

CHURRASCO

13 types of churrasco menu



① Beef Sirloin

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



② 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.



③ cube roll

The ribeye is the part of the ribeye where the ribeye cover is removed and only the tasty core remains.

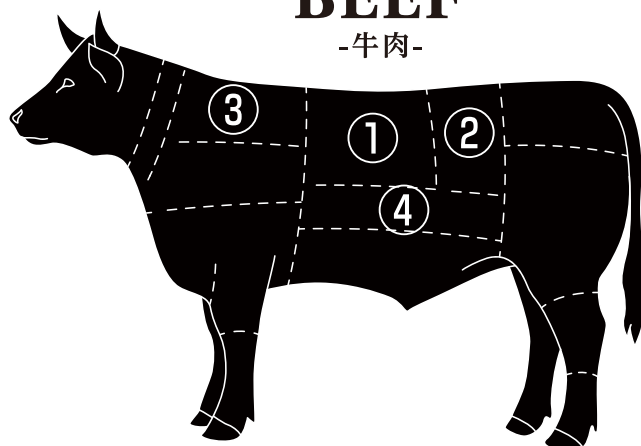


④ Beef Flap

thin cut from the bottom sirloin it has a texture and flavor similar to skirt steak.

BEEF

-牛肉-



Wagyu Beef

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



Pork Loin

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



Okinawa pork sausage

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



Prefectural Pork belly

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



Spare rib

The appeal of this cut is that you can enjoy the umami of both the lean meat and the fat, which are layered together



Lamb

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



Headed Shrimp

It is characterized by high amino acid content, sweetness and flavor.



Chicken

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



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.