

## Food Menu

# The best Japanese Black Wagyu Beef of the day.



We serve farm fresh best Black Wagyu Beef from all over Japan, carefully selected by experts daily.

Please enjoy the refreshing texture of beef, the high-quality sweetness and tenderness of filet, and the sirloin with balanced marbling.

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## Our commitment to tableware

Some of our plates and bowls are made exclusively for Hasegawa by potter Kouichi Uchida.

Though unpretentious, they convey a dignified atmosphere and have a real presence.

In addition, our celadon porcelain tableware is the works of the artist "Masamichi Yoshikawa." The blue and white colored dishes shimmer like water. This simple yet sophisticated design soothes the viewer.

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\*We use natural ingredients delivered directly from the places of production.

\*All prices include tax. Please note that prices are subject to change based on market conditions.

## Premium Ingredients Course

- A minimum order of two people is required to enjoy our course dishes.
- Please choose either Garlic Rice or Ochazuke (Green tea over rice with toppings) for your Rice Dish.
- We are also happy to prepare seafood course dishes without beef upon your request.
- This course uses carefully selected ingredients from all over Japan.

### TAKETORI

竹取

12,000 yen

Amuse-bouche  
Seasonal Soup  
Special Hasagawa Salad  
Grilled Vegetables  
Selected Black Wagyu Beef (Lean)  
Sukiyaki  
Rice Dish  
Dessert

### GENJI

源氏

15,000 yen

Amuse-bouche  
Appetizer  
Seasonal Soup  
Special Hasagawa Salad  
Grilled Vegetables  
Lobster/half  
Selected Black Wagyu Beef (Fillet & Loin)  
Sukiyaki  
Rice Dish  
Dessert

Upgrade Fillet & Loin meat to Fillet meat only for an additional 2000 yen.

### KONJYAKU

今昔

20,000 yen

Amuse-bouche  
Appetizer  
Seasonal Soup  
Special Hasagawa Salad  
Grilled Vegetables  
Japanese Spiny Lobster (Ise Ebi)/half  
or Abalone  
Selected Black Wagyu Beef (Fillet & Loin)  
Sukiyaki  
Rice Dish  
Dessert

Upgrade Fillet & Loin meat to Fillet meat only for an additional 2000 yen.

### HEIKE

平家

30,000 yen

Amuse-bouche  
Appetizer  
Seasonal Soup  
Special Hasagawa Salad  
Grilled Vegetables  
Japanese Spiny Lobster (Ise Ebi)/half  
Abalone  
3 Kinds of Wild-Caught Fish Sashimi  
Foie Gras  
Selected Black Wagyu Beef (Chateaubriand)  
Sukiyaki  
Rice Dish  
Dessert

## Steak and Salad ステーキ・サラダ

### Beef Steak

牛ステーキ

Premium A5 Rank Black  
Wagyu Fillet, Chateaubriand 16,000 yen

厳選 A5 ランクフィレ シャトーブリアン

Black Wagyu Fillet 10,000 yen

黒毛和牛フィレ

Black Wagyu Loin 9,000 yen

黒毛和牛ロース

Black Wagyu Lean 7,000 yen

黒毛和牛赤身 \*Limited availability

Black Wagyu Hamburg Steak 4,000 yen

黒毛和牛ハンバーグ

Rare and Prized  
Black Wagyu Cut 7,000 yen

黒毛和牛希少部位

Premium Black Beef Sukiyaki 3,000 yen

特選黒毛和牛すき焼き

### Salad

サラダ

Special Hasagawa Salad 1,000 yen

特製はせ川サラダ

## Seafood and Vegetables 海鮮・野菜

### Seafood

海鮮

Japanese Spiny Lobster (Ise Ebi) 24,000 yen

伊勢海老

Lobster 12,000 yen

オマール海老

Black Abalone 22,000 yen

黒鮑

Abalone 9,000 yen

鮑

Wild-Caught Japanese  
Tiger Prawn/1 piece Market price

天然大車海老1本

Scallop 2,000 yen

帆立

Squid 1,500 yen

イカ

Today's White Fish 1,200 yen

本日の白身魚

Grilled Seasonal Vegetables 1,000 yen

季節の焼き野菜

## A la Carte 一品

Seasonal Appetizer 1,500 yen  
finished on an iron plate  
鉄板で仕上げる季節のオードブル

Seasonal Soup 800 yen  
季節のスープ

Cheddar Cheese Crisps 1,000 yen  
焼きCHEDDARチーズ

Black Wagyu Beef Cheek Stew 3,000 yen  
黒毛和牛ホホ肉のシチュー

Japanese Rolled Omelet 1,000 yen  
出汁巻き

Foie gras 4,500 yen  
フォアグラ

Spicy Cod Roe (raw or seared) 1,000 yen  
明太子 (生 or 炙り)

Horse Sashimi 3,500 yen  
馬刺し

## Rice, Bread, and Dessert 御飯・パン・デザート

**Rice** 御飯  
Hasegawa Garlic Rice 1,300 yen  
はせ川ガーリックライス

Hasegawa Omelet Rice (Omurice) 1,500 yen  
はせ川オムライス

Wagyu Beef Kappa Ochazuke 1,200 yen  
(Green tea over rice with thinly sliced Wagyu short  
plate lean meat on top)  
和牛のカツパ茶漬

**Sandwich** サンドウィッチ  
Beef Steak Sandwich 8,000 yen  
ステーキサンド

Beef Cutlet Sandwich 8,000 yen  
ビフカツサンド

Foie gras and Ham Sandwich 7,000 yen  
フォアグラとハムサンド

Egg Tartar Sandwich 3,000 yen  
タルタル玉子サンド

\*Sandwiches are available for takeout.

Please note that preparing a takeout order may take some time, and an additional 350 yen for packaging will be charged.

**Dessert** デザート  
Farm Fresh Milk Ice Cream 800 yen  
牧場直送ミルクアイスクリーム

\*Hasegawa's Special Olive Oil Ice Cream is also available for an additional 200 yen.

Seasonal Dessert 1,000 yen  
季節のデザート