter – ¥2,800  
Extra Beef (180g) for Shabu Shabu / Sukini – ¥6,000

#### Upgrade Options

Rice Set – ¥800  
Seasonal Fruit – ¥1,000  
Japanese-Style Pudding – ¥500  
3-Kind Sashimi Platter – ¥2,700

#### Additional Information

Reservations must be made at least 2 days in advance.  
Offer cannot be combined with other discounts or promotions.  
Vegan-friendly options are available upon request.  
Private room available for groups of 4–8 guests (up to 10 guests if children are included).  
Private room fee is waived for groups of 4 or more.  
Prices are inclusive of 13% service charge and 10% consumption tax