

お献立 「ムスリム和牛御膳」  
“Muslim Wagyu Beef Course Dinner”

Appetizer  
前菜

- Broiled beef sushi
- Roast beef with Ratatouille
- Salmon, Avocado, Lotus Root Salad

Hotpot  
鍋物

Simmered Wagyu beef and Seasonal vegetables

Grilled Dish  
焼物

Fried Wagyu Beef shabushabu  
(Soy sauce based dipping sauce with grated daikon radish)

Fried Dish  
揚げ物

Shrimp and Local vegetable tempura fried with pure soy beanoil  
(with Natural salt)

Rice and Soup  
食事

Rice balls with Garlic flavored Soy sauce and Miso paste  
Spicy Egg soup (Daikon radish, Mitsuba parsley, Carrot,  
Shiitake Mushroom, Shimeji Mushroom)

Dessert  
デザート

Seasonal Fruits

Dishes may change depending on availability of ingredients.  
Please let us know if you would like your rice earlier in the courses.

Hotel Matsumotono  
Head Chef  
Tadashi Arai