

GRAND MENU

Kagoshima Black Beef & Kagoshima Black Pork

Seiro-mushi , Shabu-Shabu , Sukiyaki

華蓮

KAREN



All of our "Kagoshima Black Beef" is "A5 grade".



The "black brand" is the pride of Kagoshima, the livestock kingdom.



## Kagoshima Black Beef

At the 12th National Wagyu Cattle Expo, the breeding cow group received the Prime Minister's Award, and the Minister of Agriculture, Forestry and Fisheries Award for the overall evaluation group.

It is not the power of one person, nor the strength of one cow.

The producers and people involved in Kagoshima Prefecture came together as one, and won this glory as "Team Kagoshima." Kagoshima Wagyu, the pinnacle of Wagyu.

## Kagoshima Black Pork

Kagoshima's black pigs were first introduced to the area by Shimazu Iehisa, head of the Shimazu clan, about 400 years ago.

Over the years, our predecessors have made numerous improvements to the black pork breed in search of an even tastier pork, and it is said that even Saigo Takamori loved the taste of this pork.





## "Yokamon" made with care by the rich natural environment



### Akiahonami

This rice was created by selectively breeding "Hinohikari" and "Koshihikari."

It has a strong, natural rice flavor and is characterized by large grains.

The name comes from the image of ripe rice ears rippling in the wind during harvest season.



### Bonotsu Barley Miso

The main feature of barley miso is its fragrant aroma.

Due to the high ratio of koji and the short maturation period, it is sweeter than miso made from rice or beans.

Among the many production areas, Bonotsu Town's barley miso is famous for its high quality.



### Kiku-chan's Egg

"Kiku-chan's Eggs" are produced in the rich natural environment of Chiran Town, located in the southern part of the Satsuma Peninsula, surrounded by tea fields.

Eggs laid by chickens raised on plant-based food have a rich, delicious flavor.





Please enjoy our signature dishes made with Kagoshima black beef and pork.



## Seiro-mushi

If it's your first time eating Kagoshima black beef and pork, we recommend the steamed version, a Karen specialty.

The meat, with just the right amount of fat removed, melts in your mouth.



## Shabu-Shabu

If you want to experience the natural flavor of meat, try shabu-shabu.

When the finely textured meat of Kagoshima Black beef and pork is heated, it bursts with aroma and flavor.



## Sukiyaki

If you want to enjoy the tender meat and delicious flavor of the finely-grained fat, try it in sukiyaki.

The carefully prepared sauce is also excellent.





# Seiro-mushi

## ◆ Course Content

Appetizers , Choice of meat , Vegetables , White rice , Miso soup , Pickles , Dessert

## ◆ Choice of meat

### Kagoshima black pork

Black pork belly 80g , Black pork shoulder loin 70g

¥ 8,000

### Kagoshima black beef & pork

Black beef rib roast 60g ,  
Black pork belly 60g , Black pork shoulder loin 30g

¥ 10,000

### Kagoshima black beef

Black beef rib roast 150g

¥ 11,500

## ◆ Special Menu + ¥ 1,500

Comes with a special dish recommended by the head chef, a lidded dish.

Seiro-mushi is available for a minimum of 2 people.

If you are unable to order for the number of people in your party, we will charge 500 yen per person for the sauce.  
The displayed prices include tax. A 10% service charge will be added to the food and beverage bill.

## Additional orders

### Kagoshima black pork

100g

•Belly	¥ 2,500
•Shoulder loin	¥ 2,500
•Belly and shoulder loin	¥ 2,500

### Kagoshima black beef & pork

100g

Black beef rib roast , Black pork belly , Black pork shoulder loin	¥ 4,000
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### Kagoshima black beef

100g

Rib roast	¥ 4,500
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### Satsuma young fighting chicken

100g

	¥ 1,500
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Assorted vegetables	¥ 1,500
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Condiment (green onion)	¥ 150
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Condiment (momiji oroshi)	¥ 150
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# Shabu-Shabu

## ◆ Course Content

Appetizers , Choice of meat , Vegetables , Dessert ,  
 { White rice , Miso soup , Pickles } or { shabu noodles }

## ◆ Choice of meat

### Kagoshima black pork

Black pork belly 80g , Black pork shoulder loin 70g

¥ 7,500

### Kagoshima black beef & pork

Black beef rib roast 60g ,  
 Black pork belly 60g , Black pork shoulder loin 30g

¥ 9,500

### Kagoshima black beef

Black beef rib roast 150g

¥ 11,000

## ◆ Special Menu + ¥ 1,500

Comes with a special dish recommended by the head chef, a lidded dish.

Shabu-shabu is available from 2 persons.

If you are unable to order for the number of people in your party, we will charge 500 yen per person for the sauce.  
 The displayed prices include tax. A 10% service charge will be added to the food and beverage bill.

## Additional orders

### Kagoshima black pork

100g

•Belly	¥ 2,500
•Shoulder loin	¥ 2,500
•Belly and shoulder loin	¥ 2,500

### Kagoshima black beef & pork

100g

Black beef rib roast , Black pork belly , Black pork shoulder loin	¥ 4,000
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### Kagoshima black beef

100g

Rib roast	¥ 4,500
Satsuma young fighting chicken	¥ 1,500
Assorted vegetables	¥ 1,200
Shabu noodles (for one person)	¥ 400
Kudzu starch noodles	¥ 400
Tofu (half a tofu)	¥ 450
Condiment (green onion)	¥ 150
Condiment (momiji oroshi)	¥ 150





# Sukiyaki

## ◆ Course Content

Appetizers , Choice of meat , Vegetables , White rice , Miso soup , Pickles , Dessert

## ◆ Choice of meat

### Kagoshima black pork

Black pork belly 80g , Black pork shoulder loin 70g

¥ 8,500

### Kagoshima black beef & pork

Black beef rib roast 60g ,  
Black pork belly 60g , Black pork shoulder loin 30g

¥ 10,500

### Kagoshima black beef

Black beef rib roast 150g

¥ 12,000

### Special kagoshima black beef

Black beef sirloin 150g

¥ 13,800

## ◆ Special Menu + ¥ 1,500

Comes with a special dish recommended by the head chef, a lidded dish.

Sukiyaki is available for a minimum of 2 people.

If you are unable to order for the number of people in your party, we will charge 500 yen per person for the sauce. The displayed prices include tax. A 10% service charge will be added to the food and beverage bill.

## Additional orders

### Kagoshima black pork

100g

- Belly ¥ 2,500
- Shoulder loin ¥ 2,500
- Belly and shoulder loin ¥ 2,500

### Kagoshima black beef & pork

100g

- Black beef rib roast ,  
Black pork belly ,  
Black pork shoulder loin ¥ 4,000

### Kagoshima black beef

100g

- Rib roast ¥ 4,500
- Sirloin ¥ 5,000

- Assorted vegetables ¥ 1,200

- Udon noodles (1) ¥ 650

- Chinese yam oroshi ¥ 350

- Raw egg (1) ¥ 150





# Kagoshima black beef course

## ◆ Course Content

Assortment of three appetizers ,  
Kagoshima black beef { Special dish recommended by the head chef , Small Seiro-mushi (two rib roasts) ,  
Ceramic grill and seasonal grilled vegetables , Rice with Soup Stock (Sirloin) }  
Pickles , Dessert (Ice cream , Karukan) , Coffee (or tea)

## ◆ Choice of meat (Ceramic grill)

### Kagoshima black beef

Sirloin course 80g

¥ 16,500

### Kagoshima black beef

Fillet course 80g

¥ 17,500

If you are unable to order for the number of people in your party, we will charge 500 yen per person for the sauce.  
The displayed prices include tax. A 10% service charge will be added to the food and beverage bill.





# Steak course

## ◆ Course Content

Appetizers , Choice of meat , Soup , Salad , White rice , Miso soup , Pickles , Dessert , Coffee (or tea)

## ◆ Choice of meat

### Kagoshima black beef

Sirloin steak 150g

¥ 13,200

### Kagoshima black beef

Fillet steak 150g

¥ 14,200

## ◆ Special Menu + ¥ 1,500

Comes with a special dish recommended by the head chef, a lidded dish.

If you are unable to order for the number of people in your party, we will charge 500 yen per person for the sauce.  
The displayed prices include tax. A 10% service charge will be added to the food and beverage bill.





Handmade fried fish cakes

## A la carte

Handmade  
fried fish cakes ¥ 1,000

Japanese omelette ¥ 900

Braised Kagoshima  
black pork ¥ 1,000

Grilled and salted  
young Satsuma  
fighting chicken ¥ 1,400

Satsuma young  
fighting chicken cutlet 120g ¥ 1,800

Sweet potato  
tempura ¥ 1,000

Fried burdock ¥ 900

Sliced tomatoes ¥ 900



Braised Kagoshima black pork



Japanese omelette

## Cutlet

### Kagoshima black beef

• Sirloin 120g ¥ 10,500

• Fillet 120g ¥ 11,500

### Kagoshima black pork

• Loin 150g ¥ 2,200

• Thick-sliced loin 200g ¥ 2,700

• Fillet 120g ¥ 2,200



Kagoshima black beef fillet cutlet



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