



Nikuine

Course Menu

Please make a reservation
by 15:00 the day before for the “Kagayaki” course.
And
“Irodori” and “Miyabi” course
until 14:00 on the day

Please note :
For reservations for seats only
Customers cannot order courses.
(We are not preparing for preparation, so please understand.)
Please ask the staff for details.

For reservations for seats only
Seats are for two hours.

For course reservations
Seats are for two and a half hours

Recommended Course

「MIYABI-雅-」¥13800

- Assortment of 4 appetizers
- Raw Wagyu Beef Tartar , nuts and truffle
- Nikuine colorful Salad
- 4 assortment of salted beef
 - Premium Tongue
 - Premium wagyu fillet
 - Lean beef Grilled with Wasabi
 - Lean beef with Smoke
- Raw Sea urchin beef sushi roll
- Grilled Sukiyaki Sirloin Blade Steak
- 3 Assortment of Marinated beef
 - Outside Skirt (Black Garlic source)
 - Lean beef
 - Today's recommended Beef (Marinated)
- Cold "Hegi" Soba (Buckwheat noodles) sudachi taste
- Seasonal sherbet



Specialty Course

「KAGAYAKI-輝-」

¥ 18000

- Assortment of 5appetizers
- Wagyu lean beef ,nuts and truffle
- Nikuine colorful Salad
- Finest Grilled Thin Cut Tongue
“Grilled Shabu shabu style”
- 3 assortment of salted beef
Aged Ultimate Chateaubriand
Aged SirLoin steak
todays recommend beef
- Raw Sirloin sushi with Cavia
- 3assortment of Marinated beef
Today's Recommended Beef
- Grilled Sukiyaki Sirloin Blade Steak
with Truffle and Raw egg
- Cold “Hegi” soba Sudachi Tasete
(Buckwheat noodles)
Sudachi taste
- Today's Dessert

Standard Course

「IRODORI-彩-」

¥ 10000

- Assortment of 3appetizers
- Raw Lean Wagyu Beef tartar
- Nikuine colorful Salad
- Salted Beef Togue with Leak
- 3 assortment of salted beef
Today's Recommended Beef
2kind
Lean beef Grilled with Wasabi
- Raw lean beef sushi
- Today's Grilled Sukiyaki
Blade Steak with raw egg
- 3 assortment of Marinated beef
Today's recommended
2kinds of Beef(Marinated)
- Cold “Hegi” soba Sudachi Tasete
(Buckwheat noodles)
Sudachi taste
- Seasonal sherbet

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