NIIGATA YUKIMURO-AGED YAKINIKU

NIKUINE

COURSE MENU

RESERVATION DEADLINES

IRODORI / MIYABI	Same-day reservations accepted until 5:00 p.m.
KAGAYAKI	Please reserve by 10:00 p.m. on the previous day.

RESERVATIONS 050-3177-4629

IMPORTANT INFORMATION

Guests with a seat-only reservation generally cannot order a course upon arrival because advance preparation is required. Please ask our staff for details.

Course reservations made in advance include a seating time of 2 hours and 30 minutes. Seat-only reservations are limited to 2 hours.

A course reservation allows you to enjoy your meal at a more relaxed pace.

We look forward to welcoming you.

RECOMMENDED COURSE

MIYABI

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¥14,800 Tax and service charge included

Images are for reference only.

SAMPLE MENU

Menu items may change depending on the season and market availability.

- Assortment of Four Appetizers
- Lean Wagyu Yukhoe with Black Truffle
- Nikuine Signature Salad
- Assorted Salt-Seasoned Cuts
  Two Yukimuro-Aged Wagyu Cuts, Premium Fresh Beef Tongue with Salt, and Lean Beef with Wasabi
- Wagyu Sushi with Fresh Sea Urchin
- Yukimuro-Aged Wagyu Sirloin with Truffle, Grilled Sukiyaki Style
- Three Wagyu Cuts with House Sauces
- Chilled Funori Soba Noodles with Sudachi and Bonito Dashi Ice
- Seasonal Dessert

BIRTHDAYS & ANNIVERSARIES

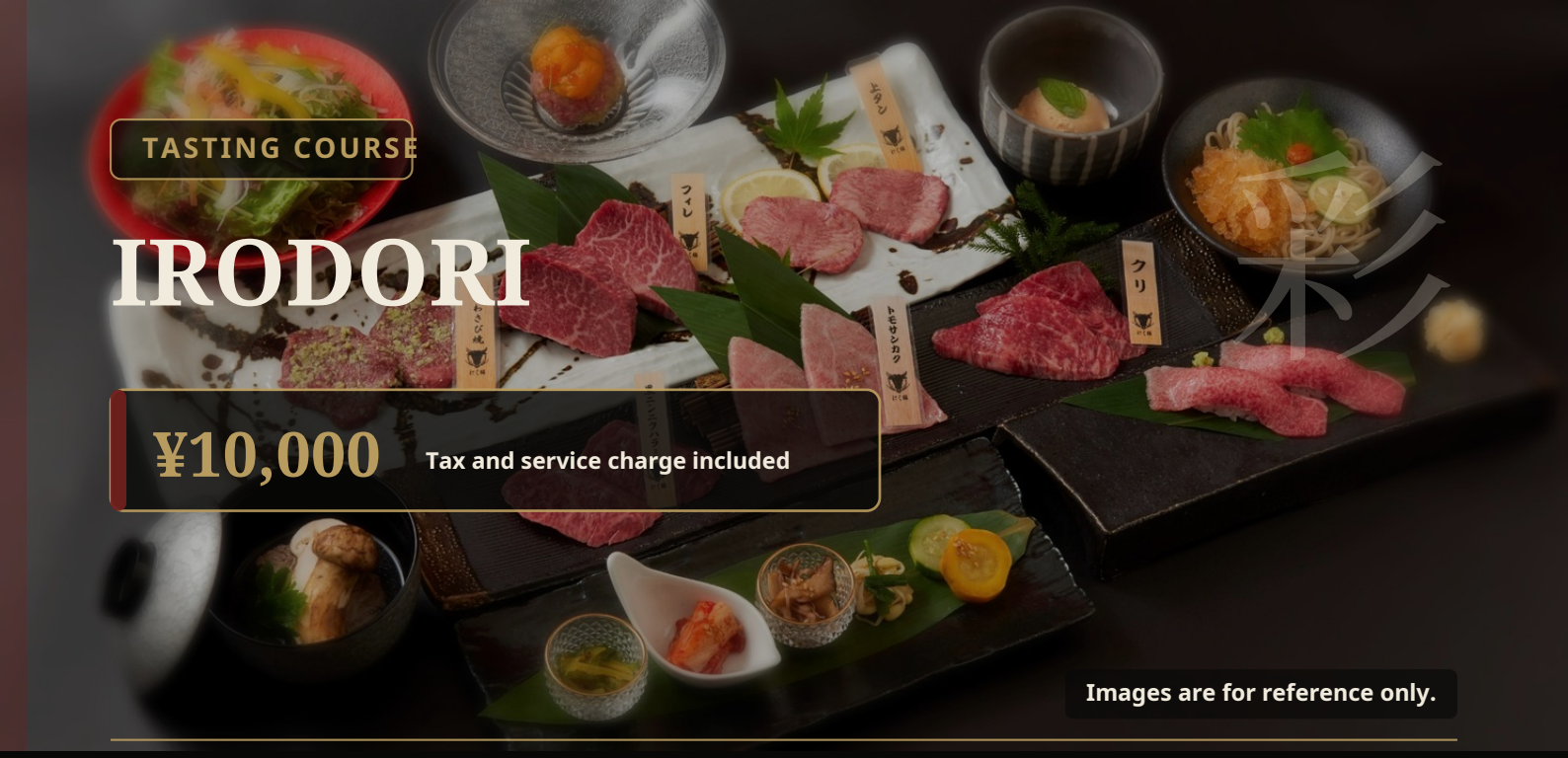
Reserve by the previous day to upgrade dessert to a celebration plate for an additional ¥1,000 per guest.

RESERVATION DEADLINES

Irodori / Miyabi: until 5:00 p.m. the same day
Kagayaki: by 10:00 p.m. the previous day

IMPORTANT INFORMATION

Guests with a seat-only reservation generally cannot order a course upon arrival because advance preparation is required.



TASTING COURSE

IRODORI

¥10,000 Tax and service charge included

Images are for reference only.

SAMPLE MENU

Menu items may change depending on the season and market availability.

- Assortment of Three Appetizers
- Lean Wagyu Yukhoe
- Nikuine Signature Salad
- Thin-Sliced Beef Tongue with Scallion and Salt
- Assorted Salt-Seasoned Cuts
  Two Rare Cuts of Yukimuro Hojun Wagyu and Lean Beef with Wasabi
- Assortment of Three Yukimuro Hojun Wagyu Cuts
  Two Selections with a Double-Brewed Soy Sauce Blend and One Selection with Nikuine's Aromatic Miso Sauce
- Today's Yukimuro Hojun Wagyu, Grilled Sukiyaki Style
  Add Black Truffle and a Bite of Niigata Shinnosuke Rice for ¥1,500
- Hegi Soba Cold Noodles with Sudachi
- Today's Dessert

BIRTHDAYS & ANNIVERSARIES

Reserve by the previous day to upgrade dessert to a celebration plate for an additional ¥1,000 per guest.

RESERVATION DEADLINES

Irodori / Miyabi: until 5:00 p.m. the same day
Kagayaki: by 10:00 p.m. the previous day

IMPORTANT INFORMATION

Guests with a seat-only reservation generally cannot order a course upon arrival because advance preparation is required.

ULTIMATE COURSE

KAGAYAKI

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¥19,800 Tax and service charge included

Images are for reference only.

SAMPLE MENU

Menu items may change depending on the season and market availability.

- Assortment of Five Appetizers
- Lean Wagyu Yukhoe with Black Truffle
- Nikuine Signature Salad
- Osetra Caviar
- Premium Marbled Beef Tongue, Yaki-Shabu Style
- Assorted Salt-Seasoned Cuts
  Three Yukimuro-Aged Wagyu Steak Cuts
- Wagyu Sushi with Fresh Sea Urchin
- Yukimuro-Aged Wagyu Sirloin with Truffle, Grilled Sukiyaki Style
- Three Wagyu Cuts with House Sauces
- Clay Pot Rice with Charred Sauce-Glazed Wagyu
- Seasonal Dessert

ADVANCE RESERVATION REQUIRED Please reserve by 10:00 p.m. on the previous day.