



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

- Bean Sprout Namuru
- Assortment of 2 Kimchi
- New style raw meat Yukhoe
with Sea urchin, Caviar, Truffle
- Nikuine colorful Salad
- 4 assortment of salted beef
Premium Tongue
Today's Recommended Beef
Lean beef Grilled with Wasabi
Lean beef with Smoke
- Grilled Sukiyaki Sirloin Blade Steak
with Truffle & high brand "Sinnosuke" Rice
- 4 Assortment of Marinated beef
Outside Skirt (Black Garlic source)
Lean beef with fruits gelee
Today's recommended Beef (Marinated)
Today's recommended Beef (Original White Source)
- Cold "Hegi" Soba (Buckwheat noodles) sudachi taste
- Seasonal sherbet



Specialty Course

「KAGAYAKI-輝-」

¥ 18000

- Assortment of 2Namuru
- Assortment of 2Kimchi
- New style raw meat Yukhoe
with Sea urchin, Caviar, Truffle
- Nikuine colorful Salad
- Finest Grilled Thin Cut Tongue
“Grilled Shabu shabu style”
- 3 assortment of salted beef
Aged Ultimate Chateaubriand
with Smoke
Premium Thick cut outside skirt
Lean beef Grilled with Wasabi
- 4 assortment of Marinated beef
Today's Recommended Beef
with Black Garlic Source
Lean beef with fruits gelee
Today's recommended Beef
(Marinated & original white source)
- Grilled Sukiyaki Sirloin Blade Steak
with Truffle and Raw egg
- Seasoned Cray pot Rice
with Sirloin&Burdock
accompanied by Salmon row
- Ice cream & Kuzumochi

Standard Course

「IRODORI-彩-」

¥ 10000

- Assortment of 2Namuru
- Cabbage Kmichi
- Raw Lean Beef Sashimi tartare
with egg Yolk
- Nikuine colorful Salad
- Salted Beef Togue with Leak
- 3 assortment of salted beef
Today's Recommended Beef
Outside Skirt
Lean beef Grilled with Wasabi
- Domestic lean beef sushi
- 3 assortment of Marinated beef
Today's recommended
2kinds of Beef(Marinated)
1kind of Beef (Original white
source)
- Today's Grilled Sukiyaki
Blade Steak with raw egg
- Cold “Hegi” soba Sudachi Tasete
(Buckwheat noodles)
Sudachi taste
- Seasonal sherbet