

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-in-your-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.

Each course includes...

●Appetizers

●Soup

●Sashimi

*If you don't like raw fish, please let us know ASAP

●Tempura

●Halal Kobe Beef

Steak, Hoba Yaki or Yakiniku

●Rice / Miso Soup

*Garlic rice will be served for Steak course

●Dessert

Seasonal Fruit

※ 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

※ Customers who order for the number of people in 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)