# Coorin / Utsuwa Halal Kobe Beef COURSE

\* 10% tax included

## - STEAK Course -

#### Tenderloin (Filet) —- ¥54,800 / 150g

The most tender cut of all beef. With its luxurious taste and minimal fat content compared to marbled meats, each bite promises an exceptional dining experience.

#### Sirloin — ¥52,500 / 150g

Experience the ultimate in prime marbled meat: a melt-inyour-mouth sensation with a sweet, succulent flavor.

#### Ribeye —- ¥45,000 / 150g

A marbled and tender meat. our top recommendation for those seeking a melt-in-your-mouth experience.

#### Rump — ¥24,500 / 150g

Sourced from the rear leg and categorized as lean meat, our rump cut offers the true essence of beef flavor.

#### Chuck Roll (Shoulder Loin) — ¥21,600 / 150g

Chuck Roll offers a rich blend of lean meat and moderate fat for a robust, distinctively red meat flavor.

### Diced Loin — ¥18,500 / 150g

Dice steaks, crafted from loin-type cuts, offer a juicy and tender flavor to delight in.

# - HOBA YAKI Course -

Japanese traditional style. Grilled beef on the magnolia leaf, with miso-based sauce.

Tenderloin (Filet) —- ¥54,800 / 150g Sirloin —- ¥52,500 / 150g Ribeye —- ¥45,000 / 150g Rump — ¥24,500 / 150g Chuck Roll --- ¥21,600 / 150g

# - YAKINIKU (BBQ) Course -

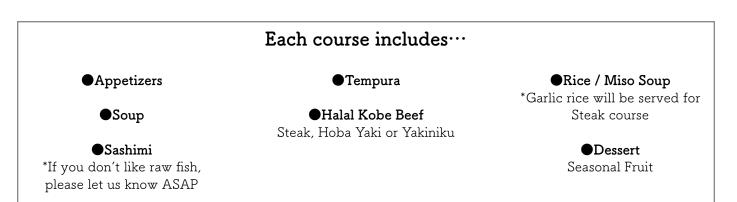
Yakiniku is one of the most popular way of consuming beef in Japan. It's grilled meat that you get to cook by yourself, and is similar Korean bbq.

#### Rump - ¥24,500 / 150g

\* please ask a staff for other cuts

# "TODAY's Chef's Choice" Course --- ¥14,800

Our chef selects the finest cuts of the day for a delightful course meal. Please ask our chef or staff for more details. Enjoy a surprise selection that may include steak, yakiniku, hoba-yaki, or toban-yaki, crafted to highlight the best flavors of the day.



\* All meals DO NOT contain alcohol, OR ANY pork-related ingredients. \* We serve Halal certified "Kobe Beef" \* We require customers without an order to pay a cover fee of 1100 yen.

### — Halal Kobe Beef - A la carte MENU —

### - Rice and Soup Set -

Sukiyaki 300g - ¥22,500

#### Steak or Hoba Yaki

Tenderloin (Filet) 150g —- ¥52,400 Sirloin 150g —- ¥50,100 Ribeye 150g —- ¥42,600 Rump 150g —- ¥22,100 Chuck Roll (Shoulder Loin) 150g —- ¥19,200 Diced Loin 150g —- ¥16,100

### — Single Dish —

#### Steak or Hoba Yaki

Tenderloin (Filet) 150g —- ¥51,900 Sirloin 150g —- ¥49,600 Ribeye 150g —- ¥42,100 Rump 150g —- ¥21,600 Chuck Roll (Shoulder Loin) 150g —- ¥18,700 Diced Loin 150g —- ¥15,600

<u>Customers who order for the number of people in</u> their group can add extra meat dishes at a 30% discount on SINGLE DISH.

### — EXTRA MENU —

(10% tax included)

#### All Soft Drink - ¥420

Oolong tea
 Jasmine Tea
 Pepsi-Cola
 Ginger Ale
 Orange juice
 Tomato juice
 Grapefruit Juice

### Additional Dishes

Assorted Tempura - ¥1,320
Grilled Fish - from ¥1,320
Rice - ¥308

% No Outside Food or Beverage (except for Baby Food)