

# 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

-SPECIAL OUSTSIDE SKIRT (HANGING TENDER)

&

GRILLED VEGETABLES & TODAY'S OFFAL

4 TODAY'S OFFAL

-ONLY FIVE SECONDS GRILLED HEART

5 SALAD

-LAMB NE ORINIGAL SALAD

6 SPECIALTY

LAMBNE × EGGLE COLLABORATION

YOGURT"EGGLE" YOGURT,EGGS AND LAMB BACON

7 2 CUTS TO GRILL (TARE)

-TOP LOIN

-AITCHBONE

8 1ST RICE DISH

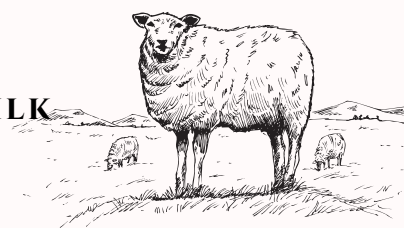
-BONELESS RIB WITH RICE TOPPED WITH AN EGG

9 2ND RICE DISH

CLAMS COLD NOODLES OR LAMB BUTTER CURRY

10 DESSERT

-HOMEMADE ICE CREAM MADE OF SHEEP'S MILK



# MENU B

LAMB NE PREMIUM MENU. ENJOY 10 DIFFERENT CUTS WITH MANY RARE CUTS & 2 RICES DISHES.

¥5800 (TAX IN ¥6380)

## MENU

1 ONE BITE LAMB SOUP

2 POPULAR SASHIMI PLATE

- TONGUE STAB

- HORMONE SASHIMI GARLIC SAUCE

- BROILED LAMB FILLET YUKOE

3 3 CUTS TO GRILL [SALT]

- THICK SLICED TONGUE WITH WELSH ONION SAUCE

- HEAL MUSCLE

- EXCLUSIVE BABY LAMB

4 SHEEP MILK CHEESE FONDUE

WITH SEASONAL GRILLED VEGETABLES AND LIVER

5 SPECIALTY ①

- THE KING OF RED MEAT - FILLET (TENDER LOIN)

6 SPECIALTY ②

SKIRT STEAK WITH GARLIC BUTTER

7 LAMB NE ORIGINAL SALAD

8 2 CUTS TO GRILL (TARE)

- AITCHBONE

- BONELESS RIB

9 RICE ①

- TOP LOIN & RICE TOPPED WITH AN EGG

10 RICE ②

CLAMS COLD NOODLES OR LAMB BUTTER CURRY

11 DESSERT

HOMEMADE ICE CREAM MADE OF SHEEP'S MILK

