

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 OUSTSIDE SKIRT

8 1ST RICE DISH

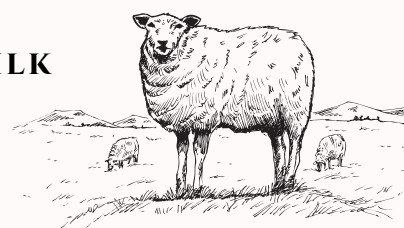
-MISO RIB FINGER MEAT WITH RICE TOPPED WITH AN EGG

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 SPECIALTY ①

BABY LAMB CHOPS

7 SPECIALTY ②

SHEEP'S MILK CHEESE HEARTS FONDUE

8 LAMB NE ORIGINAL SALAD

9 3 CUTS TO GRILL (TARE)

- AITCHBONE
- BONELESS RIB
- SPECIAL OUTSIDE SKIRT

10 RICE ①

- TOP LOIN & RICE TOPPED WITH AN EGG

11 RICE ②

- MISO BUTTER RAMEN OR LAMB BUTTER CURRY

12 DESSERT

HOMEMADE ICE CREAM MADE OF SHEEP'S MILK

