

CHURRASCO

13 types of churrasco menu



Beef Sirloin

Muscle meat that rests on the backbone of beef having tender yet chewy texture with sweet beefy flavor.



Aitchbone

It is rare part of meat found at the buttocks near the rump . Aitchbon has sweetness and tenderness tast.



Beef Rump

Rump meat is the part from the waist of the thighs and buttocks. Its has very little fat makes it a healthier meat.



Skirt

It is classified as an internal organ, but it looks and tastes similar to lean meat.



Beef Chuck Roll

Chuck roll is large boneless meat of ribs and backbone. Contains a mix of tender and delicious juicy texture.



Beef Cube Roll

very tender,moist and flavourful cut of beef. It is also known as a boneless rib eye.



Wagyu Beef

Wagyu beef is renowned for its extraordinary marbling with super tenderness flavour.



Okinawa pork sausage

This sausage is made by using Okinawa Agu pork, which is very popular for its low smell of pork.



Pork Loin

A wide and thick cut from loin muscle of the pig, has less fat then pork belly.



Prefectural Pork belly

Pork belly meat is famous for soft texture and rich fat which melt in mouth.



Chicken

Meat has the right amount of fat melts when its cooked and high in protein.



Lamb

It has unique flavor which taste slightly gamey flavor which make it different from other meat.



Grilled Pineapple

It has sweet and tangy flavor of pineapple.

※Yuzu kosho, wasabi, and gochujang (red pepper paste) are available as other seasonings.
Please feel free to ask our staff if you would like to use them.

DRINK

Drink Menu

— Beer —

Orion Draft

— Wine —

Red Wine

White Wine

— Awamori —

on the Rock/with Soda/with Water

— Whisky —

on the Rock/with Soda/with Water

— Cocktails —

Gin and Tonic

Screwdriver

Cuba Libre

Moscow Mule

— Soft Drink —

Cola

Ginger ale

※Other drinks are available at the buffet corner.