English menus are available

Innards

r	D .	with Sanda	24	3100		(Price	including tax)
•	Prime	tripe ···	• • • • • • • •	* * *	5U	円	(825円)

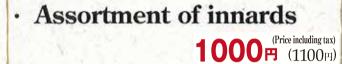
Japanese prime beef intestine 880 pt (968pt)

· Value-size intestine · · · 590 ₱ (649₱)

Large artery 630 m (693m)

Second stomach ····· 630 P (693P)

• Heart · · · · · · · 630 円 (693円)





Japanese prime beef intestine



•	Fatty pork · · · · · · · 480 (Price including tax)
•	Pork loin 480 m (528 m)
	Pork rib (salted) · · · · · 480 ₱ (528円)
•	Broiler thigh ······ 390 m (429m)
	Vienna sausage ······ 390 m (429m)

· Chicken cartilage ···· 290 ₱ (319円)



Third stomach 580 (Price including tax)

Cheek 580 P (638P)

• Grilled lever 580 (638)

Grilled reticulum ······ 580 ₱ (638円)

Grilled Beef

•	Prime sirloin · · · · · · · 1740 円 (Price including tax)
	Prime rib1740 (1914)
	Special tender beef around the diaphragm 1740 Pt (1914H)
	D.:

• Prime tongue · · · · · · 1180 Ħ (1298円) · Prime Salted tongue 1180 ₱ (1298円)

Family-size beef set ··· 2200 (Price including tax)

Platter of Japanese Black Cattle beef 3000 (3300 H) Prime sirloin, prime rib, boneless short rib, sirloin, and rib

Platter of prime Japanese beef and prime salted tongue ·····4300 [4730]

[for one person or two people]

Prime sirloin, prime rib, boneless short rib, and prime salted tongue



Platter of prime Japanese beef and prime salted tongue

Thin slices of fresh raw beef/a la carte

• Prime tripe rinsed with hot water **780** (Price including tax) (858 H)

• Japanese beef rinsed with hot water 780 ₱ (858円)

· Chanja (codfish innards seasoned 490円 (539円)

· Korean-style casserole 420円 (462円)

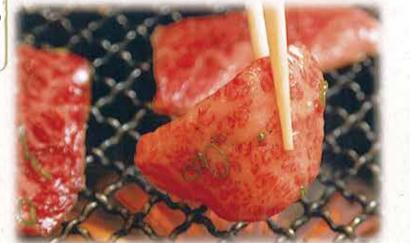
· Korean seaweed · · · · · 290 ₱ (319円)



Platter of Japanese Black Cattle beef

	Sirloin	
•	Boneless short rib ··· 1080 ₱ (1188円)	
	Bone short rib ·····980 (1078)	
	Rib810 (891 н)	

Special-size tender beef 660 M (726H)





Prime tripe rinsed with hot water



Korean seaweed

Special Set Menu

or nonalcoholic beverages in place of beer at your request.

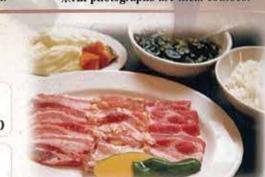
Pork/Chicken course ... 1200 P

♦Meal course

Pork loin, pork rib, chicken thigh, vegetable set, rice, and wakame seaweed soup

▲ Draft beer course

Pork loin, pork rib, chicken thigh, vegetable set, and draft beer





Course A 1400 =

♦Meal course

Rib, innards, broiler thigh, vegetable set, rice, and wakame seaweed soup

◆Draft beer course

Rib, innards, broiler thigh, vegetable set, and draft beer

Course B1750

Rib, tender beef around the diaphragm, innards, **♦**Meal course vegetable set, rice, and wakame seaweed soup

▶Draft beer

Rib, tender beef around the diaphragm, innards, vegetable set, and draft beer





Course C -----2300 P

◆Draft beer

◆Meal course Bone short rib, rib, tender beef around the diaphragm, vegetable set, rice, and wakame seaweed soup

> Bone short rib, rib, tender beef around the diaphragm, vegetable set, and draft beer

Big eaters' course3200

Loin, rib, bone short rib, roasted vegetables, Korean-style assorted salads, radish kimchi (Korean pickles), rice, wakame seaweed soup, and beverage Draft beer and chuhai (shochu-based beverage) will be served in a small-sized mug.

