



Nikuine

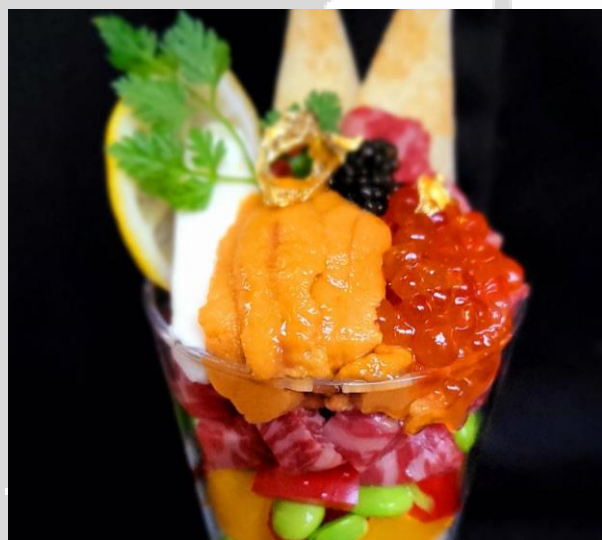
Course Menu

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# Recommended Course

## 「MIYABI-雅-」¥13000

- Bean Sprout Namuru
- Assortment of 2Kimchi
- Parfait of raw lean beef with sea urchin ,salmon row
- Nikuine Salad  
(With original sesame oil dressing)
- Finest Grilled Thin Cut  
“Grilled Shabu shabu style”
- Assortment of salted beef  
Today’s Recommended Beef  
Lean beef Grilled with Wasabi
- Lean beef with Smoke
- Assortment of Marinated beef  
Outside Skirt  
with Black Garlic Source  
Lean beef with fruits gelee  
Today’s recommended Beef
- Grilled Sukiyaki Blade Steak  
with Truffle
- Seasoned cray pot rice with lean Beef & Burdock  
accompanied by Salmon row & Crab
- Vanilla Ice Cream or Seasonal sherbet



# Specialty Course

「KAGAYAKI-輝-」

¥ 16000

- Assortment of 2Namuru
- Assortment of 2Kimchi
- Parfait of raw lean beef  
with sea urchin ,salon row
- Nikuine Salad  
(With original sesame oil dressing)
- Assortment of salted beef  
Aged Ultimate Chateaubriand  
Thick slice Tongue ,Harami
- Savory egg custard
- Assortment of Marinated beef  
Outside Skirt  
with Black Garlic Source  
Lean beef with fruits gelee  
Today's recommended Beef
- Grilled Sukiyaki Blade Steak  
with Truffle
- Seasoned Cray pot Rice  
with Sirloin&Burdoc  
accompanied by Salmon row &Crab
- Sweet soup made of red beans  
& Matcha Ice Cream

# Standard Course

「IRODORI-彩-」

¥ 10000

- Assortment of 2Namuru
- Cabbage Kmichi
- Raw Lean Beef Sashimi tartare  
with egg Yolk
- Domestic lean beef sushi
- Nikuine Salad  
(With original sesame oil  
dressing)
- Salted Beef Togue with Leak
- Assortment of salted beef  
Today's Recommended  
Beef&Harami  
Lean beef Grilled with Wasabi
- Assortment of Marinated beef  
Today's recommended  
3kinds of Beef
- Grilled Sukiyaki Blade Steak
- Lean Beef with Miso Yolk
- Cold Hegi soba(Buckwheat noodles)  
Sudachi taste
- Seasonal sherbet