MENU A

LAMB NE SPECIAL MENU. ENJOY 8 DIFFERENT CUT AND 2 RICES DISHES. ¥4800(TAX IN ¥5280)

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
-AITCHBONE
&

4 TODAY'S OFFAL
- UNDER TONGUE

GRILLED VEGETABLES & TODAY'S OFFAL

5 SALAD -LAMB NE ORINIGAL SALAD

6 A LA CARTE DISH
-GNOCCHI WITH SHEEP'S MILK CHEESE AND GORGONZOLA

7 2 CUTS TO GRILL (TARE)
-TOP LOIN
-RIB FINGER

8 1ST RICE DISH
-MISO SPECIAL OUSTSIDE SKIRT WITH RICE TOPPED WITH AN EGG

9 2ND RICE DISH LAMB BUTTER CURRY

10 DESSERT
-HOMEMADE ICE CREAM MADE OF SHEEP'S MILK



MENU B

LAMB NE PREMIUM MENU. ENJOY 11DIFFERENT CUTS WITH MANY RARE CUTS& 2 RICES DISHES.

¥5800(TAX IN ¥6380)

MENU1 One bite Lamb soup

2POPULAR SASHIMI PLATE
-SALT-SASHIMI OF TOP SAKIRT STEAK
-HEART STABBING
-BROILED LAMB FILLET YUKOE

3 3 CUTS TO GRILL [SALT]
-THICK SLICED TONGUE WITH WELSH ONION SAUCE
-HEAL MUSCLE
-EXCLUSIVE BABY LANB

4 SEASONAL GRILLED VEGETABLES

5 SKIRT STEAK WITH GREEN ONIONS

6 SPECIALTY 1
-THE KING OF RED MEAT -FILLET (TENDER LOIN)

7 SPECIALTY²
100%LAMB HAMBURGER

8 LAMB NE ORINIGAL SALAD

9 3CUTS TO GRILL (TARE)
-AITCHBONE
-BONELESS RIB
-SKIRT STEAK

10 RICE 1
-TOP LOIN & RICE TOPPED WITH AN EGG

11 RICE 2
SALTED LAMB NOODLES OR LAMB BUTTER CURRY

12 DESSERT
HOMEMADE ICE CREAM MADE OF SHEEP'S MILK