

MENU A

LAMB NE SPECIAL MENU. ENJOY
9 DIFFERENT CUT AND 2 RICES DISHES.

¥4700(TAX IN ¥5170)

MENU

1 ONE BITE LAMB SOUP

2 BROILED LAMB FILLET YUKHOE & SEASONAL APPETIZERS

-SEASONAL APPETIZERS AND HOMEMADE NAMUL

-SIRLOIN ROAST LAMB

-BROILED LAMB FILLET YUKOE

3 3 CUTS TO GRILL [SALT]

-THICK SLICED TONGUE WITH WELSH ONION SAUCE

-HEAL MUSCLE

-SPECIAL OUSTSIDE SKIRT (HANGING TENDER)

4 HOKKAIDO VEGETABLES & LAMB LIVER WITH CHEESE FONDUE

-MAITAKE MUSHROOM FROM HOKKAIDO

-2 VARIETY OF VEGETABLES TO GRILL

-LAMB LIVER

5 LAMB NE ORINIGAL SALAD

6 2 CUTS TO GRILL (TARE)

-TOP LOIN

-BONELESS RIB

7 INSTANT GRILLED AITCHBONE WITH RICE TOPPED WITH AN EGG

8 LAMB BUTTER CURRY

9 HOMEMADE ICE CREAM MADE OF SHEEP'S MILK



MENU B

LAMB NE PREMIUM MENU. ENJOY 10
DIFFERENT CUTS WITH MANY RARE CUTS &
2 RICES DISHES.

¥5700 (TAX IN ¥6270)

MENU

1 ONE BITE LAMB SOUP

2 BROILED LAMB FILLET YUKHOE & SEASONAL APPETIZERS

-SEASONAL APPETIZERS AND HOMEMADE NAMUL

-SIRLOIN ROAST LAMB

-BROILED LAMB FILLET YUKOE

3 3 CUTS TO GRILL [SALT]

-THICK SLICED TONGUE WITH WELSH ONION SAUCE

-HEAL MUSCLE

-BABY LAMB

4 MIX PLATE OF VEGETABLES TO GRILL

-MAITAKE MUSHROOM FROM HOKKAIDO

-2 VARIETY OF VEGETABLES TO GRILL

5 TODAY'S OFFAL

-ONLY FIVE SECONDS GRILLED HEART

6 SPECIALTY

-THE KING OF RED MEAT -FILLET(TENDER LOIN)

7 LAMB NE ORINIGAL SALAD

8 3CUTS TO GRILL (TARE)

-AITCHBONE

-SPECIAL OUSTIDE SKIRT

-BONELESS RIB

9 RICE

-TOP LOIN & RICE TOPPED WITH AN EGG

10 HOT NOODLES

-INANIWA UDON WITH KELP&DRIED PLUM

11 HOMEMADE ICE CREAM MADE OF SHEEP'S MILK

