

WEEKEND STEAK NIGHT

CHOOSE YOUR STEAK

- Australian Grass-Fed Beef Fillet [200g] ¥7,200
good for 1 person
- Japanese Wagyu Beef Fillet [250g] ¥24,000
good for 2 persons
- Australian Grain-Fed Centre Cut Scotch Fillet [350g] ¥16,000
good for 2 persons
- Japanese Grain-Fed T-Bone Steak [500g] ¥20,000
good for 2-3 persons
- Japanese Grass-Fed Tomahawk Steak [1.2kg] ¥24,000
good for 3-4 persons, pre-order recommended
- Giant Japanese Grass-Fed Tomahawk Steak [2.8kg] ¥44,000
good for 4-6 persons, pre-order recommended

----- ALL STEAKS COME WITH -----

STARTERS

House-Baked Garlic Bread and Australian Beef Tostadas



SEASONAL SIDES

- Roasted Potatoes with Beef Fat & Sky-Farm Herb Salt
- Braised Cabbage with Bacon in Miso Mustard Dressing 
- Fresh Mix Leaf Salad in Orange Dressing

YOUR CHOICE OF SAUCE

- Classic Gravy 
- Red Wine Demi-Glace 
- Creamy Mushroom 
- Salsa Verde 
- Café de Paris Butter 
- Garlic Butter 
- Chilli Garlic Butter 

TO FINISH

Famous Wagyu Beef Fat Caramel by Executive Pastry Chef Yuki Nakamura



Prices Are Inclusive of 13% Service Charge and 10% Government Tax.
If You Have Any Concerns Regarding Food Allergies, Please Alert Your Server Prior To Ordering.

アレルゲンおよび食事に関する情報

Allergen & Dietary Information

アレルギー食品に関しては細心の注意を払い予防措置を講じておりますが、空中飛散・微量混入などを完全に防ぐことができない可能性がございます。

お食事に関するご要望や食物アレルギーをお持ちの方は、遠慮なくスタッフまでご相談ください。

While we take every precaution to minimize risk and handle allergens safely, cross-contamination may still occur. If you have any dietary requirements or food allergies, kindly inform us, and we will do our best to accommodate your needs.

	小麦 Cereals (Contains Gluten)		牛乳 Milk
	グルテンフリー Gluten-Free		デイリーフリー ¹ Dairy-Free
	魚 Fish		ルピナス Lupin
	甲殻類 Shellfish		ごま Sesame Seeds
	軟體動物 (イカ・タコ・巻き貝・二枚貝) Molluscs		マスタード Mustard
	卵 Egg		ピーナッツ Peanuts
	大豆 Soybean		ナッツ類 Nuts
	セロリ Celery		ベジタリアン Vegetarian
	亜硫酸塩 Sulphites		ヴィーガン Vegan
	ポークフリー ² Pork-Free		アルコールフリー ³ Alcohol-Free
	そば Soba		