

Menu

Sukiyaki Sets

Sukiyaki is served per person.

Regular (Chuck - mixed cuts)	Includes vegetables and raw egg	Per person	¥2,980 (3,278)
Premium (Chuck - higher grade cuts)	Includes vegetables and raw egg	Per person	¥3,380 (3,718)
Deluxe (Sirloin)	Includes vegetables and raw egg	Per person	¥3,980 (4,378)

Grilled Meat Sets

Filet	Includes vegetables and grated daikon radish	Per person	¥6,500 (7,150)
Special Filet (Chateaubriand)	Includes vegetables and grated daikon radish	Per person	¥8,000 (8,800)

Add-ons						
■ Sukiyaki Beef	Regular	2,360 (2,596)	■ Grilled Meat Filet	5,900 (6,940)		
	Premium	2,760 (3,036)		Special Filet	7,400 (8,140)	
	Deluxe	3,360 (3,696)				
■ Sukiyaki Vegetables Set (Shirataki noodles, Tofu, Garland chrysanthemum, Long green onion, Wheat gluten cakes)		500 (550)	■ Sukiyaki Vegetables Set (Shishito peppers, Long green onion, Cabbage, and Carrot)		500 (550)	
■ Raw Egg		150 (175)	■ Grated Daikon Radish		100 (110)	

Side Dishes

Seasonal Ohitashi	¥500 (550)	Spicy Nozawana Kimchi	¥500 (550)
Firefly Squid in Vinegar	¥500 (550)	Edamame	¥500 (550)
Cream Cheese Miso-Marinated Pickles	¥700 (770)	Smoked Potato Salad	¥600 (660)
Sesame Mackerel	¥1,200 (1,320)	Rolled Japanese Omele	¥800 (880)
Horse Meat Sashimi	¥1,250 (1,375)	Shellfish	¥1,200 (1,320)

Rice & Pickles

Please note: rice takes about 20–30 minutes to cook

Pot-cooked Rice (Small – for 2)	¥1,000 (1,100)	Pickles	¥350 (385)
Pot-cooked Rice (Medium – for 3)	¥1,500 (1,650)	The Final Noodle Bowl (udon noodles, Soshiji raw egg, scallions, dried seaweed)	¥500 (550)
Pot-cooked Rice (Large – for 4)	¥2,000 (2,200)		

Desserts

Ice Cream (Jersey Ice Cream, matcha)	¥500 (550)	Seasonal Sherbet	¥500 (550)
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※ A 5% service charge will be added to your bill. ※ All taxes included.

How to Enjoy Sukiyaki

Shirataki noodles
Tofu
Garland chrysanthemum
Long, green onion
Wheat gluten cakes

Beef

Raw egg

Sukiyaki sauce

Kombu dashi

Beef fat



Place the beef on the pan.



1. Heat the pan and spread beef fat all over it.



2. Start by grilling the shirataki noodles, garland chrysanthemum, long green onions, tofu and wheat gluten cakes.



3. Add the beef to the pan, placing it next to the Shirataki noodles. (Note: Placing meat directly next to Shirataki noodles can make it tough.)



4. Pour in a moderate amount of sukiyaki sauce. If the flavor becomes too strong, adjust it by adding kombu dashi.



5. Once the pot starts boiling and the meat is slightly pink, it's ready. Enjoy the flavors soaked into the tofu and wheat gluten cakes as well.



6. Dip each bite into beaten raw egg and enjoy!

Beer

Draft Beer	¥700
Bottled Beer	¥900
Non-Alcoholic Beer	¥490

Sake (Japanese Rice Wine)

Asamayama Junmai Ginjo	serving	¥1,800
Hakurakusei Junmai Daiginjo	serving	¥2,300
Dassai Junmai Daiginjo 23%	serving (180ml)	¥4,800

Shochu (Japanese Distilled Spirits)

With Black Oolong Tea				¥640
With Green Tea				¥640
With Plum Syrup				¥640
Lemon Chuhai (Shochu + Lemon Soda)				¥640
Nikaido	Glass	¥650	Bottle	¥3,800
AkaneKirishima	Glass	¥650	Bottle	¥4,500
Tomino Hozan	Glass	¥690	Bottle	¥6,800

Whiskey

Black Nikka				¥600
Kaku (Kakubin)				¥790
Yoichi (Kakubin)				¥1,500
Yamazaki	Glass	¥1,500	Bottle	¥30,000
Hakushu	Glass	¥1,500	Bottle	¥30,000
Hibiki	Glass	¥2,500	Bottle	¥50,000

Bottle Set	Black Oolong Tea	¥600	Green Tea	¥600
	Lemon	¥200	Pickled Plum	¥200

Soft Drinks

Black Oolong Tea	¥490
Green Tea	¥490
Marukai Fresh Grated Apple Juice (100%)	¥690
Orange Juice	¥490
Coca-Cola (Bottle)	¥490

White Wine

Shinshu Takayama Winery Chardonnay 2021

Nagano, Japan – Chardonnay

Glass ¥1,380
(1,518)

Bottle ¥9,800
(10,780)

William Fèvre Chablis

Chablis, France – Chardonnay

Bottle ¥12,000
(13,200)

Rude du Vin Sauvignon Blanc 2024

Nagano, Japan – Sauvignon Blanc

Bottle ¥16,000
(17,600)

Manns Wines Chikumagawa Chardonnay 2022

Nagano, Japan – Chardonnay

Bottle ¥18,000
(19,800)

Asatsuyu / KENZO Estate

Napa Valley, California, USA - Sauvignon Blanc

Bottle ¥25,000
(27,500)

Red Wine

Shinshu Takayama Winery Merlot & Cabernet Blend

Nagano, Japan – Merlot, Cabernet, etc.

Glass ¥1,380
(1,518)

Bottle ¥11,000
(12,100)

Decoy Zinfandel 2022

California, USA – Zinfandel

Bottle ¥6,000
(6,600)

Haute Dog School

France – Cabernet Sauvignon, Merlot blend

Bottle ¥9,000
(9,900)

Castronadia Chianti Classico

Tuscany, Italy – Sangiovese

Bottle ¥12,000
(13,200)

Domaine de Peldri PN

Burgundy, France – Pinot Noir

Bottle ¥18,000
(19,800)

Rindo / KENZO Estate

Napa Valley, California, USA – Cabernet Sauvignon-based blend

Bottle ¥22,000
(24,200)

Ai / KENZO Estate

Napa Valley, California, USA – Cabernet Sauvignon–dominant blend

Bottle ¥50,000
(55,000)

Canon la Gaffelière

Saint-Émilion, Bordeaux – Merlot, Cabernet, Sauvignon, etc

Bottle ¥70,000
(77,000)

Chambertin Grand Cru

Burgundy, France – Pinot Noir

Bottle ¥120,000
(132,000)

Opus One

Napa Valley, California – Cabernet Sauvignon-based blend

Bottle ¥150,000
(165,000)

Champagne

Veuve Clicquot Yellow Label

Bottle ¥16,000
(17,600)

Dom Pérignon

Bottle ¥58,000
(63,800)

Course menu

Sukiyaki Course ,Grilled Meat Couse is served per person.

※ Lunch limited
Soft drinks are included.

Sukiyaki 【Regular】 Couse

6,000yen (After tax 6,600)

Assorted three kinds of appetizer

Sukiyaki (Chuck - mixed cuts 120g)

Sukiyaki Vegetables Set

Shirataki noodles, Tofu, Garland chrysanthemum, Long green onion, Wheat gluten cakes

Soshiji Raw Egg

Pot-cooked Rice

Desserts

Sukiyaki 【Deluxe】 Couse

8,000yen (After tax 8,800)

Assorted three kinds of appetizer

Today's special

Sukiyaki (Sirloin 120g)

Sukiyaki Vegetables Set

Shirataki noodles, Tofu, Garland chrysanthemum, Long green onion, Wheat gluten cakes

Soshiji Raw EggRaw Egg

Pot-cooked Rice

The Final Noodle Bowl

udon noodles, Soshiji raw egg, scallions, dried seaweed

Desserts

Sukiyaki 【Premium】 Couse

6,800yen (After tax 7,480)

Assorted three kinds of appetizer

Today's special

Sukiyaki (Chuck - higher grade cuts 120g)

Sukiyaki Vegetables Set

Shirataki noodles, Tofu, Garland chrysanthemum, Long green onion, Wheat gluten cakes

Soshiji Raw EggRaw Egg

Pot-cooked Rice

The Final Noodle Bowl

udon noodles, Soshiji raw egg, scallions, dried seaweed

Desserts

Grilled Meat Couse

Please select your meat.

Filet 8,000yen (After tax 8,800)

Chateaubriand 10,000yen (After tax 11,000)

Assorted three kinds of appetizer

Today's special

Grilled Meat (120g)

Grilled Meat Vegetables Set

Shishito peppers, Long green onion, Cabbage, and Carrot

Grated Daikon Radish

Pot-cooked Rice

The Final Noodle Bowl

udon noodles, Soshiji raw egg, scallions, dried seaweed

Desserts

We also accept banquet reservations. Please check with our staff for details.

※ A 5% service charge will be added to your bill.

Souvenirs

Sukiyaki Set Standard

(beef, vegetable, eggs, udon noodles, sukiyaki sause)

Serves 2 ¥7,407 (8,000)

Serves 4 ¥14,815 (16,000)



Sukiyaki Set Sirloin

(beef sirloin, vegetable, eggs, udon noodles, sukiyaki sause)

Serves 2 ¥9,259 (10,000)

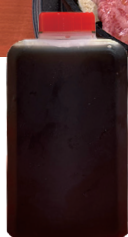
Serves 4 ¥18,519 (20,000)



Sukiyaki Sauce

360ml

¥500 (540)



Simmered beef

60g

¥800 (864)



Our Commitment at Sukiyaki Soshiji

Meat: Hand-Selected A5 Kuroge Wagyu

An exquisite, melt-in-your-mouth experience in every bite.

At our restaurant, we exclusively select the highest quality A5-rank Kuroge Wagyu from Japan's finest cattle, using only cuts with a Beef Marbling Standard (BMS) score of 10 or higher.

The moment you take a bite, you'll be met with the spreading sweetness of its delicate fat and a rich umami flavor. It is a truly exquisite "melting" sensation.

We are passionate about sharing this premium Wagyu—typically found only in high-end establishments—with as many people as possible. That is why we strive to offer it at the most reasonable price. Please take your time and savor the true pleasure of top-quality meat.

Rice: A Special Blend from Rice Masters "Hachidaime Gihey"

Hachidaime Gihey is a long-established, prestigious rice purveyor in Kyoto with a history dating back to the Kansei era of the Edo period (late 18th century). With an exceptional connoisseur's eye, they select the finest rice and mill it at a low temperature and slow speed—an intentionally inefficient process designed to preserve its natural sweetness.

To further enhance the flavor, they meticulously craft their ideal blend, adjusting ratios by 1% increments to achieve a uniquely deep sweetness and profound taste.

Eggs: Premium Free-Range Eggs

Our eggs come from hens raised with care in a stress-free, free-range environment.

This natural approach to farming results in eggs with exceptionally rich, flavorful yolks and firm, plump whites. With every dip, you can distinctly taste the powerful, authentic flavor of the egg itself.

We invite you to experience the deep umami and aroma of these exceptional eggs.

To Our Valued Customers

We offer three varieties of sukiyaki.

For your initial order, we kindly ask that your party selects one type of meat.

You are welcome to order any variety for additional servings. We appreciate your understanding.

Our rice is cooked to order for you in individual traditional earthenware pots (donabe).

As this takes approximately 20 to 30 minutes, we recommend placing your rice order early.