

Sukiyaki

Our sukiyaki preserves the traditional taste that has been handed down for over 100 years, and allows you to enjoy the deep richness and tender texture of professionally selected high quality meat.



Hosoda's Sukiyaki

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



Japanese Beef Sukiyaki

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

[Additional Meat (100g)] 2,000 yen

What is Kiyomaro beef?



Kiyomaro is a beef with a good balance of lean meat and fat, created by crossbreeding Japanese Black cattle and dairy cattle. The meat is named after "Wake-no-Kiyomaro," a historical person from Wake Town, Okayama Prefecture.



Wagyu Beef Rib

Sukiyaki Japanese Wagyu Beef Course Meal

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

[Meat Course Meal (150g)] 6,500 yen

[Meat Course Meal (200g)] 8,500 yen

[Additional Meat (100g)] 3,000 yen

Chiya Beef Sukiyaki



Chiya Beef Rib

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 yen

[Additional Meat (100g)] 4,500 yen

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