

Yagumo Nagarekawa Menu

Kaiseki course

- Setouchi local cuisine Aki course ... ¥6,050 per person
- Yagumo seasonal cuisine course ... ¥9,000 per person

Hot pot cuisines (Nabe)

Yagumo's specialty: Susugi-nabe (trademark registered)

This is Yagumo's specialty cuisine, which consists of carefully selected Japanese black Beef rinsed in boiling kelp broth and served with a secret "sesame sauce" made from abundant sesame and walnuts.



- **Susugi-nabe Special selected course** ... ¥7,500 per person
(Appetizer, Small bowl, Assorted sashimi, Special selected Susugi-nabe, Rice porridge Fruit)
- **Susugi-nabe Top-grade course** ... ¥9,000 per person
(Appetizer, Small bowl, Assorted sashimi, Top-grade Susugi-nabe, Rice porridge, Fruit)
- **(Single cuisine) Susugi-nabe Special selection** ... ¥6,000
Top-grade ... ¥7,700
- **Vegetables for Susugi-nabe**
Chinese cabbage, Shiitake mushrooms, Enoki mushrooms, Bean sprouts, Konnyaku, Kuzukiri, Mochi, Udon Noodles, Tofu



Sukiyaki

Enjoy carefully selected Japanese black Beef and fresh vegetables in Yagumo's unique and authentic "Sukiyaki".

The unique flavor of "wari-shita" enhances the deliciousness of the cuisines.

- **Sukiyaki Special selection course** ... ¥7,500 per person
(Appetizer, Small bowl, Assorted sashimi, Special selection Sukiyaki, Udon Noodles, Fruit)
- **Sukiyaki Top-grade course** ... ¥9,000 per person
(Appetizer, Small bowl, Assorted sashimi, Top-grade Sukiyaki, Udon Noodles, Fruit)
- **(Single cuisine) Sukiyaki Special selection** ... ¥6,000
Top-grade ... ¥7,700
- **Extra Special selection Meat (120g)** ... ¥3,600
- **Extra Top-grade Meat (140g)** ... ¥5,500

Additional cuisines can be prepared according to your preference.

※All prices are tax included.

※After 5:00 p.m., 10% of the food and beverage bill will be charged as a service fee.

※If you use a private room, 10% as a room charge will be charged.