6,500 yen

8,500 yen

3,000 yen

Hosoda's Sukiyaki

Kanto-style Sukiyaki, simmered in Hosoda's secret broth that has been passed down over many years.



Japanese Beef Shoulder Loin

Sukiyaki Kiyomaro Course Meal

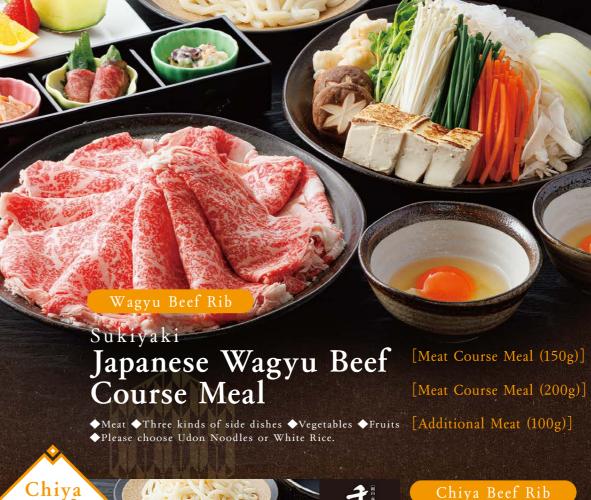
◆Meat ◆Three kinds of side dishes ◆Vegetables ◆Fruits ◆Please choose Udon Noodles or White Rice.

[Meat Course Meal (150g)] 4,500 yen [Meat Course Meal (200g)] 5,500 yen 2,000 yen [Additional Meat (100g)]

What is Kiyomaro beef?



crossbreeding Japanese Black cattle and dairy cattle.



Sukiyaki Chiya Beef Course Meal

◆Meat ◆Three kinds of side dishes ◆Vegetables ◆Fruits ◆Please choose Udon Noodles or White Rice.

[Meat Course Meal (150g)] 8,300 yen [Meat Course Meal (200g)] $10,500\,\mathrm{yen}$ 4,500yen [Additional Meat (100g)]

What is Chiya Beef?



This is an excellent Japanese black breed born in Niimi, the hometown of Japanese wagyu, and descends from Japan's oldest vine cattle. Blessed with nature and good weather, it is one of the best examples of high-quality Wagyu beef in Okayama Prefecture, where beef cattle are popular. This Wagyu beef has the right amount of marbling and lean meat, and is proud of its deliciousness and tenderness.

Sukiyaki Additional Menu

Udon Noodles

250 yen

Vegetables for Sukiyaki 880 yen(for 1 person) Raw Egg 100 yen

Mochi (rice cakes) 150 yen (2 pcs.)

Various Vegetables 150 yen (Each)

chinese cabbage, onions, konjac noodles, shiitake mushrooms, enoki mushrooms, shimeji mushrooms, eringi mushrooms, mizuna (potherb mustard), carrots, Japanese leeks, green onions, Chinese chives, bean sprouts, potatoes, fu(wheat gluten), tofu