

Today's Course

We offer three basic courses.

You may choose the main meat dish from the options below.

If you have dietary restrictions or allergies, please inform our staff.

■ Premium Course ¥10,000(Tax.Incl¥11,000)

- · Today's appetizer
- · Bread
- Today's recommended dish (1)
- · Today's recommended dish (2)
- Soup
- ★ Main meat dish
- · Homemade ice cream

■ Special Course

¥8,000 (Tax.Incl ¥8,800)

- · Today's appetizer
- Bread
- ·Today's recommended dish
- Soup
- ★ Main meat dish
- ·Homemade ice cream

■ Regular Course

¥6,500 (Tax.Incl ¥7,150)

- · Today's appetizer
- · Bread
- · Soup
- ★ Main meat dish
- · Homemade ice cream
- Please choose your main meat dish from the options below.
- ★Angus Beef Ribeye (USA)
- ★Hokkaido chicken thigh confit +¥500 (incl. tax ¥550)
- ★Hokkaido Biei beef rump +¥1,000 (incl. tax ¥1,100)
- ★Hokkaido beef sirloin steak +¥1,800 (incl. tax ¥1,980)
- ★Hokkaido Wagyu Beef Sirloin Steak

+¥2,200 (incl. tax ¥2,420)

★Hokkaido Asahi Takasago beef tenderloin

+¥2,500 (incl. tax ¥2,750)

★CONOYOSHI Special Handmade Soba Noodles

+¥500 (incl. tax ¥550)

European Black Truffle Topping

Market Price

- We have a take-out menu available.
- We provide containers for you to take home any food you couldn't finish."
- We also accept reservations for take-out 'Platter Hors d'Oeuvres & Custom Bento Boxes', so you can enjoy our appetizers at home or in the office.

The individually menu

■ Premium Meat Wagyu & Hokkaido Beef

Hokkaido Wagyu Heart: ¥1,100 (incl. tax ¥1,210)

Hokkaido Wagyu Liver: ¥1,200 (incl. tax ¥1,320)

Aged thick-sliced beef tongue: ¥2,800 (incl. tax ¥3,080)

Eniwa Snow Country Free-Range Pork Confit 250g:

¥3,500 (incl. tax ¥3,850)

Hokkaido chicken thigh confit 200g: ¥3,500 (incl. tax ¥3,850)

Hokkaido Biei beef rump 250g: ¥5,000 (incl. tax ¥5,500)

Hokkaido beef sirloin 250g: ¥6,000 (incl. tax ¥6,600)

Hokkaido Wagyu Beef Sirloin 250g: ¥7,500 (incl. tax ¥8,250)

Hokkaido Asahi Takasago beef tenderloin 220g:

¥9,500 (incl. tax ¥10,450)

European Black Truffle Topping: Market Price

■ Ham & Salami

Spanish Ham (Jamon Serrano): ¥1,800 (incl. tax ¥1,980)
Assorted Raw Ham & Salami: ¥2,400 (incl. tax ¥2,640)

Salami (Mortadella / Lonza / Andurietta): ¥880 (incl. tax ¥968)

■ Appetizer & Salad

Chef's Seasonal Appetizer Selection (per person):

¥1,800 (incl. tax ¥1,980)

Romaine Lettuce Caesar Salad with Cheese: ¥980 (incl. tax ¥1,078) Italian buffalo mozzarella cheese burrata: ¥1,900 (incl. tax ¥2,090)

Italy's finest mozzarella cheese, Bufala: Freshly fried potatoes "Inca Awakening"

¥2,400 (incl. tax ¥2,640)

and fried eggs and Italian prosciutto:
Grilled Seasonal Vegetables with Cheese:

¥880 (incl. tax ¥968) ¥880 (incl. tax ¥968)

¥600 (incl. tax ¥660)

■ Side Dish

Italian Olives:

Extra Bread: ¥200 (incl. tax ¥220)

Shelled pistachios: ¥500 (incl. tax ¥550)

"Inca Awakening" French Fries -

Truffle Flavored for an extra 100 yen -: ¥700 (incl. tax ¥770)

Onion gratin soup: ¥800 (incl. tax ¥880)

Chocolate & Pistachio: ¥700 (incl. tax ¥770)

Assorted Cheese Plate: ¥2,000 (incl. tax ¥2,200)

■ Noodle & Rice

Chef's Pasta (Tomato / Oil / Cream): ¥1,800 (incl. tax ¥1,980) (*You can choose between dried noodles or raw noodles made with spelt flour.)

CONOYOSHI Special Soba (Buckwheat): ¥890 (incl. tax ¥979)

Special Truffle Rice ¥890 (incl. tax ¥979)

Dessert

Freshly made homemade ice cream ¥580 (Tax.Incl ¥638)

Catalana / Panna Cotta / Affogato/

Chocolate terrine Each¥680 (Tax.Incl ¥748)