

Make your precious moments
more delicious

Lunch Menu

11:30~15:00 (14:30 L.O.)

Our beef connoisseurs select the top quality Yonezawa beef from beef carcass market.

We provide the sukiyaki course with our original miso sauce, and tasty red meat steak course. Famous [Yonezawa-gyu sushi] is provided in both courses.

Rice is “ Premium Tsuyahime ” produced in Yamagata prefecture.

With the course meals you could enjoy the original taste of Yonezawa beef and Yamagata local ingredients.

[Best-selected Yonezawa beef]

sukiyaki konabe meal

1person ¥7,500 (include tax)



The photo is for the reference

- Yamagata local food hiyajiru
- assorted 3 appetizers
- sushi set
- red meat sukiyaki
- Rice (Premium Tsuyahime) · miso soup · pickles
- dessert
- coffee

Allergens : wheat · egg · milk · soybean · beef · scallops · cashew nuts

[Best-selected Yonezawa beef]

red meat steak meal

1person ¥8,500 (include tax)



The photo is for the reference

- Yamagata local food hiyajiru
- assorted 3 appetizers
- sushi set
- Red meat steak
- Rice (Premium Tsuyahime) · miso soup · pickles
- dessert
- coffee

Allergens : wheat · egg · milk · soybean · beef · orange · scallops · cashew nuts

The side vegetables vary by season.

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Lunch Menu

Based on customer feedback
A special course featuring
popular menu items

Available
to order
on the day

Yonezawa Beef Kaiseki Course

1 Person

¥12,000 (include tax)

The menu items may change depending on the availability of ingredients.



- Sakizuke - Appetizer
 - Yonezawa regional cuisine: Cold Soup
- Zensai - Starters
 - Three kinds of seasonal starters
- Mukōzuke - Sashimi/Side Dish
 - Yonezawa Beef Sashimi
(Beef Sashimi, seared rump, roasted chili cut)
Dressing and condiments: Mustard and
Sansho pepper soy sauce
- Atemono - Warm Dish
 - Simmered Yonezawa Beef Chuck-eye roll
with seasonal vegetables
- Surpass
 - Yonezawa Beef Sushi
- Main Dish – Choose one
 - Yonezawa Beef Sukiyaki
 - Yonezawa Beef Shabushabu
 - Yonezawa Beef Steak
- Oshokuji - Rice/Noodles
 - Rice, Miso Soup, and Pickles or Udon Noodles and Pickles
- Dessert
 - Dessert of the Day

*This restaurant contains raw meat, so please be careful
if you are pregnant, elderly, a child, or are in poor health.

Allergens : wheat · egg · milk · soybean · beef · pork · orange · scallops · cashew nuts · sesame · gelatin

The side vegetables vary by season.*Only the seven specified ingredient allergens are listed. Please ask our staff for details.

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Grand Menu



The photo is for the reference

Our beef connoisseurs select the top quality Yonezawa beef from beef carcass market.
We provide the sukiyaki course with our original miso sauce, and light flavor shabushabu course.

We offer two steak courses featuring different flavors.

Rice is “ Premium Tsuyahime ” produced in Yamagata prefecture.

With our course meals you could enjoy the selected Yonezawa beef and Yamagata local ingredients.

Best selected

Yonezawa beef sukiyaki course

1person

¥12,000 (include tax)

- Sakituki ● assorted 4 appetizers
- Yamagata local food hiyashiru ● main dish
- red meat · marble meat set
- Premium Tsuyahime rice from Yamagata Prefecture
- pickles · miso soup
- dessert ● coffee



Allergens :
wheat · egg · beef · milk · soybean
scallops · cashew nuts

Best selected

Yonezawa beef shabushabu course

1person

¥13,000 (include tax)

- Sakituki ● assorted 4 appetizers
- Yamagata local food hiyashiru ● main dish
- red meat · marble meat set
- Premium Tsuyahime rice from Yamagata Prefecture
- pickles · miso soup
- dessert ● coffee



Allergens :
wheat · egg · beef · milk · soybean · sesame · pork ·
orange · gelatin · scallops · cashew nuts

Best-selected Yonezawa beef

Yonezawa beef steak course

1person

¥14,000 (include tax)

- Sakituki ● assorted 4 appetizers
- Yamagata local food hiyashiru ● main dish
- red meat · marble meat set
- Premium Tsuyahime rice from Yamagata Prefecture
- pickles · miso soup
- dessert ● coffee



Allergens :
wheat · egg · beef · milk · soybean · orange ·
scallops · cashew nuts

[special choice]



Assorted sashimi
¥3,500
(include tax)

wheat · egg · soybean · sesame · beef



beef sashimi
¥2,500
(include tax)

wheat · soybean · beef · orange



yukke
¥2,500
(include tax)

wheat · egg · soybean · sesame · beef



O-toro (fatty meat)
sushi ¥1,500
(include tax)

beef · orange



Oki's traditional
taste beef Sumire
marinade
¥1,800
(include tax)

wheat
soybean · beef

Raw beef could cause food poisoning, not recommended to children, seniors, pregnant women, and people who has health concerns.

yukke ship sushi ¥1,500 (include tax) roast beef sushi ¥1,500 (include tax)

We charge a 10% service fee in dinner time.

The side vegetables vary by season.

Yonezawa Beef Oki

Best rank Course ~Premium~

Specially selected
by the company president,
we proudly serve
the highest-quality
Yonezawa Beef from Oki.



Oki's Premium Selection

Ribeye Core Sukiyaki Course

per person
¥20,000
(tax included)

- Appetizer
- Assorted Hors d'oeuvres [4 items]
- Yamagata Local Dish "Hiyashiru" (chilled soup)
- Ribeye Core [150g]
- Premium Yamagata Rice "Tsuyahime"
- Pickles
- Miso Soup
- Dessert / Coffee

〈Allergens〉

Wheat, Egg, Beef, Dairy, Soy, Scallop, Cashew Nuts



Oki's Premium Selection

Sirloin Shabu-shabu Course

per person
¥21,000
(tax included)

- Appetizer
- Assorted Hors d'oeuvres [4 items]
- Yamagata Local Dish "Hiyashiru" (chilled soup)
- Sirloin [150g]
- Premium Yamagata Rice "Tsuyahime"
- Pickles
- Miso Soup
- Dessert / Coffee

〈Allergens〉

Wheat, Egg, Beef, Dairy, Soy, Sesame, Pork, Orange,
Gelatin, Scallop, Cashew Nuts



Oki's Premium Selection

Chateaubriand Steak Course

per person
¥25,000
(tax included)

Change to
Garlic rice
+¥1,000

- Appetizer
- Assorted Hors d'oeuvres [4 items]
- Yamagata Local Dish "Hiyashiru" (chilled soup)
- Chateaubriand [150g]
- Premium Yamagata Rice "Tsuyahime"
- Pickles
- Miso Soup
- Dessert / Coffee

〈Allergens〉

Wheat, Egg, Beef, Dairy, Soy, Orange,
Scallop, Cashew Nuts



All rice served is Premium Yamagata "Tsuyahime". A 10% service charge applies during dinner hours.

Side vegetables may vary depending on the season. *Only the 7 legally required specified allergens are displayed. Please ask the staff for details.

Option Menu



Yonezawa Beef “Makura” Simmered Cube

1 person **¥2,200** (include tax)

A luxurious dish in which the rare center part of the “makura” cut is gently simmered. The rich flavor of high-quality beef is infused into the broth.

Allergens : wheat, soybean, beef



Yonezawa Beef Cutlet

1 person **¥3,080** (include tax)

A simple yet indulgent dish featuring the finest Yonezawa beef with a melt-in-your-mouth texture. Crispy coating on the outside and tender, lightly seasoned beef inside, finished beautifully.

Allergens : wheat, soybean, egg, beef

Yonezawa Beef Sukiyaki (100g)



Lean meat **¥4,000**
(include tax)

Marbled meat **¥6,000**
(include tax)

Lean & marbled mix **¥5,000**
(include tax)

Highest-grade marbled meat **¥8,000**
(include tax)



Yonezawa Beef Shabushabu (100g)

Lean meat **¥5,000**
(include tax)

Marbled meat **¥7,000**
(include tax)

Lean & marbled mix **¥6,000**
(include tax)

Highest-grade marbled meat **¥9,000**
(include tax)

※The photo is for the reference

Yonezawa Beef Steak Extra Portion (+30g)

Rump **¥1,000**
(include tax)

Sirloin **¥1,500**
(include tax)

Fillet **¥2,200**
(include tax)

Chateaubriand **¥4,200**
(include tax)



※Cannot be ordered as an à-la-carte item alone.