

和牛才き焼

そしじ



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



Place the beef on the pan.



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!

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.

Sukiyaki Courses

Premium Sirloin Sukiyaki Course

¥8,800

Hassun	(Assorted Appetizers)
Sukiyaki	(120g Japanese Black Wagyu Sirloin)
Assorted Vegetables	(Shirataki noodles, tofu, chrysanthemum greens, long onion, wheat gluten)
Egg	(Soshiji Egg – our signature raw egg for sukiyaki)
Steamed Rice in a Clay Pot	
Final Dish	(Noodles with scallions, Soshiji Egg, and seaweed)
Dessert	

Special Tenderloin Sukiyaki Course

¥10,450

Hassun	(Assorted Appetizers)
Sukiyaki	(120g Japanese Black Wagyu Tenderloin)
Assorted Vegetables	(Shirataki noodles, tofu, chrysanthemum greens, long onion, wheat gluten)
Egg	(Soshiji Egg – our signature raw egg for sukiyaki)
Steamed Rice in a Clay Pot	
Final Dish	(Noodles with scallions, Soshiji Egg, and seaweed)
Dessert	

Supreme Chateaubriand Sukiyaki Course

¥12,100

Hassun	(Assorted Appetizers)
Sukiyaki	(120g Japanese Black Wagyu Chateaubriand)
Assorted Vegetables	(Shirataki noodles, tofu, chrysanthemum greens, long onion, wheat gluten)
Egg	(Soshiji Egg – our signature raw egg for sukiyaki)
Steamed Rice in a Clay Pot	
Final Dish	(Noodles with scallions, Soshiji Egg, and seaweed)
Dessert	

Yakiniku Courses

Tenderloin Yakiniku Course

¥10,450

Hassun	(Assorted Appetizers)
Grilled Japanese Black Wagyu Tenderloin	(120g)
Grilled Vegetables	(Shiitake mushroom, long onion, cabbage, carrot)
Egg	(Soshiji Egg – our house signature raw egg)
Steamed Rice in a Clay Pot	
Final Dish	(Noodles with scallions, minced topping sauce, and seaweed)
Dessert	

Special Chateaubriand Yakiniku Course

¥12,100

Hassun	(Assorted Appetizers)
Grilled Japanese Black Wagyu Chateaubriand	(120g)
Grilled Vegetables	(Shiitake mushroom, long onion, cabbage, carrot)
Egg	(Soshiji Egg – our house signature raw egg)
Steamed Rice in a Clay Pot	
Final Dish	(Noodles with scallions, minced topping sauce, and seaweed)
Dessert	

Menu

Sukiyaki Sets

Sukiyaki is served per person.

Regular (Sirloin)	Includes vegetables and raw egg	Per person	¥6,050
Premium (Filet)	Includes vegetables and raw egg	Per person	¥7,150
Deluxe (Special Filet (Chateaubriand))	Includes vegetables and raw egg	Per person	¥8,800

Grilled Meat Sets

Filet	Includes vegetables and grated daikon radish	Per person	¥7,150
Special (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 (Sirloin)	¥4,818	■ Grilled Meat Filet	¥6,490
Premium (Filet)	¥6,468	Special Filet	¥8,140
Deluxe (Chateaubriand)	¥8,118		
■ Sukiyaki Vegetables Set	¥550	■ Grilled Meat Vegetables Set	¥550
(Shirataki noodles, tofu, chrysanthemum greens, long onion, wheat gluten)		(Shishito peppers, long onion, cabbage, carrot)	
■ Raw Egg	¥165	■ Grated Daikon Radish	¥110

Side Dishes

Seasonal Ohitashi	¥550	Rolled Japanese Omele	¥880
Edamame	¥550	Eel and Cucumber Vinegar Salad	¥990
Firefly Squid in Vinegar	¥550	Shellfish	¥1,320
Spicy Nozawana Kimchi	¥550	BONE-MARROW Soup	¥1,650
Simmered beef	¥550	Simmered Beef and Tofu	¥1,650
Smoked Potato Salad	¥660	Lightly Seared Marbled Wagyu Yukhoe	¥2,200
Cream Cheese Miso-Marinaded Pickles	¥770		

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 the listed prices.

Drinks

Beer & Spirits

Beer

Asahi Super Dry Draft Beer (Medium)	¥990
Asahi Super Dry Draft Beer (Small)	¥770
Asahi Dry Zero (Non-Alcoholic Beer) (0.00% alcohol, small bottle)	¥770

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

Ohoro Gin Standard (Niseko Distillery, Hokkaido)	¥880
~World Gin Awards 2024 – Classic Gin Category, World's Best~	
~San Francisco World Spirits Competition 2024 – Double Gold Award~	

Whisky & Fruit Liqueurs

Japanese - whiskey

Chita (Aichi)	Glass ¥1,320	Bottle ¥19,800
Yoichi	Glass ¥1,430	Bottle ¥20,900
Yamazaki Single Malt (Osaka)	Glass ¥1,650	Bottle ¥27,500
Yamazaki 12 Year Old (Osaka)	Glass ¥2,750	Bottle ¥55,000

World - whiskey

Woodford Reserve (USA)	Glass ¥990	Bottle ¥11,000
The Macallan 12 Year Old (Scotland)	Glass ¥1,870	Bottle ¥38,500

Fruit Liqueurs 【 Choose : straight / on the rocks / soda / water 】

Saika Plum Wine (Wakayama)	¥770
Umenoyado Fresh Mandarin Orange (Nara)	¥770
Umenoyado Yuzu (Nara)	¥770
Umenoyado Fresh Apple (Nara)	¥770
Kitaoka Honten Shaken Fresh Peach (Nara)	¥770

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Shochu

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

Barley Shochu

Nakanaka (Kuroki Honten, Miyazaki)	Glass ¥770	Bottle ¥6,600
Sato Barley (Sato Shuzo, Kagoshima)	Glass ¥990	Bottle ¥7,700
Hyakunen no Kodoku (Kuroki Honten, Miyazaki)	Glass ¥1,760	Bottle ¥19,800

Sweet Potato Shochu

Tomino Hozan (Nishishuzo, Kagoshima)	Glass ¥770	Bottle ¥6,600
Sekitoba (Hamada Shuzo, Kagoshima)	Glass ¥770	Bottle ¥6,600
Kappa no Izumi (Kyoya Shuzo, Miyazaki)	Glass ¥880	Bottle ¥7,150
Sato Kuro (Sato Shuzo, Kagoshima)	Glass ¥990	Bottle ¥9,900
Maou (Shirasu Shuzo, Kagoshima)	Glass ¥1,760	Bottle ¥19,800

Non-Alcoholic

Juices & Soft Drinks

Coca-Cola	¥660
Wilkinson Ginger Ale (Sweet)	¥660
Alps Winery Grape Juice (Hayashinouen, Nagano)	¥770
Kiyomshibori 100% Juice (Ito Farm, Wakayama)	¥770

Tea

Black Oolong Tea (Hot or Cold)	¥770
Green Tea (Hot or Cold)	¥660

Mineral Water

Mt. Fuji Mineral Water (Yamanashi)	¥770
Mt. Fuji Sparkling Mineral Water (Yamanashi)	¥770
Yamazaki no Mizu Sparkling Water (Osaka)	¥1,100

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Japanese Sake

Daiginjo

Zaku IMPRESSION-N Junmai Daiginjo (Unprocessed sake)	90ml	¥1,650
Rice: Yamadanishiki / Polishing Ratio: 50%(Shimizu Seizaburo Shoten, Mie)	180ml	¥3,300
Yamashiroya Special Class	90ml	¥1,430
Rice: Ippon / Polishing Ratio: 50%(Koshimeijo, Niigata)	180ml	¥2,860
Kokuryu Daiginjo "Ryu"	90ml	¥1,650
Rice: Yamadanishiki / Polishing Ratio: 40%(Kokuryu Shuzo, Fukui)	180ml	¥3,300
Kamoshibito Kuheiji Junmai Daiginjo Betsuatsurae	90ml	¥1,980
Rice: Yamadanishiki / Polishing Ratio: 35%(Banjo jozo, Aichi)	180ml	¥3,960

Ginjo

Banshu Ikkon Super Dry Junmai Ginjo	90ml	¥990
Rice: Banshu Yamadanishiki / Polishing Ratio: 55%(Sanyohai Shuzo, Hyogo)	180ml	¥1,980
Yuki no Bijin Junmai Ginjo No.6 Yeast (Super Dry)	90ml	¥990
Rice: Yamadanishiki / Polishing Ratio: 35%(Banjo Jozo, Aichi)	180ml	¥1,980
Nichinichi Yamadanishiki	90ml	¥1,100
Rice: Yamadanishiki / Polishing Ratio: Undisclosed(Nichinicchi Shuzo, Kyoto)	180ml	¥2,200

Junmai

Takakiya Karakuchi Tokubetsu Junmai	90ml	¥880
Rice: Yamadanishiki & Reihou / Polishing Ratio: 55%(Hamashima Shuzo, Oita)	180ml	¥1,760

Wine

Champagne

Mansard Carte Blanche Brut

France: Chardonnay 20% / Pinot Noir 35% / Pinot Meunier 35%

Glass ¥1,760

Bottle ¥9,900

White Wine

Montes Alpha Chardonnay

Chile / Chardonnay

Glass ¥1,650

Bottle ¥9,900

Domaine du Salvard "Delaille" Cheverny

France / Sauvignon Blanc 84%, Semillon 16%

Glass ¥1,980

Bottle ¥10,450

Gerard Bertrand Cigalus Blanc

France / Chardonnay, Viognier, Sauvignon Blanc

Glass ¥2,860

Bottle ¥17,600

Platt

Italy / Turbiana 50%, Chardonnay 25%, Sauvignon Blanc 25%

Bottle ¥14,300

Red Wine

Cà dei Frati Ronchedone Vino Rosso

Italy / Marzemino Sangiovese Cabernet Sauvignon

Glass ¥2,200

Bottle ¥14,300

Cigalus Rouge

France / Merlot, Cabernet Sauvignon

Glass ¥3,300

Bottle ¥19,800

Bourgogne Pinot Noir "Les Ursulines"

France / Pinot Noir

Glass ¥2,420

Bottle ¥15,400

Château Lagrange

France / Sauvignon Blanc 62% Merlot 32% Petit Verdot 6%

Bottle ¥22,000

Sequoia Grove Napa Valley

USA / Cabernet Sauvignon 81%, Merlot 7%, Zinfandel 9%, etc.

Bottle ¥28,600

Silver Oak Cabernet Sauvignon Alexander Valley

USA / Cabernet Sauvignon

Bottle ¥35,200

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Souvenirs

Sukiyaki Set – Standard

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

Serves 2 ¥8,470

Serves 4 ¥16,720



Sukiyaki Set – Sirloin

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

Serves 2 ¥10,560

Serves 4 ¥21,120



Sweet soy-based sauce

200ml
¥550



Simmered beef

60g
¥880

