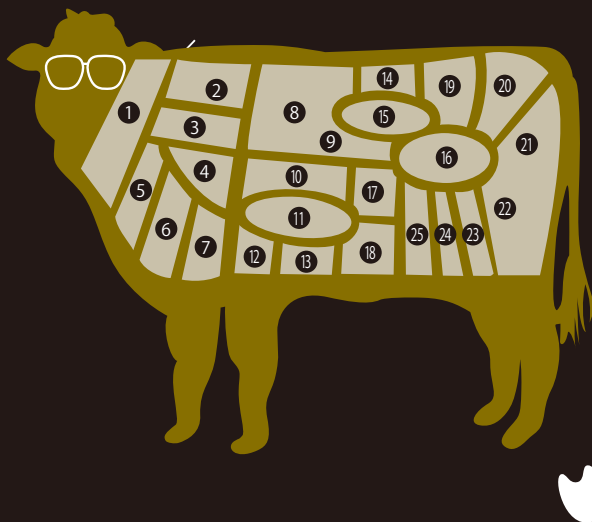


Superb Wagyu beef hospitality

Welcome to Wagyu Amiyaki Kaiseki Sizzler



by part List of the Meat



- ① Neck
- ② Shoulder loin core
- ③ Chuck Flap
- ④ Chuck Rib
- ⑤ Beautifully marbled meat on the arms
- ⑥ Top Blade Muscle
- ⑦ Upper Oyster Blade
- ⑧ Rib roast
- ⑨ Rare part of rib roast
- ⑩ Kalbi
- ⑪ Inner Skirt steak
- ⑫ Medium-fleshed ribs
- ⑬ Top Kalbi
- ⑭ SirLoin
- ⑮ Fillet
- ⑯ inner thigh
- ⑰ Ribs near filet
- ⑱ Ribs around the base of the thigh
- ⑲ Rump
- ⑳ Rump Cap
- ㉑ Outside of thigh
- ㉒ Lateral meat of hind leg
- ㉓ Base of hind leg
- ㉔ Medial side of inner thigh
- ㉕ Hind leg medial flesh

Top-grade Course ¥8,800

This course is a combination of the best of the best, featuring a variety of carefully selected parts of Wagyu Beef, and is particular about the way it is grilled, eaten, and tasted.

4 kinds of seasonal appetizers

Assorted Kimchi

Assorted Namul

Fresh local vegetables salad or Sesame oil flavored salad

Seared Wagyu Beef Nigiri

Wakame seaweed soup or Potage Soup

Tsubo-dzuke one long Wagyu Kalbi

Chishakko (lettuce)

3 kinds of rare parts (Salt)

4 kinds of rare parts (Grilled sauce)

Seasonal grilled vegetables

©Choice of meal

Choice of one of the following meals

{ Cold Noodles, Stone-baked bibimbap, Gukbap, Rice. }

3 kinds of Desserts



Special selection Course ¥7,500

This course is a combination of various parts of Wagyu Beef,
which you can enjoy.

3 kinds of seasonal appetizers

Assorted Kimchi or Assorted Namul

Fresh local vegetables salad

Seared Wagyu Beef Nigiri

Wakame seaweed soup

6 kinds of Special selection Wagyu Beef

Seasonal grilled vegetables

Chishakko (lettuce)

{ ©Choice of meal
Choice of one of the following meals
Cold Noodles, Stone-baked bibimbap, Gukbap, Rice. }

2 kinds of Desserts



Gastronomic Course ¥6,400

This is a simple course to enjoy Wagyu Beef.

3 kinds of seasonal appetizers

Assorted Kimchi

Fresh local vegetables salad

Seared Wagyu Beef Nigiri

Wakame seaweed soup

5 kinds of Wagyu Beef

Seasonal grilled vegetables

©Choice of meal

Choice of one of the following meals

{ Stone-baked bibimbap, Gukbap, Rice. }

2 kinds of Desserts



*For children about 5 to 10 years old.

Kids' Course ¥2,750

This is a course for children to enjoy the same mood as adults. Please enjoy Sizzler's Wagyu Beef Dinner.

Appetizer plate

Assorted Wagyu Beef

Rice or Cold Noodles

Ice cream

Kids' Menu

Curry plate	¥1,200
Gukbap	¥460
Udon Noodles	¥420
French fries	¥420



If you have any food allergies, please feel free to inform our staff.

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

Wagyu Beef

Lean meat・Loin

Lean meat	¥1,980
Top Lean meat	¥2,660
Top Loin	¥2,660
Special selection SirLoin	¥4,380

Kalbi

Kalbi	¥1,980
Top Kalbi	¥2,660
Special selection Kalbi	¥3,000



Tongue

Tongue Kalbi	¥1,300
Kori-kori-Tongue	¥1,570
Top Tongue	¥3,000
Special selection Tongue	¥5,800
Thick sliced Wagyu Tongue [limited quantity]	¥7,700

Hormone

Assorted Hormone	¥1,870
Shimacho	¥1,230
Mino	¥1,450

Tsubo-dzuke (Pickled in a pot)

Tsubo-dzuke mix	¥1,980
Tsubo-dzuke one long Kalbi	¥2,400
Tsubo-dzuke one long Lean meat	¥2,400
Kone	¥1,780
Coarsely ground Sausage	¥830
Liver	¥1,100
Skirt steak	¥2,660
Top Skirt steak	¥3,080



6 kinds of rare parts (2 servings)

Assorted Wagyu Beef

Please enjoy the difference in taste depending on the part of the Beef.
Meat types are subject to change depending on availability.

6 kinds of Rare parts ¥4,500 per person

A platter of 6 rare cuts of Beef for 2 to 3 persons.

Assorted Wagyu Beef ¥7,600

Assorted Top Wagyu Beef ¥9,800

Assorted Special selection Wagyu Beef ¥12,000～

We can prepare according to the number of people and your budget.
Please feel free to ask our staff.

Salad

Fresh local vegetables salad	
(2 to 3 servings)	¥900
Half(1 to 2 servings)	¥680
Sesame oil Salad(2 to 3 servings)	¥790
Half(1 to 2 servings)	¥590
Caesar Salad with seasonal Vegetables	¥900
Stick Cucumber	¥420

Kimchi・Namul

Assorted Kimchi	¥880
Chinese cabbage Kimchi	¥480
Kakuteki (radish)	¥460
Oi Kimchi (cucumber)	¥460
Assorted Namul	¥780
Bean Sprouts Namul	¥430
Spinach Namul	¥430
Namul radish	¥430



Grilled Vegetables

Seasonal grilled Vegetables	¥660
Onion	¥440
White allium fistulosum	¥440
Cabbage	¥440

Other seasonal grilled vegetables are also available.
Please feel free to ask our staff for more information.

Accompaniment to Meat

Chishakko (lettuce)	¥580	
Sesame oil and salt Chopped leeks	¥440	

A la carte dishes

Simmered Wagyu Beef	¥580
Seared Wagyu Beef Nigiri (2 pieces)	¥990
Appetizer of the day (3 kinds)	¥600
Appetizer of the day (4 kinds)	¥850
Deep-fried Aomori Garlic in oil	¥650
Chanja	¥580
Korean Seaweed	¥330

Meal



Stone-baked Bibimbap	¥1,210
Half Stone-baked Bibimbap	¥900
Bibimbap	¥840
Half bibimbap	¥630
Shobara white Rice	¥350
Gukbap	¥790
Half Gukbap	¥590
Tail Gukbap	¥1,180
Kalbi Gukbap	¥1,020
Red Kalbi Gukbap	¥1,060
Sukiyaki Bowl	¥1,200



Soup

Potage Soup	¥460
Wakame seaweed soup	¥490
Tail Soup	¥790
Vegetable and Egg soup	¥520
Kalbi Egg Soup	¥660
Red Kalbi Egg Soup	¥680



Noodles

Cold Noodles	¥1,150
Mini cold Noodles	¥870
Hot Noodles	¥1,200
Spicy Noodles	¥1,230



Dessert

Ice cream	¥430
Brulee	¥440
Seasonal Fruits	¥500
Assorted desserts	¥1,320

Coffee・Tea

Would you like coffee or tea with your meal?

Coffee	¥440
Tea	¥440



How about a birthday, anniversary, or event?
This is an original menu that can only be enjoyed at Sizzler.

Sizzler
Original

Beef Cake

¥2,800~ (by reservation)

Please feel free to ask our staff for details.

If you have any food allergies, please feel free to let us know.

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