

# Welcome to Fujinomiya!!

## Premium Wagyu Steak Dinner



One appetizer

Soup

Premium Wagyu Steak  
(200g sirloin or 150g tenderloin)

Seasonal Salad

Rural-style udon noodles

Dessert

Coffee

Homemade bread  
(With plum jam and butter)

Rice

Including Tax

**¥8,000**

## Single Menu

Special and Premium are different ranks of meat

### *Special Wagyu Steak*

Sirloin	200g	¥4,900
	250g	¥6,100
	300g	¥7,300
Cut100% of fat	200g	¥6,200
	250g	¥7,400
	300g	¥8,600
Tenderloin	150g	¥4,900
	200g	¥6,200
	250g	¥7,500

### *Premium Wagyu Steak*

Sirloin	200g	¥6,500
	250g	¥8,100
	300g	¥9,900
Cut100% of fat	200g	¥8,100
	250g	¥9,900
	300g	¥12,000
Tenderloin	150g	¥6,700
	200g	¥8,300
	250g	¥10,100

Bread, rice, and udon noodles are all homemade by Haginotei!



Round barley bread made with locally grown wheat "Celebration Earth".  
Rich in fiber and vitamins, very healthy!  
Serve with butter, plum jam and dishes!

The rice is "Shizuoka Koshihikari" grown in our rice paddies.



Rural-style udon noodles made from "Fujinomiya-grown Agriculture and Forestry No. 61." The dipping sauce is also made with our homemade miso sauce!

# Set Menu

Rice **Large!**  
another serving **Free!**

Rural-style udon noodles

All items with Homemade bread  
Cranberry Salted bread **2 types**

**A.**

Grilled Shikoku Milo Pork or Pork Chariapin or Crispy Hamburger Steak

*Set.*  
Cream Soups  
Seasonal Salad  
Rural-style udon noodles  
Coffee  
Homemade bread or Rice

**¥2,600**  
※ Pork Chariapin single ¥1,700

**C.**

Crispy Hamburger Steak or Pork liver Steak

Shizuoka Eastern Area **2nd**

**CORI CORI Hamburg steak**

*Set.*  
Seasonal Salad  
Coffee  
Homemade bread or Rice

**¥2,300**

**D.**

Wagyu Rump Steak

Can be changed to fish dish

*Set.*  
Cream Soups  
Seasonal Salad  
Rural-style udon noodles  
Coffee  
Homemade bread or Rice

**¥4,200**

**E.**

Premium Wagyu Steak  
Sirloin 200g or Tenderloin 150g

*Set.*  
Seasonal Salad  
Rural-style udon noodles  
Coffee  
Homemade bread or Rice

**¥5,800**  
Dinner time ¥6,300

*Dessert set*

TeaTime 13:30-16:30

One cake of your choice & free drink (up to 1 drinks)

**¥880**

## Drink Menu

### Beers

Draft Beer	¥720
Bottled Beer (Super Dry • Kirin Lager)	¥720
Non-alcoholic Beer	¥600

### Soft drinks

Oolong tea	¥400
Cola	¥540
Ginger ale	¥540
Orange juice	¥540

### Japanese sake

<b>Koshino Kanbai</b> — Glass	¥930
Koshino Kanbai is a famous premium sake from Niigata, known for its clean, dry taste.	
<b>Takasago</b> — Glass	¥1,100
Takasago Yamahai Junmai Karakuchi is a dry, full-bodied junmai sake made with the yamahai method.	
<b>Takasago</b> (Fujinomiya's brand) 300ml	¥1,320
Junmai ginjo is one type of Japanese sake and is made with rice malt and not distilled alcohol.	
<b>Tosa-no-Turu</b> (Kochi prefecture) 300ml	¥1,540
It is a dry alcoholic beverage to enjoy the fresh aroma of freshly squeezed sake.	

### Non-alcoholic cocktails

<b>Lychee Oolong</b>	ALL ¥600
<b>Cassis orange</b>	
<b>Cassis soda</b>	
<b>Plum spritzer</b> (Plum and watermelon cocktail.)	

### Red wine

<b>Cotes du Luberon</b> [France]	¥3,740
Fresh and spicy flavor. Medium-heavy mouthfeel.	
<b>Caritella Reserva Cabernet Sauvignon</b> [Chile]	¥4,400
Medium-heavy mouthfeel with rich fruit and smooth tannins.	
	half-¥3,100
<b>Chateau Larriveau</b> [Médoc, France]	¥8,600
Full and rounded taste with fruitiness pushed to the fore.	
<b>Non-alcoholic wines Katsunuma grape</b>	¥3,850

### White wine

<b>Cotes du Luberon</b> [France]	¥3,600
Fresh, fruity and dry.	
<b>Zeller Schwarte Katz QbA</b> [Germany]	¥4,100
Black Cat from the village of Zell. Elegant, slightly sweet.	
<b>Alsace Riesling</b> [Alsace, France]	¥7,100
Full and rounded taste with fruitiness pushed to the fore.	
<b>Non-alcoholic wines Katsunuma grape</b>	¥3,850

### Rose

<b>Rose d'Anjou</b> [Loire, France]	¥4,900
Mellow and slightly sweet rosé on the palate.	
	half-¥3,000