

# Yagumo Nagarekawa Menu

## Kaiseki course

- Setouchi local 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**

(Appetizer, Small bowl, Assorted sashimi, Special selected Susugi-nabe, Rice porridge Fruit)

… ¥9,000 per person

- **Susugi-nabe Top-grade course**

(Appetizer, Small bowl, Assorted sashimi, Top-grade Susugi-nabe, Rice porridge, Fruit)

… ¥10,500 per person

- (Single cuisine) **Susugi-nabe Special selection**

… ¥7,000

**Top-grade**

… ¥9,000

- **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**

(Appetizer, Small bowl, Assorted sashimi, Special selection Sukiyaki, Udon Noodles, Fruit)

… ¥9,000 per person

- **Sukiyaki Top-grade course**

(Appetizer, Small bowl, Assorted sashimi, Top-grade Sukiyaki, Udon Noodles, Fruit)

… ¥10,500 per person

- (Single cuisine) **Sukiyaki Special selection**

… ¥7,000

**Top-grade**

… ¥9,000

- **Extra Special selection Meat**

… ¥4,500 ~

**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.