

Menu

Sukiyaki Sets

Sukiyaki is served per person.

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

Grilled Meat Sets

Filet	Includes vegetables and grated daikon radish	Per person	¥7,150
Special Filet (Chateaubriand)	Includes vegetables and grated daikon radish	Per person	¥8,800
Special Filet with Sauce (Chateaubriand)	Includes vegetables and raw egg	Per person	¥9,350 ※Minimum of 2 persons

Add-ons

■ Sukiyaki Beef	Regular	¥2,596	■ Grilled Meat	Filet	¥6,490
	Premium	¥3,036		Special Filet	¥8,140
	Deluxe	¥3,696			
■ Sukiyaki Vegetables Set		¥550	■ Grilled Meat Vegetables Set		¥550
(Ito-konnyaku, green onion, Shungiku, Fu, Tofu)			(Shishito peppers, long green onion, cabbage, and carrot)		
■ Raw Egg		¥165	■ Grated Daikon Radish		¥110

Side Dishes

Seasonal Ohitashi	¥550	Spicy Nozawana Kimchi	¥550
Firefly Squid in Vinegar	¥550	Edamame	¥550
Vinegared Mozuku Seaweed	¥550	Smoked Potato Salad	¥660
Cream Cheese Miso-Marinaded Pickles	¥770	Rolled Japanese Omele	¥880
Spicy Cod Roe	¥880	Octopus with Vinegared Miso	¥935
Tuna with Grated Japanese Yam	¥1,320	Shellfish	¥1,320
Mackerel with Sesame Sauce	¥1,320	Horse Meat Sashimi	¥1,375
Wagyu Beef Yukhoe	¥2,200		

Rice & Pickles

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

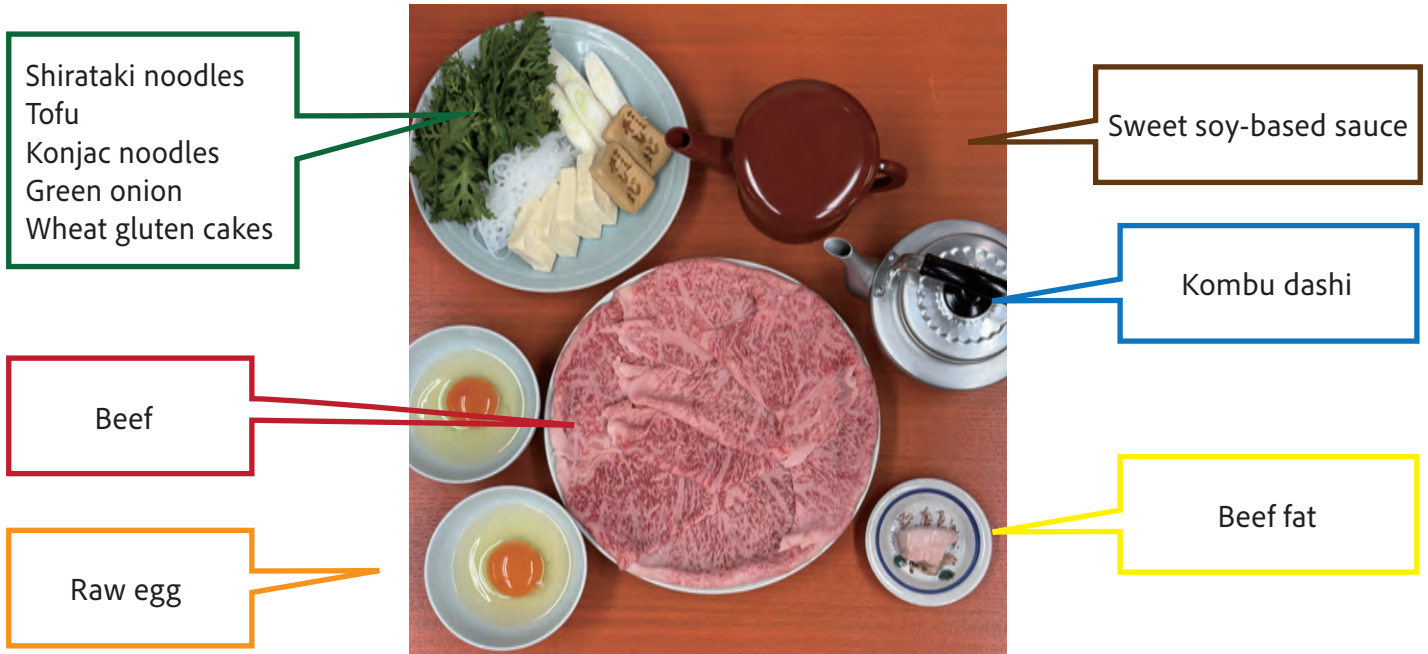
Pot-cooked Rice (Small – for 2)	¥1,100	Pickles	¥385
Pot-cooked Rice (Medium – for 3)	¥1,650	Final Dish	¥550
Pot-cooked Rice (Large – for 4)	¥2,200	(Noodles with scallions, Soshiji Egg, and seaweed)	

Desserts

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

How to Enjoy Sukiyaki



Shirataki noodles
Tofu
Konjac noodles
Green onion
Wheat gluten cakes

Sweet soy-based sauce

Kombu dashi

Beef

Beef fat

Raw egg

The above is a two-person serving of Sukiyaki.



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



2.Start by grilling the konjac noodles, mizuna greens, green onions, wheat gluten cakes, and tofu.



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



4.Pour in a moderate amount of warishita 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!

Drinks

Beer

Draft Beer	¥770
Bottled Beer	¥990
Non-Alcoholic Beer	¥539

Shochu (Japanese Distilled Spirits)

【 Choose: straight / on the rocks / soda / water / hot water 】

With Black Oolong Tea	¥649
With Green Tea	¥649
With Plum Syrup	¥649
Lemon Chuhai (Shochu + Lemon Soda)	¥649
Nikaido	Glass ¥715 Bottle ¥4,180
Nakanaka	Glass ¥759 Bottle ¥7,480
Kirishima	Glass ¥715 Bottle ¥4,950
Tomino Hozan	Glass ¥759 Bottle ¥7,480

Whiskey 【 Choose: straight / on the rocks / soda / water / hot water 】

Black Nikka	¥660
Kaku (Kakubin)	¥759
Yoichi (Kakubin)	¥1,650
Yamazaki	Glass ¥1,650 Bottle ¥33,000
Hakushu	Glass ¥1,650 Bottle ¥33,000
Hibiki	Glass ¥2,750 Bottle ¥55,000

Bottle Set

■ Black Oolong Tea	¥1100	■ Green Tea	¥880
■ Lemon	¥220	■ Pickled Plum	¥220
■ Bottle Set 【 Water or Soda 】	¥550		

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Fruit Liqueurs

Aodani Plum Wine (Umeshu)	¥759
Chunky Mandarin Orange Liqueur	¥759
Bijofu Yuzu Liqueur	¥759
Rich Earl Grey Tea Liqueur	¥759

Sake (Japanese Rice Wine)

Asamayama Junmai Ginjo	1 serving	¥1,980
Hakurakusei Junmai Daiginjo	1 serving	¥2,530
Dassai Junmai Daiginjo 23%	1 serving	¥5,280

Soft Drinks

Black Oolong Tea	¥473
Green Tea	¥429
Marukai Fresh Grated Apple Juice (100%)	¥649
Orange Juice	¥429
Coca-Cola (Bottle)	¥429
Wilkinson Sparkling Water	¥429

White Wine

Shinshu Takayama Winery Chardonnay 2021 Nagano, Japan – Chardonnay	Glass ¥1,045	Bottle ¥7,480
William Fèvre Chablis Chablis, France – Chardonnay		Bottle ¥10,450
UTABI Winery Chardonnay Nagano, Japan – Chardonnay		Bottle ¥13,200
Asatsuyu / KENZO Estate Napa Valley, California, USA - Sauvignon Blanc		Bottle ¥22,000

Red Wine

Shinshu Takayama Winery Merlot & Cabernet Blend Nagano, Japan – Merlot, Cabernet, etc	Glass ¥1,045	Bottle ¥7,480
Castronadia Chianti Classico Tuscany, Italy – Sangiovese		Bottle ¥8,800
Utabi Winery Merlot France – Burgundy region, mainly Sangiovese		Bottle ¥13,200
Rindo / KENZO Estate USA, California – Napa Valley		Bottle ¥24,200
Utabi Winery Merlot Premium Nagano, Japan – Merlot		Bottle ¥28,600
Château Smith Haut Lafitte Rouge France/Bordeaux		Bottle ¥53,900
Opus One Saint-Émilion, Bordeaux – Merlot, Cabernet, Sauvignon, etc		Bottle ¥ 143,000
Pierre Gelin Chambertin-Clos de Bèze Grand Cru 2019 France – Burgundy Pinot Noir		Bottle ¥ 165,000

Champagne

Veuve Clicquot Yellow Label		Bottle ¥17,600
Dom Pérignon		Bottle ¥63,800

Souvenirs

Sukiyaki Set – Standard

(Sweet soy-based sauce, eggs, beef, dashi, udon noodles)

Serves 2 ¥8,000

Serves 4 ¥16,000



Sukiyaki Set – Sirloin

(Sweet soy-based sauce, eggs, sirloin beef, dashi, udon noodles)

Serves 2 ¥10,000

Serves 4 ¥20,000



Sweet soy-based sauce

200ml
¥540



Simmered beef

60g
¥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.