# Welcome to Fujinomiya!!

## Premium Wagyu Steak Dinner

### .3iz.

One appetizer

Soup

Premium Wagyu Steak (200g sirloin or 150g tenderloin)

Seasonal Salad

Rural-style udon noodles

Dessert

Coffee

Homemade bread

(With plum jam and butter)

Rice

**Including Tax** 

¥7,920

Excluding Tax (\$7.200)

## Single Menu

Special and Premium are different ranks of meat

Special Wagyu Steak

Sirloin — 200g  $\begin{array}{c} 44,840 \\ (ex. 44,400) \\ 250g & 600 \\ 300g & 7,260 \\ (ex. 45,500) \\ 300g & 7,260 \\ (ex. 46,600) \\ 300g & 7,260 \\ (ex. 46,600) \\ (ex. 46$ 

Cut100% of fat  $\sim$  200g  $\frac{(ex. \$6, 600)}{\$6, 050}$ 

Tenderloin — 150g  $\frac{(ex. \pm 7,700)}{\pm 4,840}$ 

200g  $\frac{\$6,050}{(ex.\$5,500)}$ 250g  $\frac{\$7,260}{(ex.\$6,600)}$ 

Premium Wagyu Steak -

Sirloin — 200g  $\frac{\$6,490}{(ex.\$5,900)}$ 250g  $\frac{\$8,140}{(ex.\$7,400)}$ 

300g \(\frac{\(\text{(ex. \frac{\cup 7}{400}\)}{\(\text{y}}\)}{\(\text{(ex. \frac{\cup 8}{7}\)}{\(\text{y}}\)}\)

Cut100% of fat  $\sim$  200g  $\stackrel{\text{(ex. $\$8,900)}}{\$8,140}$ 

250g  $\frac{\$9,790}{(ex.\$8,900)}$ 300g  $\frac{\$11,440}{400}$ 

Tenderloin  $\longrightarrow$  150g \$6,490

200g \frac{\text{\tin}\text{\te}\text{\text{\text{\text{\text{\text{\text{\text{\text{\text{\te}\text{\text{\text{\text{\text{\text{\text{\text{\text{\text{\te}\text{\text{\text{\text{\text{\text{\text{\text{\text{\text{\te}\tint{\text{\tin}\text{\text{\text{\text{\text{\text{\text{\text{\text{\text{\texi}\text{\text{\text{\text{\texi}}\tint{\text{\text{\texi}}\titt{\text{\text{\ti}}\tint{\text{\text{\text{\text{\texi}\text{\texi{\text{\texi}\text{\texi}\text{\texi}\tiint{\text{\texi}\text{\text{\texi}\text{\text{\texi}\tint{\text{\texi}\text{\texi}\ti

250g  $\frac{$9,790$}{(ex.$8,900)}$ 

#### Bread, rice, and udon noodles are all homemade by Haginotei!



Round barley bread made with locally grown wheat "Celebration Earth".

Rich in fiber and vitamins, very healthy! Serve with butter, plum jam and dishes! The rice is "Shizuoka Koshihikari" grown in our rice paddies.





Rural-style udon noodles made from
"Fujinomiya-grown Agriculture and Forestry No. 61."
The dipping sauce is also made with our homemade
miso sauce!



## Set Menu







One cake of your choice & free drink (up to 1 drinks)





 $\underset{(\mathrm{ex.}\, \$2,\, 600)}{\mathsf{half-\$2}}, 860$ 

## Drink Menu

Beers		Soft drinks	
Draft Beer Bottled Beer (Super D Local Beer (Fujiyama Non-alcoholic Beer	(ex.\\ 650)	Oolong tea Cola Ginger ale Orange juice	¥385 (ex. ¥350 ¥440 (ex. ¥400 ¥440 (ex. ¥400 ¥495 (ex. ¥450)
Tapanese sake		Non-alcoholic cocktails	
Takasago (Fujinomiya's brand)  Junmai ginjo is one type of Japanese sake and is made with rice malt and not distilled alcohol.  Tosa-no-Turu (Kochi prefecture)  It is a dry alcoholic beverage to enjoy the fresh aroma of freshly squeezed sake. $ $$\frac{\$1,320}{(ex.\$1,200)}$ $		Lychee Oolong Cassis orange Cassis soda Plum spritzer (Plum and wo	ALL ¥550 (ex.¥500)
Red wine -			
	Cotes du Luberon [France] Fresh and spicy flavor. Medium-heavy mouthfeel.		¥3,740 (ex. ¥3,400)
	Caritella Reserva Cabernet Sauvignon [Chile] Medium-heavy mouthfeel with rich fruit and smooth tannins.		¥4, 400 (ex. ¥4, 000) half-¥2, 860 (ex. ¥2, 600
	Chateau Larriveau [Mo		¥8, 250 (ex. ¥7, 500)
	Non-alcoholic wines	Katsunuma grape	¥3,850 (ex. ¥3,500)
White wine —			
	Cotes du Luberon [France] Fresh, fruity and dry.		\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\
	Zeller Schwarte Katz QbA [Germany] Black Cat from the village of Zell. Elegant, slightly sweet.		¥3,850 (ex. ¥3,500)
	Alsace Riesling [Alsace, France] Full and rounded taste with fruitiness pushed to the fore.		¥7,040 (ex.¥6,400) half-¥3,630 (ex.¥3,300
	Non-alcoholic wines	Katsunuma grape	¥3, 850 (ex. ¥3, 500)
Rose —	77		
	Rose d'Anjou [Loire, France] Mellow and slightly sweet rosé on the palate.		¥4,730 (ex.¥4,300)