



## Yakiniku Tsutsui, Commitment to Yakiniku

### Meat

A4 rank Japanese black beef heifer,  
Cured for 14 days by our butcher,  
never frozen

### Cutting

Hand-cut in the restaurant  
after customer's order

### Sauce

Wooden barrel-aged Matsuno soy sauce,  
Aomori garlic, 2 kinds of chili peppers,  
sugar, miso, sesame seeds

### Rice

Specially blended for yakiniku  
by a master rice chef

Prepared with sincerity Please enjoy our Yakiniku of Japanese Black Beef.





YASAKANO-HANA 八坂の華 15,000 ※Photo shows 2 servings

## Course meal

コース料理

Course meals are available for parties of 2 or more and must be ordered for the number of people reserved. コース料理は2名様から、ご予約の人数分のご注文にて承ります。

### GOSHONO-KIWAMI 御所の極

Reservation required

20,000

A Yakiniku course of high quality Japanese black beef grilled exclusively at the counter with menu items grilled right in front of you by the owner. We offer the finest ingredients and service.

### YASAKANO-HANA 八坂の華

15,000

This is our most popular course, featuring a selection of the day's special cuts of beef and other colorful and appealing dishes filled with the delicious taste of Wagyu beef.

### KIYOMIZUNO-UTAGE 清水の宴

12,000

This course is a fun and luxurious dining experience centered around a comparison of 9 different parts of the wagyu beef barbecue!

### SHIMOGAMONO-KAZE 下鴨の風

8,000

Hormone-centered yakiniku course with fresh and refreshing ingredients.



Chateaubriand (100g)  
シャトーブリアン 100g

## Queen of Beef

牛肉の女王様

Chateaubriand (100g) 7,000

シャトーブリアン 100g

Hire (tenderloin) (100g) 5,000

ヒレ 100g

Hire (tenderloin) leftover pieces 3,500

ヒレ切り落とし



# Assorted

盛り合わせ

6 parts of Wagyu Beef, specially selected thick slices **7,000**

(Tongue, Loin, Kainomi, Sagari, Short Rib, Rump)

特選6部位厚切り盛り (タン、ロース、カイノミ、サガリ、ササバラ、ランプ)

9 kinds of slices to compare **5,500**

(Maki, Rump, Loin, Harami, Tongue, Ichibo, Round, Marbled Rib, Kainomi)

ひととき9種盛り合わせ (マキ、ランプ、ロース、ハラミ、タン、イチボ、モモ、霜降りカルビ、カイノミ)

TSUTSUI-MORI **3,000**

Assorted loin, ribs and 3 kinds of red meat

grilled with salt or sauce

塩焼き / タレ焼き

つつい盛り (ロース、カルビ、赤身の3種2切れ)



6 parts of Wagyu Beef, specially selected thick slices **7,000**

特選6部位厚切り盛り

※Photo shows 2 servings

9 kinds of slices to compare **5,500**

ひととき9種盛り合わせ

※Please note that the assortment may be subject to change from the portions shown on the menu due to stocking and availability.

# Special

特撰

grilled meat with grated radish **3,500**

みぞれ焼き

Negi-Tare Kalbi **3,000**

ネギたれカルビ

Negi Shio Karubi **3,000**

ネギ塩カルビ



grilled meat with grated radish **3,500**

みぞれ焼き

Negi-Tare Kalbi **3,000**

ネギたれカルビ

Negi Shio Karubi **3,000**

ネギ塩カルビ

## Tongue タン limited quantity

Thickly sliced wagyu tongue 120g 4,500  
60g 2,500

厚切りタン

Thick slices of black tongue, the rarest of the rare. The raw tongue gives you even more flavor. The thick slice gives this dish a luxurious feel that is hard to resist.

Thinly sliced wagyu tongue 3,000

薄切りタン

Wagyu tongue (with Negi-Shio) 2,500

ねぎ塩タン

Wagyu tongue (bottom) 2,000

タンシタ

Due to the current global shortage of tongue, we must limit orders of both thick-cut and thin-cut tongue to one plate per customer. We may have to decline additional orders. We sincerely apologize for this inconvenience, but this measure is necessary to ensure that all our guests can enjoy a delicious meal. We kindly ask for your understanding and cooperation, and we appreciate it from the bottom of our hearts. Please note that the tongue may be sold out, and we ask for your understanding in such cases.

## Loin ロース

Loin 3,000  
ロース

Loin with sauce 3,000  
たれロース

## Karubi (rib cap) カルビ

Kainomi (bottom flap) 3,000  
カイノミ

Marbled Karubi 2,500  
霜降カルビ

Lean Karubi 2,500  
赤身カルビ

## lean 赤身

Ichibo H-bone 2,500  
イチボ

Rump 2,500  
ランプ

Top Round Cap Off 2,500  
モモ

## Harami/sagari

ハラミ/サガリ

Wagyu harami (outside skirt) 3,000  
ハラミ

Wagyu sagari (hanging tender) 3,000  
サガリ

## Japanese Broiled innards 1,000

ホルモン

Tetchan (beef large intestine) Hoso rumen cheek meat Liver heart omasum aorta  
てっちゃん ホソ ミノ 天肉 レバー ハツ センマイ コリコリ

Hormone Omakase Assorted 1,500~

ホルモンおまかせ盛り

3 to 4 kinds of omakase (omakase). We will prepare your order according to the number of people.



## Wagyu sashimi (cooked at low temperature)

刺身

We limit the order of beef tongue to one plate per customer. Additional orders may be declined.

Assorted Wagyu sashimi 2,500

刺身盛り合わせ

diaphragm sashimi 2,500

ハラミ刺

tongue sashimi 2,500

タン刺

heart sashimi 1,000

ハツ刺

beef abomasum 1,000

白センマイ

## Yukgae

ユッケ

We limit the order of beef tongue to one plate per customer. Additional orders may be declined.

diaphragm Yukgae 2,500

ハラミユッケ

tongue Yukgae 2,500

タンユッケ

## Cooked at low temperature

低温調理

Assorted low-temperature cooking 2,500

Assorted 3-4 parts

低温調理盛り合わせ 3~4 部位の盛り合わせ

## Beef Side Dishes /Beef Appetizers

肉一品

Japanese beef cold shabu 2,500

和牛冷しゃぶ

roast beef 2,500

ローストビーフ

## Seared red meat steak

赤身炙りステーキ

Rare steak with egg yolk and soy sauce 2,500

卵黄醤油がけ

Rare Steak Ponzu 2,500

自家製ポン酢がけ



plate of assorted appetizers 前菜 8 種盛り **2,000**

Assorted cold vegetables and side dishes such as low-temperature cooked meat, namul, potato salad, etc. are recommended. Recommended for those who want to eat many kinds of food little by little.

salad **800**  
サラダ

Tofu and Potherb mustard salad 豆腐と水菜のサラダ

green salad  
グリーンサラダ

Kimchi  
キムチ

Assorted Kimchi **800**  
キムチ盛り合わせ

Kimchi single dish **500**  
キムチ単品

Namul  
ナムル

Assorted namul **800**  
ナムル盛り合わせ

Namul single dish **500**  
ナムル単品

Side Dishes / Appetizers **500**  
一品

Grilled wagyu beef fat with garlic from Aomori 青森産ニンニクの和牛牛脂焼き

Assorted namul **Tomato slices**  
ピクルス トマトスライス

Lettuce greens **mashed potato**  
チシャ菜 マッシュポテト

Korean laver **200**  
韓国のり

soup  
スープ

+100 yen to make kuppa.  
+100 円でクッパにできます

Spicy Beef Soup with Vegetables **800**  
ユッケジャンスープ

wakame seaweed soup **500**  
ワカメスープ

egg soup **500**  
玉子スープ



## noodles

麺

Wagyu Beef Omen 2,000

和牛温麺

hot noodles (Chinese style) 1,000

辛温麺

Morioka reimen large 1,000

(cold noodles) 盛岡冷麺 (具なし)

medium 500

## Soup for the end

メスープ

Wagyu Beef Tail Soup 1,500

テールスープ

choose Kuppa or Hot Noodles for +100 yen.

+100円でクッパ or 温麺 にできます

## rice

ご飯

stone-roasted bibimbap medium 1,000

石焼ビビンバ

small 800

rice 300

ご飯

## chazuke

茶漬け



Specially selected Wagyu 2,500

beef chazuke 特選和牛茶漬け

## dessert

甘味

Vanilla ice cream 350

( plain / chocolate glazed / honey glazed with honey  
/ with kuromitsu soybean flour / with plum wine / with rum )

バニラアイス (プレーン / チョコがけ / はちみつがけ / 黒蜜きなこがけ / 梅酒がけ / ラム酒がけ)

sherbet 350

シャーベット

## Beer

ビール

Suntory Premium Malts medium 800  
サントリー プレミアムモルト樽生 glass 400

Asahi Super Dry medium bottle 900  
アサヒ スーパードライ

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## Non-alcoholic beer taste

ノンアルコール ビアテイスト

Suntory All Free Medium bottle 334ml 580  
サントリーオールフリー

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## Nikka Whiskey

ニッカウヰスキー

Yoichi bottle 14,000 glass 1,700  
余市

Taketsuru bottle 15,000 glass 1,800  
竹鶴

mixed with water, on the rocks, straight or  
mixed with soda. 水割り/ロック/ストレート/炭酸

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## Whiskey

ウヰスキー

Kaku bottle 4,000 glass 600  
角瓶

mixed with water, on the rocks, straight,  
mixed with soda, mixed with Ginger ale,  
or mixed with cola

水割り/ロック/ストレート/炭酸/ジンジャーエール/コーラ

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## shochu (Japanese liquor similar to vodka)

焼酎

1,000~

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## ume liqueur

梅酒

1,000~



## Daily wine

グラスワイン

1,000~

Sparkling  
泡

White  
白

Red  
赤

## Fresh fruit nama-shibori sour 生搾りサワー

900

Pineapple  
パイナップル

Pink Grapefruit  
グレープフルーツ

seconds 追いサワー 300

Lemon  
レモン

Seasonal Sour  
季節のサワー

## Non-alcoholic

## Fresh fruit nama-shibori soda 生搾りソーダ

800

Pineapple  
パイナップル

Pink Grapefruit  
グレープフルーツ

seconds 追いソーダ 200

Lemon  
レモン

Seasonal Soda  
季節のソーダ

## Soft drink

ソフトドリンク

NENSEN  
然仙(ねんせん)

Non-alcoholic spirits

800

A blend primarily made from "Jindai Cedar," which has been resting in water or soil for many years. It offers a spicy and woody aroma.

TOKIJIKU  
非時(ときじく)

Non-alcoholic spirits

800

A blend primarily made from the leaves of "Yamato Tachibana," said to be Japan's oldest citrus, grown in Nara. It has a peppery citrus aroma.

BIWAMIN  
ビワミン

< Can be made into a sour for +100 yen >

800

A beverage made primarily from wine vinegar fermented from grapes and rice vinegar, combined with loquat extract, vitamins, calcium, honey, and royal jelly.

Black oolong  
tea 黒ウロン茶

600

Ginger ale  
ジンジャーエール

500

Oolong tea  
ウロン茶

500

Strong carbonated  
water 強炭酸水

400

Cola  
コーラ

500

Orange juice  
オレンジジュース

400

# Luxury Beer

ラグジュアリービール



## The supreme brew, ROCOCO Tokyo WHITE.

Created in 2018 as a "beer exclusively for high-end restaurants." Brewed with the ultimate recipe to enhance the delicate flavor.

This luxury beer, created from Fuji's underground water and carefully selected ingredients, is characterized by its fruity aroma, silky mouthfeel, and sharp finish.

Described as having "the opulence of champagne and the depth of wine," this made-in-Japan white beer has won the hearts of renowned top chefs and sommeliers.

ROCOCO Tokyo WHITE

ROCOCO Tokyo WHITE メゾン・ロココ

1,500

Enjoy it in a white wine glass that allows you to enjoy the fruity and gorgeous aroma, Please enjoy it slowly.





# Craft ginger from Kochi

高知県産 クラフトジンジャー

## Aroma of Kochi that shakes the senses

The aroma of ginger and the resonance of spices mingle in this craft ginger ale. The moment the warmth of cinnamon and the spice of cloves touch your lips, you will be moved beyond your sense of taste. Enjoy the gift of Kochi's nature that envelops you in a cup of ginger ale.



Syrup made with ginger from Kochi Prefecture,  
accented with cinnamon and cloves. Spice-scented craft ginger ale

## Aogiri Mikan

青ざりみかん

Soda **800** Sour **900**  
(Non-alcoholic)

The juice of Aogiri mandarin oranges grown in Nishikome citrus orchards in Haruno-cho, Kochi Prefecture, and domestic honey

## yuzu

ゆず

Soda **800** Sour **900**  
(Non-alcoholic)

The juice of yuzu citrus grown in the Niyodo River basin in Kochi Prefecture and domestic honey are added.



# Karashi-maturing to Strengthening the flavor

For Yakiniku Achieving the optimum balance  
Achieve the optimum balance Karashi-ripened

Our withering-aged meat is not over-aged and brings out the natural flavor of the meat to the fullest. The aroma produced during the aging process is not excessive, and is truly a direct result of the rich flavor of Wagyu beef.

Kareri-aged meat is our passion to offer a new way to enjoy yakiniku and to bring a new experience to our customers. We invite you to enjoy the rarity and special flavor of this kare-matured meat at our restaurant. We are sure that you will experience the essence of Wagyu beef that can only be found here.

枯引熟成

