

MENU A

LAMB NE SPECIAL MENU. ENJOY 8
DIFFERENT CUT AND 2 RICES DISHES.

¥5000(TAX IN ¥5500)

MENU

1 ONE BITE LAMB SOUP

2 BROILED LAMB FILLET YUKHOE & SEASONAL APPETIZERS

-CHEF'S CHOICE APPETIZER

-MASCARPONE WHITE DRESSING OF SEASONAL VEGETABLES AND FRUITS

-BROILED LAMB FILLET YUKOE

3 3 CUTS TO GRILL [SALT]

-THICK SLICED TONGUE WITH WELSH ONION SAUCE

- MUTTON

-AITCHBONE

&

GRILLED VEGETABLES & TODAY'S OFFAL

4 TODAY'S OFFAL

- SWEET BULLET

5 SALAD

-LAMB NE ORINIGAL SALAD

6 SPECIALTY

-GNOCCHI WITH SHEEP'S MILK CHEESE AND GORGONZOLA

7 2 CUTS TO GRILL (TARE)

-TOP LOIN

-SPECIAL OUTSIDE SKIRT

8 1ST RICE DISH

-MISO RIB FINGER MEAT WITH RICE TOPPED WITH AN EGG

9 2ND RICE DISH

LAMB BUTTER CURRY

10 DESSERT

-HOMEMADE ICE CREAM MADE OF SHEEP'S MILK



MENU B

LAMB NE PREMIUM MENU. ENJOY 11 DIFFERENT CUTS WITH MANY RARE CUTS & 2 RICES DISHES.

¥5900 (TAX IN ¥6490)

MENU

1 ONE BITE LAMB SOUP

2 POPULAR SASHIMI PLATE

- SASHIMI WITH GARLIC SAUCE***
- SEA URCHIN AND AITCHBONE***
- BROILED LAMB FILLET YUKOE***

3 3 CUTS TO GRILL [SALT]

- THICK SLICED TONGUE WITH WELSH ONION SAUCE***
 - MUTTON***
- THE KING OF RED MEAT -FILLET(TENDER LOIN)***

4 SEASONAL GRILLED VEGETABLES

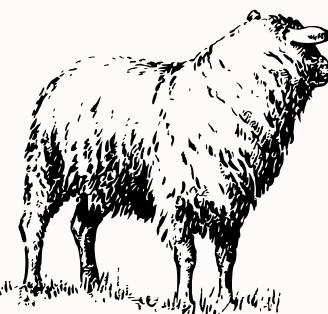
5 UNDER TAN

6 SPECIALTY① ***BABY LAMB CHOPS***

7 SPECIALTY②

SHEEP'S MILK CHEESE HEARTS FONDUE

8 LAMB NE ORINIGAL SALAD



- 9 3 CUTS TO GRILL (TARE)***
 - AITCHBONE***
 - BONELESS RIB***
 - SPECIAL OUTSIDE SKIRT***

10 RICE①

- TOP LOIN & RICE TOPPED WITH AN EGG***

11 RICE②

- MISO BUTTER RAMEN OR LAMB BUTTER CURRY***

12 DESSERT

HOMEMADE ICE CREAM MADE OF SHEEP'S MILK