

# LUNCH ASADO COURSE

## ENTRADAS

Starters

Today's Appetizer

Pan de Queso  
warm tapioca flour cheese bread

Today's Soup

## SIGNATURE WOOD-FIRED ASADO

Served with house fries, seasonal salad and chimichurri

¥3,500

### Parrilla Classic

Choice of one

#### Picanha 150g

Australian Angus  
(300g +¥1,500)

#### Oyster Blade 150g

Australian Angus  
(300g +¥1,500)

#### Wood-Fired Chicken Thigh 250g

Herb-marinated

#### Wagyu Hamburg Steak 200g

cheddar, diced mushroom

¥5,500

*Chef's Recommendation*

### Prime Selection

Choice of one

#### Wagyu Rump 150g

A5 Matsusaka Black Wagyu (Yoshizawa Farm)  
(300g +¥5,000)

#### Tenderloin 200g

Australian grass-fed

#### Skirt 200g

US Prime Angus  
(400g +¥4,000)

#### Lamb Chops 300g

Australian

¥7,500

(for two or more)

### Bone-in Selection

Argentine Hereford Beef  
Choice of one

#### Bone-in Strip

(Approx. 225g per person)

#### T-Bone (S)

(Approx. 225g per person +¥2,000)

#### T-Bone (M)

(Approx. 375g per person +¥4,000)

#### Porterhouse

(market price)

+¥500

Today's Dessert, Coffee, or Yerba Mate