

忍家

SHINOBUYA  
MEAT  
HOT POT

Various types of hot pots and pans, minimum order of 2 servings

Beef Tongue  
with Green Onion  
Shabu-Shabu

[Collagen Soup]

1 Serving

1,590円  
(tax incl.1,749円)



A special soup with the best combination of plump chicken collagen and vegetable flavor. Please enjoy the lightly cooked beef tongue wrapped with scallions.



CHEESE

Pork Shoulder Loin and  
Cheese Shabu-Shabu

1 Serving

1,260円 (tax incl.1,386円)

Beef bone base soup with several kinds of cheese melted into it, melted mozzarella and pork bone loin full of flavor! It is served with plenty of vegetables for a refreshing taste.

Pork Shoulder Loin and  
Green Onion  
Shabu-Shabu

GREEN  
ONION

1 Serving

990円  
(tax incl.1,089円)



Japanese Beef  
Offals Hot Pot (Soy Sause)

1 Serving

1,390円 (tax incl.1,529円)

The plump "Wagyu Beef Mots", plenty of fresh vegetables, and original soup are not only a perfect match, but also healthy! You will never get tired of this dish.

Additional

Japanese Beef Offals 990円 (tax incl.1,089円)  
Vegetables for Japanese Beef Offals Hot Pot 520円 (tax incl.572円)

420円 each  
(tax incl.462円)

- ◆ Champon Ramen Noodles
- ◆ Udon Noodles
- ◆ Porridge ◆ Dried Noodles

To finish off  
the post

This is the one!

Closing  
Recommendation

• Beef Tongue Shabu Shabu

• Wagyu Beef Motsunabe

Brings out  
the Flavor of Beef.

UDON



• Pork shoulder shabu shabu

Full of pork flavor  
is recommended.

Chanpon  
Noodles





## Chateaubriand

Beef fillet is a very tender, smooth and tender part of beef. With low fat content, it is a healthy and refreshing way to enjoy the original flavor of beef.



Limited quantity

## Chateaubriand Cut Steak 2,590円 (税込2,849円)



Choice of two different  
Steak Sauces

- ◆ Roasted Garlic Sauce ◆
- ◆ Onion Sauce ◆

## Beef Fillet

Beef fillet is a very tender, smooth and tender part of beef. With low fat content, it is a healthy and refreshing way to enjoy the original flavor of beef.



## Beef Fillet Steak

1,590円 (tax incl.1,749円)

## Beef Steak Bowl

990円 (tax incl.1,089円)

A generous portion of beef steak served with hot rice. The melt-in-your-mouth beef and egg yolk flavor will fill your mouth.



# 牡蠣

## One-year Oyster from Murozu, Hyogo Prefecture

Fresh, no bitterness,  
does not shrink when heated.

Compared to Hiroshima oysters, which are the most commonly produced oysters, Murotsu oysters grow only one year. Because there is so much nutrition in the sea, the oysters grow quickly and you can taste their plump meat.

In addition, because they are harvested before spawning, they contain more nutrients and flavor. Murotsu oysters do not shrink easily even when heated, and they have a reputation for being easy to eat without any peculiarities. Even those who do not like oysters have come to love them! We have even received many comments from people who do not like oysters that they have come to love them! Please try them at least once!



Kajimoto Suisan



Oysters from Murozu, Hyogo Prefecture

## Oyster Grilled with Salt and Lemon

1Piece 420円 (tax incl.462円)

Refreshing with lemon ♪  
Enjoy the true taste of oysters.

※This image is for reference only



Oysters from Murozu, Hyogo Prefecture

## Oyster Gratin with Mentaiko (Spicy Fish Eggs)

1Piece 490円 (tax incl.539円)

※The photo shows three pieces.



Oysters from Murozu, Hyogo Prefecture

## Oyster Grilled in Soy Sauce

1Piece 420円 (tax incl.462円)

※The photo shows two pieces.



# 肴

Appetizer

A dish that goes right out with a toast.



Cream Cheese Marinated in Sea Urchin Soy Sauce and Smoked Firefly Squid

690円 (tax incl.759円)



690円  
(tax incl.759円)

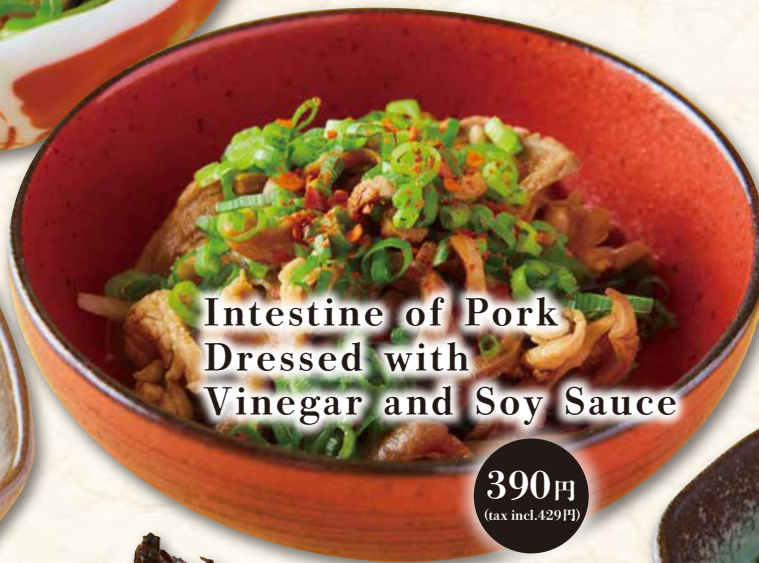
Creame Cheese Marinated in Sea Urchin Soy Sauce

Seared Smoked Firefly Squid

360円  
(tax incl.396円)



Snack-Style Cucumber 420円  
(tax incl.462円)



Intestine of Pork Dressed with Vinegar and Soy Sauce

390円  
(tax incl.429円)



420円  
(tax incl.462円)

Vinegared Mozuku Seaweed



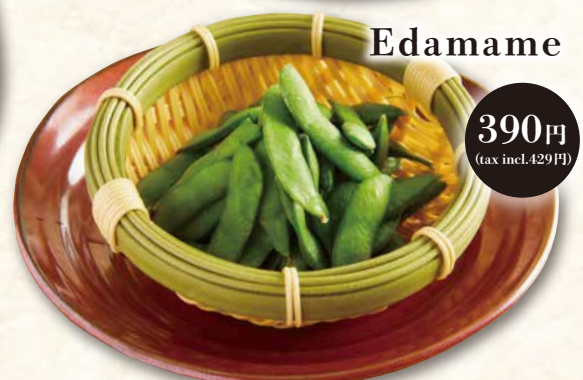
Octopus & Wasabi

390円  
(tax incl.429円)



Dried Seaweed and Ume Cucumber

520円 (tax incl.572円)



Edamame

390円  
(tax incl.429円)

## 厳選食材

### 【馬肉】

Horse meat is high in minerals and protein, extremely nutritious, high in iron and glycollagen, and effective for anemia and liver function enhancement. It is also a healthy meat that is low in calories and fat, and boasts outstanding fat-burning properties.

The degree of tininess and leanness may differ from the picture.



Horse Sasimi 990円 (tax incl. 1,089円)

## Horse-Meat Yukke

The richness of the egg yolk and the sweet and spicy sauce are in perfect harmony with the flavor of the horse meat.



950円  
(tax incl. 1,045円)

# 馬刺

Basashi

Light, yet  
Yet deep flavor.

# 野菜

Colorful and Refreshing

Salad

## Avocado & Mesclun Salad with Uncured Ham

The saltiness of the prosciutto matches the avocado, and this Italian salad is made with lots of fresh baby leaves!

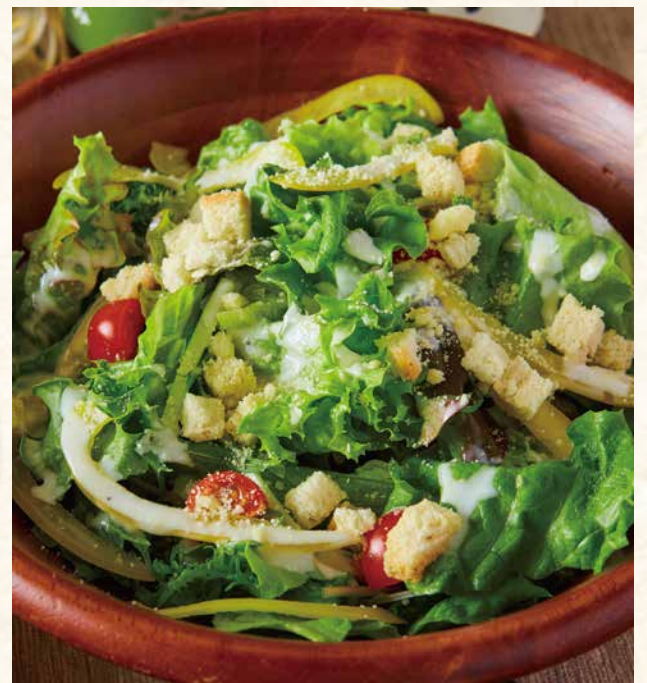
850円  
(tax incl. 935円)



【Choice of Dressing】 Select your favorite dressing from 2 types

Caesar

Tomato



Caesar Salad 790円 (tax incl. 869円)

# 串焼

Skewers

Careful baking

Select from **Salt** or **Yakitori Sauce** for grilled skewers.

## Assorted Grilled Skewers

• 6-Variety Skewer Assortment

1,390円 (tax incl. 1,529円)



## Skewers

• Chicken Thigh and Leek Skewer  
(1stick) 220円 (tax incl. 242円)

• Chicken Gizzard Skewer  
(1stick) 200円 (tax incl. 220円)

• Pork Skirt Skewer  
(1stick) 200円 (tax incl. 220円)

• Chicken Wing Skewer  
(1stick) 260円 (tax incl. 286円)

• Chicken Tsukune Meatball Skewer  
(1stick) 220円 (tax incl. 242円)

• Beef Skewer (1stick) 290円 (tax incl. 319円)  
With Okukujran Egg Yolk +60円 (tax incl. 66円)





**True tuna lovers choose the red meat of hon tuna.**

**Tuna from Misaki Megumi Fisheries is used.**

Miura Misaki Port in Kanagawa Prefecture is the only port in the Kanto region and one of the largest frozen tuna landings in Japan. Tuna landed on the boat is immediately processed, frozen at -60° C, and transported to an ultra-low-temperature freezer, where it is said to maintain its freshness immediately after landing. The Misaki Market employs a large number of skilled professional connoisseurs who select the best tuna through a bidding process, and then deliver it to customers after it has been cut to suit their needs using advanced processing technology. In recent years, Misaki's brokers have been traveling around the world to purchase tuna and to meet the needs for farm-raised tuna.

# 鮪 づくし

Hon-  
Maguro

One of the world's  
greatest treasure  
troves of water assets

Use of Mediterranean Tuna



## Assorted 5 Kinds of Sashimi

(Prise Per Person)  
(Minimum Order of Two)

※Content may vary depending on availability.

For one person **860円**(tax incl. 946円)

※Orders are accepted from 2 servings.



## Assorted 3 Kinds of Sashimi

(Prise Per Person)  
(Minimum Order of Two)

※Content may  
vary depending  
on availability.

For one person **640円**(tax incl. 704円)

※Orders are accepted from 2 servings.

## Bluefin Tuna Lean Meat

**1,190円**(tax incl. 1,309円)

# 焼魚

Grilled Fish  
Rich flavor  
with the aroma  
of the sea.

## Striped Atka Mackerel

一尾 whole order

1,450円 (tax incl. 1,595円)

ハーフ half order

790円 (tax incl. 869円)

## Grilled Hokkaido Herring with Mentaiko (Spicy Fish Eggs)

It is our specialty that once you try it, you will become addicted to it.

760円 (tax incl. 836円)



## Soy Sauce Dried Squid

890円 (tax incl. 979円)

# 鮪

名物 鮪串

Hon-  
Maguro

## Pickled Fatty Bluefin Tuna & Leek Skewer

1piece 420円 (tax incl. 462円)

※This photo shows two piece.

## Finely Chopped Bluefin Tuna and Takuan Pickled Daikon Radish Sushi

1piece

320円 (tax incl. 352円)

※This photo shows four piece.



Salmon

760円 (tax incl. 836円)



Amberjack

890円 (tax incl. 979円)

※May be changed to yellowtail during the winter season.



Lightly Seared  
Pickled Mackerel

720円 (tax incl. 792円)

Great with alcohol



Sweet Shrimp

890円 (tax incl. 979円)

Sweet and elastic, it melts in the mouth.

# 刺身

Sashimi

Freshness and  
the taste of  
the ingredients.

# 逸品

## 奥久慈卵

Grown in clean mountain air and mineral-rich natural water

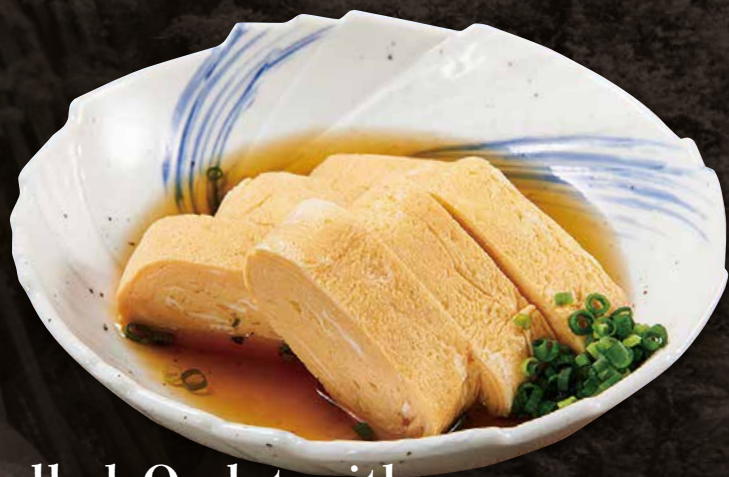
Healthy chicken eggs

Deep in the mountains of Ibaraki Prefecture, surrounded by the deep green of the Kuji and Abukuma Rivers, where natural sweetfish swim in clear waters, and fresh breezes blow through the mountains, we are proud of the rich flavor and richness produced by the chickens that have grown up healthy and well.

The secret of the chickens' vigor and health is the mineral-rich natural water that gushes from the ground in Oku Kuji.

### Ippin

It enhances the flavor of the ingredients.



### Rolled Omlet with Okukujran Eggs and Dashi Stock

The fluffy eggs, carefully baked one by one with love, are exquisite.

790円 (tax incl. 869円)

### Grilled Green Onion Salt Takoyaki

590円 (tax incl. 649円)

The refreshing takoyaki goes well with alcohol.



### Chilled Long Yam with Plum Sauce

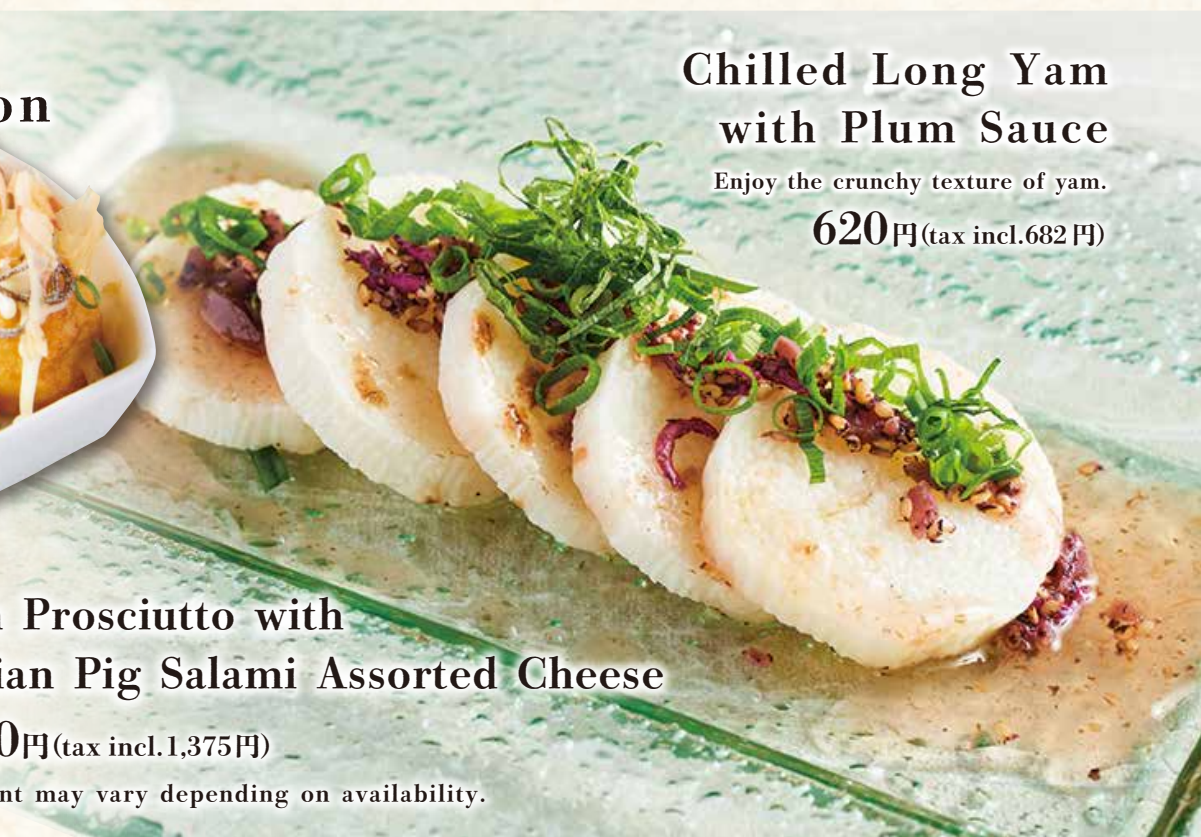
Enjoy the crunchy texture of yam.

620円 (tax incl. 682円)

### With Prosciutto with Iberian Pig Salami Assorted Cheese

1,250円 (tax incl. 1,375円)

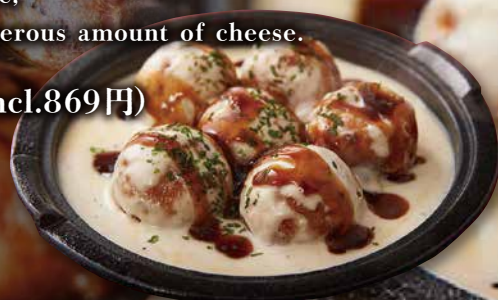
※Content may vary depending on availability.



### Takoyaki Octopus Dumplings Covered in Cheese

Fondue-style takoyaki is crispy on the outside and fluffy on the inside, topped with a generous amount of cheese.

790円 (tax incl. 869円)



An exquisite collaboration of Takoyaki and Cheese!





# 繊細で上品な 旨みを持つ 柳かれい

Yanagi-Karei,  
a delicate and refined flavor.

## Fried Flatfish

The dashi sauce is the key ingredient.

540円 (tax incl. 594円)



## Fried Potatoes Overflowing with Cheese

Popular fries covered with plenty of cheese!  
We can't stop our hands.

590円 (税込 649円)



## Kara-age Style

### Deep-fried Salt Japanese Beef GIBLETS

Please enjoy the delicious fatty taste of black wagyu beef with curry salt.

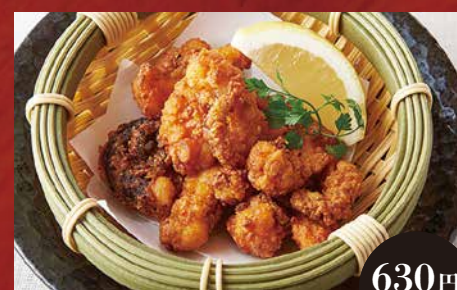
690円 (tax incl. 759円)



# 揚物

Fried Dishes

Taste  
the overflowing flavor



630円  
(tax incl. 693円)

Kara-age Style  
Deep-fried Octopus



490円  
(tax incl. 539円)

Deep-fried  
Sweet Shrimp



750円  
(tax incl. 825円)

Kara-age Chicken



630円  
(tax incl. 693円)

2-Variety Chicken  
Gistle Plate

# PIZZA

## 5-Cheese Chicago Style Pizza

Serve with a generous amount of cheese sauce that flows out.

1,450円 (tax incl. 1,595円)

## Curry Chicago Pizza

A companion to the very popular Chicago Pizza is now available! Spicy curry sauce and cheese sauce are combined.

1,450円 (tax incl. 1,595円)

The aroma of the sea is appetizing.

## Whitebait and Seaweed Pizza

850円 (tax incl. 935円)

## Worcestershire Sauce Yakisoba Noodles with Beef Tendon and Konnyaku Gelatin

Freshly boiled thick noodles are accented with beef tendon and konnyaku! Served on a hot iron plate.

790円 (tax incl. 869円)

## Inaniwa Udon Noodles

690円 (tax incl. 759円)

# 麺

Noodle

# ご飯

Rice

A variety of excellent dishes that are particular about even the end of the meal.



名物海鮮丼

## Scattered Chirashi Sushi

1,290円 (tax incl. 1,419円)

This is a gorgeous-looking dish studded with colorful seafood.



## Beef Tongue Sushi with Salmon

Roe & Sea Urchin **1piece** 540円 (tax incl. 594円)

Luxurious sushi with sea urchin and spilled salmon roe!  
※This photo shows two piece.



## Meat Roll Stick

**1stick** 450円 (tax incl. 495円)

Rice is rolled with pork marinated in a special sweet and spicy sauce and grilled to a savory flavor.

※This image is for reference only



## Finely Chopped Bluefin Tuna and Takuan

Pickled Daikon Radish Sushi **1piece** 320円 (tax incl. 352円)

※This photo shows four piece.



## Stone Grilled Garlic Fried Rice with Octopus & Leaf Mustard

The habitual garlic and octopus are a perfect match!

850円 (tax incl. 935円)



## Beef Steak Bowl

990円 (tax incl. 1,089円)

### •Rice Combo

(rice, miso soup, salted squid, takuan)

420円 (tax incl. 462円)

•White Rice 200円 (tax incl. 220円) •Miso Soup 200円 (tax incl. 220円)

# 甘味

The sweetness after drinking is exceptional.

## Apple Tart

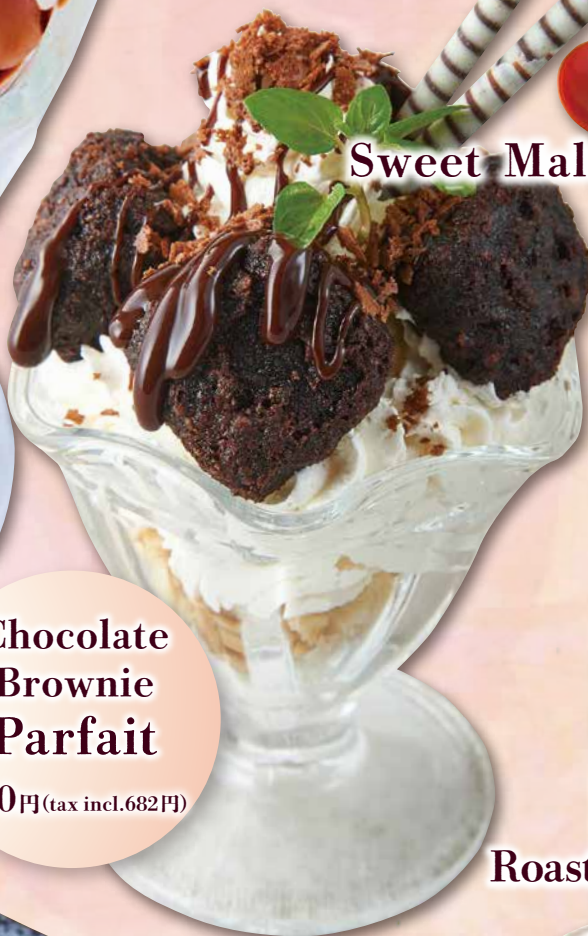
590円(tax incl.649円)

*The rich juice fills your mouth.  
A moment of bliss.*



## Pomegranate Parfait

490円(tax incl.539円)



## Chocolate Brownie Parfait

620円(tax incl.682円)

## Sweet Malted Rice Panna Cotta

390円(tax incl.429円)



## Roasted Green Tea Ice Cream

350円(tax incl.385円)



## Hokkaido Vanilla Ice Cream

250円(tax incl.275円)

## Pomegranate Cream Vheese

590円(tax incl.649円)

Pomegranate paste, called "eating beauty essence," is used sparingly. The balance of sweetness and sourness is exquisite!



# SHINOBUYA DRINK MENU



**SUPER  
"DRY"**

**Beer Cocktail**  
ビアカクテル

**Alcohol-Free Beer**  
ノンアルコールビール

**Beer mug 590円** (tax incl. 649円)  
ジョッキ

**Shandy Gaff / Cassis Beer**  
シャンディガフ/カシスビア

**Dry Zero Glass**  
ドライゼロ グラス

**Beer jug 1,990円** (tax incl. 2,189円)  
ビッチャー

**590円 each** (tax incl. 649円)

**530円** (tax incl. 583円)

## Highball

ハイボール

- **Jack Daniel's Highball** 560円 (tax incl. 616円)  
ジャックダニエルハイボール
- **Black Nikka Highball** 490円 (tax incl. 539円)  
ブラックニッカハイボール
- **Ginger Highball** 530円 (tax incl. 583円)  
ジンジャーハイボール
- **Coke Highball** 530円 (tax incl. 583円)  
コーラハイボール
- **Slated Plum Highball** 560円 (tax incl. 616円)  
梅干しハイボール
- **Grapefruit Highball** 530円 (tax incl. 583円)  
グレープフルーツハイボール

## Cocktails

カクテル

- **Cassis Orange** 530円 each (tax incl. 583円)  
カシスオレンジ
- **Cassis Milk**  
カシスミルク
- **Cassis Soda**  
カシスオレンジ
- **Cassis Black Oolong**  
カシス黒ウーロン
- **Fuzzy Navel**  
ファジーネーブル
- **Peach Milk**  
ピーチミルク
- **Peach Soda**  
ピーチソーダ
- **Peach and Oolong Tea Cocktail**  
黒レグエパンチ
- **Gin and Tonic**  
ジントニック
- **Gin Buck**  
ジンバック



## Slated plum Liqueur

梅酒

- **Light Slated Plum Liqueur** 490円 (tax incl. 539円)  
やさしさ梅酒
- **Rich Slated Plum Liqueur** 560円 (tax incl. 616円)  
濃厚梅酒



## Whisky

ウイスキー

- **Jack Daniel's** 630円 (tax incl. 693円)  
ジャックダニエル
- **Bushmills** 590円 (tax incl. 649円)  
ブッシュミルズ

## Sake

日本酒

- **Shochiku-bai Goudoukai Keg Two Cups of Sake (Cold)** 990円 (tax incl. 1,089円)  
松竹梅 豪快 樽酒 二合(冷)
- **Inazato Midori Kotobuki Two Cups of Sake (Warmed / Cold)** 830円 (tax incl. 913円)  
稲里 緑寿 二合(燗/冷)

## Shochu

焼酎

- **Shochu Black Kirishima(Glass)** 560円 (tax incl. 616円)  
黒霧島 グラス
- **Shochu Gold Black(Glass)** 560円 (tax incl. 616円)  
金黒 グラス
- **Shochu Ichibanfuda(Glass)** 560円 (tax incl. 616円)  
一番札 グラス
- **Shochu Touto (Glass)** 490円 (tax incl. 539円)  
とうと(甲乙混和) グラス
- **Shochu Yanya (Glass)** 490円 (tax incl. 539円)  
やんや(甲乙混和) グラス

on the rocks /  
with water  
ロック/水割り



on the rocks,  
with water,  
with hot water,  
with soda  
ロック/水割り/  
お湯割り/ソーダ割り



## Wine and Sangria (Glass)

ワイン・サングリア(グラス)

- **Alpaca Chardonnay Semillon (White)** 490円 (tax incl. 539円)  
アルパカ・シャルドネ・セミヨン(白)
- **Alpaca Cabernet Sauvignon Merlot (Red)** 490円 (tax incl. 539円)  
アルパカ・カベルネ・メルロー(赤)
- **Vina Albali Sangria (White/Red)** 630円 (tax incl. 693円)  
ヴィニャ・アルバリ・サングリア(白/赤)



## Shochu Highball and Sours

酎ハイ・サワー

- **Keg-Highball Lemon Sour** 490円 (tax incl. 539円)  
樽ハイレモンサワー
- **Uji Green Tea Highball** 490円 (tax incl. 539円)  
宇治抹茶ハイ
- **Uji Green Tea Sour** 490円 (tax incl. 539円)  
宇治抹茶サワー
- **Uji Green Tea Lemon Highball** 490円 (tax incl. 539円)  
宇治抹茶レモンハイ
- **Uji Green Tea lemon Sour** 490円 (tax incl. 539円)  
宇治抹茶レモンサワー
- **Uji Green Tea Ginger** 490円 (tax incl. 539円)  
宇治抹茶ジンジャー
- **Calpico Sour** 530円 (tax incl. 583円)  
カルピスサワー
- **Grapefruit Sour** 530円 (tax incl. 583円)  
グレープフルーツサワー
- **Slated Plum Sour** 560円 (tax incl. 616円)  
梅干しサワー
- **Black Oolong Tea Highball** 530円 (tax incl. 583円)  
黒ウーロンハイ

## Soft Drink

ソフトドリンク

- **Orange Juice** 330円 (tax incl. 363円)  
オレンジジュース
- **Grapefruit Juice** 330円 (tax incl. 363円)  
グレープフルーツジュース
- **Pepsi** 330円 (tax incl. 363円)  
ペプシコーラ
- **Ginger Ale** 330円 (tax incl. 363円)  
ジンジャーエール
- **Calpico** 330円 (tax incl. 363円)  
カルピスウォーター
- **Calpico Soda** 330円 (tax incl. 363円)  
カルピスソーダ
- **Fat Reducing Tea** 430円 (tax incl. 473円)  
特茶
- **Black Oolong Tea (Ice)** 430円 (tax incl. 473円)  
黒ウーロン茶(アイス)
- **Black Oolong Tea (Hot)** 430円 (tax incl. 473円)  
黒ウーロン茶(ホット)
- **Iced Coffee** 330円 (tax incl. 363円)  
アイスコーヒー