

Limited-Time Exclusive A5 Yamagata Wagyu Offer

22nd, 23rd, 24th May
DINNER ONLY!

30%
OFF

LIMITED AVAILABILITY WHILE STOCKS LAST!

A5 Yamagata Wagyu Chateaubriand	200G	148	→	104
A5 Yamagata Wagyu Tenderloin	200G	128	→	89
A5 Yamagata Wagyu Sirloin	200G	128	→	89
A5 Yamagata Wagyu Premium Rib	120G	78	→	55
A5 Yamagata Wagyu Rib "Karubi"	120G	58	→	40

BBQ SAUCE or SALT & PEPPER

A5 山形和牛 シャトーブリアン

A5 Yamagata Wagyu Chateaubriand (STAKE CUT)

The most tender and luxurious cut of Wagyu, taken from the heart of the filet. Exceptionally soft with a refined, buttery texture and rich, delicate flavor. A truly rare indulgence for discerning guests.

200G ~~148~~ → 104



BBQ SAUCE or SALT & PEPPER

A5 山形和牛 テンダーロイン

A5 Yamagata Wagyu Tenderloin (STAKE CUT)

Finely textured with an exceptionally tender bite. Lean yet refined, it offers a delicate, elegant umami—one of the most sophisticated cuts of wagyu.

200G ~~128~~ → 89



BBQ SAUCE or SALT & PEPPER

A5 山形和牛 サーロインステーキ

A5 Yamagata Wagyu Sirloin (STAKE CUT)

Finely marbled with a melt-in-your-mouth richness, it offers sweet, buttery fat, deep flavour, and juicy umami—an iconic, luxurious cut of wagyu.

200G ~~128~~ → 89



BBQ SAUCE or SALT & PEPPER

A5 山形和牛 極上カルビ (希少部位)

A5 Yamagata Wagyu Premium Rib **limited**

A special, rare cut that accounts for only a few percent of the entire carcass (approximately 250–350 kg). Renowned for its concentrated flavour and exceptional juiciness, it sells out quickly. We appreciate your understanding if it is unavailable.

120G ~~78~~ → 55



BBQ SAUCE or SALT & PEPPER

A5 山形和牛 カルビ

A5 Yamagata Wagyu Rib “Karubi”

Today’s wagyu rib, recommended by the Yakiniku Master, tender and juicy wagyu rib, full of umami flavour.

120G ~~58~~ → 40

