

新潟雪むろ熟成焼肉

Snow Aged Beef
from Niigata, Japan

NIKUINE

FOOD MENU

One drink order per person



@nikuine_yakiniku



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【Appetizer】

- ・Salted Korean Seaweed (韓国のに) ¥580
- ・Bean Sprout Namuru (もやしナムル) ¥580
- ・Japanese mustard spinach Namuru (小松菜ナムル) ¥580
- ・Seasonal Assortment of 3Namuru (ナムル3種盛り合わせ) ¥980

【Kimchi】

- ・Cabbage Kmichi (白菜キムチ) ¥780
- ・Cucumber Kimchi (きゅうりのキムチ) ¥780
- ・Squid Kimchi (いかのキムチ) ¥890
- ・  **Assortment of 3Kimchi** ¥1380
キムチ盛り合わせ

【Salad】

- ・Nikuine Salad(にく稲彩りサラダ) ¥780
- ・Korean Lettuce(サンチュ) ¥790



Assortment
of 3Kimchi



Nikuine Salad

* Service charge is 8%

【Raw Beef Sashimi tartare】



Raw Lean Beef Sashimi tartare

¥1880

with egg yolk (赤身ユッケ)

・Raw Lean Beef sashimi tartare (赤身と雲丹のユッケ) ¥2780
topped with Sea urchin

内寿司5カン盛

【Raw meat sushi】

・Domestic lean beef sushi (赤身寿司) ¥680



Sea urchin sushi roll (生雲丹巻き)

¥1380

・Overflowing salmon row sushi roll (溢れいくら巻き) ¥880

【Beef Tongue】

・Salted Beef Tongue with onion (薄切りネギタン塩) ¥2580

・Fine salted Beef Tongue (上タン塩) ¥2880

・Premium Fine salted Beef Tongue (特上タン塩) ¥3900



Miso taste Beef Tongue

¥2100

(味噌タン)

・Thick Cut Beef Tongue Back 【Limited】 ¥5800
(厚切りタンモト)



Raw Lean Beef
sashimi tartar
topped with Sea urchin



Overflowing salmon roe sushi
roll

Snow aged Japanese Kuroge(Black haired) Wagyu Beef

A5 Rank

[Snow aged Rare Lean Beef]

- ・ **"Kamenoko"** Beef(Flank) (カメノコ) ¥1980
Salted or Marinated
- ・ **"Kuri"** Beef(Shoulder) (クリ) ¥1980
Salted or Marinated
- ・ **"Tougarashi"** Beef(Shoulder) (トウガラシ) ¥2280
Salted or Marinated

[Snow aged Rare Karubi(Shimofuri) Beef]

- ・ **"Karubi"** Beef (カルビ) ¥1880
Salted or Marinated
- ・ **"Fine Karubi"** Beef (上カルビ) ¥2480
Salted or Marinated
- ・ **"Tomosankaku"** Beef(Flank) (トモサンカク) ¥2980
Salted or Marinated

[Snow aged Beef Grilled "Sukiyaki" style]



*Please order from two pieces.

- ・ **Grilled Sukiyaki Sirloin steak** Per¥2380

(サーロインの焼きスキ)

- ・ **Grilled Sukiyaki Sirloin steak with Truffle** Per¥3880

(サーロインのトリュフ焼きスキ)

[Snow aged Beef Grilled "Steak Cut" style]

- ・ **"Shin-shin"** Beef Steak Cut(Knuckle) ¥4800
Salted (シンシンスターキ)
- ・ **"Sir Loin "** Beef Steak Cut(Flank) ¥5800
Salted (サーロインスターキ)
- ・ **"Filet"** Beef Steak Cut(Tenderloin) ¥5800
Salted (フィレスターキ)
- ・ **"Filet mignon"** Beef Steak Cut(Tenderloin) ¥6800
(フィレミニョン)

【 Snow aged Beef Recommended】

 **Lean Beef Grilled with Wasabi** ¥2580
(赤身のわさび焼き) 4piece

・Lean Beef with Miso Yolk ¥2680
(赤身の味噌玉焼き) 4piece

 **Aged Ultimate Chateaubriand** ¥9000
【Limited】 (1Piece 100g , order cut)

・Assortment of 5types Snow aged Beef

If you order more than 4 servings,
please combine each menu item.

For two person ¥7800

For three person ¥11700

【Domestic Beef Outside Skirt (HARAMI)】

・Salted Thick Cut Beef Plate 【Limited】 ¥7000
(厚切りハラミ)

・Salted Thick Cut Beef Back 【Limited】 ¥6800
(厚切りサガリ)

・Harami salted or Marinated ¥2400
(和牛ハラミ) 4piece

・Fine Harami salted or Marinated ¥3400
(和牛上ハラミ) 4piece

 **Harami with Rich black Garlic Source** +¥300

【Offal】

・Fine Rumen salted or Marinated (上ミノ) ¥1480

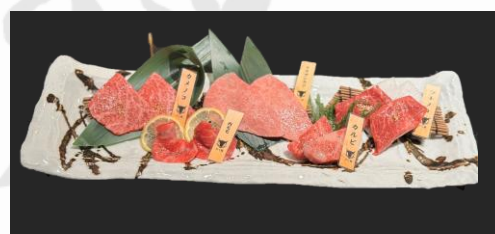
・Shimacho(Intestine)salted or Marinated (シマチョウ) ¥1480



Lean Beef grilled with Wasabi



・Aged Ultimate Chateaubriand
【Limited】 (1Piece 100g , order cut)



・Assortment of 5types Snow aged Beef

【Seafood】

- ・Garlic Butter Scallop (ホタテのガーリックバター) ¥1980

【Original Charred sauce Meat Cray Pot】

Takes up to 40 minutes to prepare order as soon as possible

Can also order just the cray pot rice

Pot also on sale for a take out gift

- ・Original Charred sauce Meat Cray Pot Rice ¥3900

For 2~4 People (4 cups of rice)

(焦がしタレ肉土鍋)



- ・Cray pot rice (4cups of rice)

(ご飯土鍋焼き)



¥1900

- ・Rice (ご飯)

S¥350

M¥450

L¥550

【Noodles】

- ・Cold Hegi soba Sudachi taste (すだちのへぎそば冷麺) ¥1280

【Soup】

- ・Spicy Beef Soup (ユッケジャンスープ) ¥980
- ・Komtan Soup (コムタンスープ) ¥1280
(Korean style Beef soup stock salted)

【Dessert】

- ・Vanilla Ice Cream (バニラアイス) ¥600
- ・Matcha(green tea) Ice Cream(抹茶アイス) ¥680
- ・Seasonal sherbet(季節のアイス) ¥680~
- ・Affogato(アフォガード) ¥850

* Service charge is 8%