

-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) ————— ¥1,200/100g (about 1kg ~)

L-bone Steak (sirloin) ————— ¥1,200/100g (about 1kg ~)

Poter House Steak (sirloin fillet) ————— ¥1,400/100g (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) ————— ¥5,000/100g (about 800g ~)

※Please make a reservation one month in advance

✦ CA'GINO Selection Red Wine for Steak

Il Valentiano Rosso di Montalcino (Toscana Sangiovese) ————— ¥6,000

A wine brewery famous for Brunello, one of Italy's three great wines that values the old and seeks a new one

The gentle acidity and the beautiful flavor of the barrel aging make the steak more luxurious and more attractive.

-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) ¥3,000

✦ CA'GINO Selection White Wine for Eisbein

Fritz Haag Riesling Q.b.A. Trocken(Germany Riesling) ————— ¥6,000

Minerals full of moist taste and sharp acidity are perfect for Eisbein