

# 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

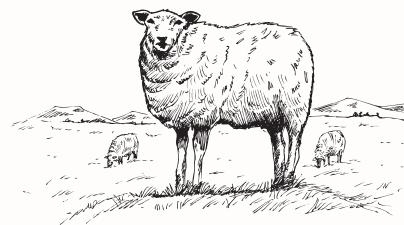
- BONELESS RIB WITH RICE TOPPED WITH AN EGG

8 2ND RICE DISH

- LAMB BUTTER CURRY

9 DESSERT

- HOMEMADE ICE CREAM MADE OF SHEEP'S MILK



# MENU B

## 5TH ANNIVERSARY

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

¥5800 (TAX IN ¥6380)

### MENU

1 ONE BITE LAMB SOUP

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

-LAMB APPETIZER

- 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 ORIGINAL SALAD

9 3 CUTS TO GRILL (TARE)

-AITCHBONE

-BONELESS RIB

-HANGING TENDER

10 RICE①

-TOP LOIN & RICE TOPPED WITH AN EGG

11 RICE②

- CLAMS COLD NOODLES OR LAMB BUTTER CURRY

12 DESSERT

HOMEMADE ICE CREAM MADE OF SHEEP'S MILK

