

-T·L Bone Steak-

✦ Angus species native to Scotland

A T-shaped bone of Scottish native Angus with good balance of lean and fat
The famous steak of Florence where you can enjoy the fillet and sirloin at the same time

T-bone Steak (sirloin fillet) ————— ¥1,980/100g (about 1kg ~)

L-bone Steak (sirloin) ————— ¥1,870/100g (about 1kg ~)

Poter House Steak (sirloin fillet) ————— ¥2,090/100g (about 1kg ~)

※Ask the staff for the size

※It may not be available depending on the stocking situation

✦ The Italian Treasure,white cow“ Chianina”

Chianna are recognized as a Tuscany-listed IGP (Protected Designated Area)
Taste of the meat is chewy,muscular, sweetness ,low-fat

Chianina L-bone Steak (dry aging) ————— ¥5,500/100g (about 800g ~)

※Please make a reservation one month in advance

-Eisbein-

Pork dishes representative of German cuisine Soaked in various spices and salt for 2 weeks
and slowly heated at 75 ° C for 15 hours
Please enjoy the delicate taste and dynamic texture that firmly confine the flavor of salt and spices in the meat

Hiroshima Prefecture's Duroc, Yorkshire and Landrace pig ————— (600~700g) ¥3,500