

MENU A

LAMB NE SPECIAL MENU. ENJOY 8
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

-LAMB CREAM CHEESE MADE WITH MISO

-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 3 TYPES OF GRILLED VEGETABLES & TODAY'S OFFAL

2 TYPES OF SPRING VEGETABLES & MAITAKE MUSHROOMS DIRECTLY FROM
HOKKAIDO

HEART GARLIC BUTTER FONDUE

5 SALAD

-LAMB NE ORINIGAL SALAD

6 2 CUTS TO GRILL (TARE)

-TOP LOIN

-AITCHBONE

7 1ST RICE DISH

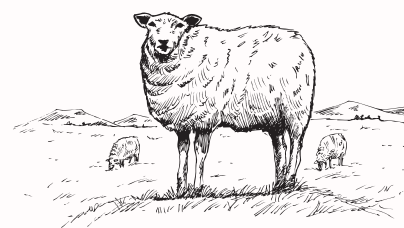
-BONELESS RIB WITH RICE TOPPED WITH AN EGG

8 2ND RICE DISH

-LAMB BUTTER CURRY

9 DESSERT

-HOMEMADE ICE CREAM MADE OF SHEEP'S MILK



MENU B

*LAMB NE PREMIUM MENU. ENJOY 9
DIFFERENT CUTS WITH MANY RARE
CUTS& 2 RICES DISHES.*

¥5700(TAX IN ¥6270)

MENU

1 ONE BITE LAMB SOUP

**2 BROILED LAMB FILLET YUKHOE & BROILED LAMB TONGUE WITH SEASONAL
NAMUL**

- SEASONAL AND HOMEMADE NAMUL
- LIMITED BROILED LAMB TONGUE
- BROILED LAMB FILLET YUKOE

3 3 CUTS TO GRILL [SALT]

- THICK SLICED TONGUE WITH WELSH ONION SAUCE
- HEAL MUSCLE
- EXCLUSIVE BABY LAMB

4 MIX PLATE OF VEGETABLES TO GRILL

5 100% LAMB HAMBURG

6 TODAY'S OFFAL

- ONLY FIVE SECONDS GRILLED HEART

7 SPECIALTY

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

8 LAMB NE ORINIGAL SALAD

9 2CUTS TO GRILL (TARE)

- AITCHBONE
- BONELESS RIB

10 RICE

- TOP LOIN & RICE TOPPED WITH AN EGG

11 HOT NOODLES

- JAPANESE SOBA MADE WITH LAMB SOUP

12 DESSERT

HOMEMADE ICE CREAM MADE OF SHEEP'S MILK

