



**SUKIYAKI
IMA-ASA
ENGLISH MENU**

今朝

A la Carte (including tax and service charge)

MATSU (Pine) **¥15,180**

Server prepares 180g top-quality sirloin from Matsusaka with Warishita Soy Sauce (Secret Family Recipe.) Dipping sauces include raw egg and a side dish of cooked vegetables.

TAKE (Bamboo) **¥12,650**

Server prepares 150g quality sirloin and inside round beef from Matsusaka with Warishita Soy Sauce (Secret Family Recipe.) Dipping sauces include raw egg and a side dish of cooked vegetables.

UME (Plum) **¥10,120**

Server prepares 120g quality inside round beef from Matsusaka with Warishita Soy Sauce (Secret Family Recipe.) Dipping sauces include raw egg and a side dish of cooked vegetables.

OKAWARI (Additional Second Plates Available)

MATSU NIKU KAWARI **¥13,915**

One plate of 180g top-quality sirloin from Matsusaka

TAKE NIKU KAWARI **¥11,385**

One plate of 150g quality sirloin and inside round beef from Matsusaka

UME NIKU KAWARI **¥8,855**

One plate of 120g quality inside round beef from Matsusaka

ZAKU **¥1,518**

Raw Vegetables side Dish



SHABU-SHABU

A certified chef, who is responsible for hand-slicing Matsusaka Beef in traditional paper-thin pieces, prepares shabu-shabu. The Nakai waitress prepares the beef and vegetables; Naganegi (Japanese white long onions), Chinese cabbages, Shiitake mushrooms, Enoki mushrooms, Tofu, bamboo sprouts, Shungiku (garland chrysanthemums), Harusame noodles, unlike Sukiyaki, it is boiled in Kobudashi (kelp broth.)

SHABU-SHABU Course (including tax and service charge)

Appetizer & several cold dishes will be served. Then, server will prepare tableside shabu-shabu with quality sirloin and inside round beef from Matsusaka . The following will be served afterward: steamed rice, red-miso soup, Japanese-style pickles, hot Japanese tea and dessert.

<i>with 180g quality inside round from Matsusaka beef</i>	¥17,710
<i>with 150g quality inside round from Matsusaka beef</i>	¥15,180

A la Carte (including tax and service charge)

SHABU-SHABU

Server prepares table side on burner and boils choice-quality Matsusaka Beef. Served with fresh vegetables and several dipping sauces: citrus flavored soy-vinegar sauce, and sesame sauce..

<i>with 180g quality insde round from Matsusaka beef</i>	¥15,180
<i>with 150g quality inside round from Matsusaka beef</i>	¥12,650
<i>NIKU KAWARI 180g Matsusaka beef (Additional Second plate)</i>	¥13,915
<i>NIKU KAWARI 150g Matsusaka beef (Additional Second plate)</i>	¥11,385

SHINRYO ZUKURI (Cold Shabu-Shabu)

Choice-quality Matsusaka Beef served with the following dipping sauces: vinegar soy sauce, vinegar miso sauce with special spices.

<i>with 180g quality insde round from Matsusaka beef</i>	¥11,385
<i>with 100g quality insde round from Matsusaka beef</i>	¥5,693

TEPPAN STYLE SUKIYAKI

Nakai waitress prepares tableside using a special flat, shallow Sukiyaki pan to fry the choice-quality Matsusaka Beef and fresh vegetables.

OIL YAKI (Oil Sauté) **¥15,180**

Choice Matsusaka Beef, Seasonal Vegetables and Japanese Radish Pureed with Lemon.
Server prepares at tableside.

BATAH YAKI (Butter Sauté) **¥15,180**

Choice Matsusaka Beef, Seasonal Vegetables and Japanese Radish Pureed with Lemon.
Server prepares at tableside.

USUGIRI OIL YAKI (Thin Sliced Matsusaka Beef Oil Sauté) **¥15,180**

Choice Matsusaka Beef, Seasonal Vegetables and Japanese Radish Pureed with Raw Egg.
Server prepares at tableside.

NIKU KAWARI (Additional Second plate) **¥12,650**

One plate of Choice Matsusaka Beef

(including tax and service charge)

STEAK

FILET STEAK (Tenderloin Steak) **¥13,915**

Filet Steak (Tenderloin Steak) 200g cooked Simply with Sea Salt and Grounded Pepper,
Serviced with Hot Seasonal Vegetables.

STRIP SIRLOIN STEAK **¥12,650**

Strip Sirloin Steak (200g) cooked Simply with Sea Salt and Grounded Pepper, Serviced with
Hot Seasonal Vegetables.

JAPANESE STYLE STEAK **¥12,650**

Strip Sirloin Steak (200g) cooked Special with Soy Sause, and Hot Seasonal Vegetables.

(including tax and service charge)

SEASONAL SIDE DISH

APPETIZER

Small Dish (Determined by Season) **¥1,645**

SASHIMI

Mixed Sashimi (reserved only) **Market Price**
Japanese Beef Capriccio **¥7,590**

TEMPURA

Shrimp **¥3,163**
Vegetable **¥2,530**
Mixed Tempura **¥3,163**

VINEGARED DISH

Shrimp **¥1,645**
Dried Jellyfish **¥1,265**
Mixed Vinegared Dish **¥2,277**

Green salad

SIDE DISH

Japanese Beef boiled down with soy sauce **¥1,898**
Pureed Japanese radish with Nameko mushroom **¥1,898**
Grated Tololo Yam with Raw Egg **¥1,898**
Green Japanese Noodles **¥1,898**
Steamed Rice **¥759**
Red- Miso Soup **¥759**
Japanese Style Pickles (five kind of pickles) **¥759**

Steamed Rice pouring with Hot Japanese tea

¥1,265
Nori, Japanese seaweed **¥1,265**
Pickled plum

(including tax and service charge)

LUNCH

(including tax)

TOKU-SUKI (Special Lunch Sukiyaki Course) **¥6,600**

Appetizer, Cold Dish, Sukiyaki, Steamed Rice, Miso Soup, Japanese Style Pickles and Dessert. The Nakai waitress will cook at your table.

HIRU SUKIYAKI (Sukiyaki set lunch menu) **¥3,300**

Matsusaka Beef, Vegetables, Raw Egg, Steamed Rice, Miso Soup and Japanese Style Pickles.

AMIYAKI (Grilled Beef set menu) **¥3,300**

Matsusaka Beef, Vegetables, Steamed Rice, Miso Soup and Japanese Style Pickles.

TEPPAN YAKI (Teppan plate set menu) **¥3,300**

Matsusaka Beef, Vegetables, Puree Japanese Radish, Steamed Rice, Miso soup and Japanese Style Pickles.

SUKIYAKI JYU (Sukiyaki Old Fashion Lunch Box) **¥3,300**

Sukiyaki, Steamed Rice, Miso Soup and Japanese Style Pickles.

AMIYAKI JYU (Grilled Beef Old Fashion Lunch Box) **¥3,300**

Matsusaka Beef, Steamed Rice, Miso Soup and Japanese Style Pickles.

SUKIYAKI-DON (Sukiyaki Bowl) **¥1,980**

Sukiyaki bedded the Steamed Rice, Miso Soup and Japanese Style Pickles.

AMIYAKI-DON (Grilled Beef Bowl) **¥2,750**

Grilled Beef bedded the Steamed Rice, Miso Soup and Japanese Style Pickles.

LUNCH BENTO (Today's Lunch Box) **¥1,320**

Chef's Special, Steamed Rice, Miso Soup and Japanese Style Pickles. Daily availabilities are limited.

DRINKS

BEER

YEBISU Beer	633ml	¥1,518
SHIMBASHI Craft Beer (Weizen or Ale)	334ml	¥1,708
KIRIN Classic Lager Beer	633ml	¥1,265
ASAHI Super Dry Beer	633ml	¥1,265
KIRIN Green Free Beer (non Alcohol Beer)	334ml	¥1,012

SAKE

Hot Sake (Kikumasamune Tokseun)	180ml	¥1,265
Cold Sake (Kikumasamune Kimoto)	180ml	¥1,265
Ginjou Nama Genshu Cold Sake (Edo-Kaijo)	720ml	¥8,855
Daiginjou Cold Sake (Jyoh-Kigen Daiginjou)	720ml	¥10,120
Nihonsakari Junmai Ginjou "Souhana"	300ml	¥2,530
Plum Liqueur (Hoshisha Mutenka Jyoto Umeshu)	1 Glass	¥1,265

SHOUCHU (clear distilled liquor)

SHIBI no TSUYU	300ml	¥3,795
KOHAKU	720ml	¥7,590
KUYO	720ml	¥6,958
Blended Soth Whisky	1 Glass	¥1,392

Wine

Ask your Server; they will bring the wine list.

SOFT DRINK

Yamagata Apple Juice (straight)	160ml	¥1,265
Kouchi Ougon Shouga no Ginger Ale	195ml	¥1,265
Oku-Aizu Kaneyama Sparkling Mineral Water	500ml	¥1,265
Oolong Tee		¥1,012
Coffee		¥1,012
English Tee		¥1,012

(including tax and service charge)

DESSERT

Seasonal Chef's Special

Market Price

(including tax and service charge)

*We use specially cultivated Akitakomachi rice grown in Akita.