

THE HALL OF WAGYU EXCELLENCE

和牛の殿堂・近江亭奥座



Ebisu Oumitei
OKUZA

極上の和牛と、最上質の時間を。

【お一人様席料 580 円頂戴します】

A cover charge of ¥580 per person will be added to your bill.

OKUZA BRINGS YOU THE FINEST JAPANESE WAGYU
AND A TRULY EXCEPTIONAL DINING EXPERIENCE.

- 恵比寿 近江亭奥座 -

EBISU OUMITEI OKUZA

【繁体字・簡体字メニューもご用意しております。ご希望のお客様はスタッフまでお申し付けください】

Menus are also available in Traditional and Simplified Chinese. Please ask our staff.

COURSE MENU

コースメニュー



※ Please order the same course for each person in your group.

※ If you do not prefer tongue, offal, or cold noodles, you may substitute them for other items.

Please let our staff know if you would like to make any changes.



〔 極みゴールドコース 〕 ￥12,800

Kiwami Gold Course

- ・ 前菜・奥座サラダ・サーロイン寿司・ユッケ・特上タン・SP盛り・タレもの・ホルモン盛り・冷麺・デザート
- ・ Appetizer・Okuza Salad・Sirloin Sushi・Yukke・Premium Tongue・Special Assortment
- ・ Meat with Okuza Special Sauce・Meat with Okuza Special 2・Cold Noodles・Dessert



〔 極みコース 〕 ￥9,800

Kiwami Course

- ・ 前菜・奥座サラダ・肉寿司・特上タン・SP盛り・タレもの・ホルモン盛り・冷麺・デザート
- ・ Appetizer・Okuza Salad・Beef Sushi・Premium Tongue・Special Assortment・Meat with Okuza Special Sauce
- ・ Meat with Okuza Special Sauce2・Cold Noodles・Dessert



〔 奥座コース 〕 ￥6,800

Okuza Course

- ・ 前菜・チョレギサラダ・上タン・おまかせ盛り・タレもの・ホルモン盛り・クッパ・ひとくちデザート
- ・ Appetizer・Choregi Salad・Jo-Tongue・Chef's Selection Assortment・Meat with Okuza Special Sauce
- ・ Meat with Okuza Special Sauce2・Rice Soup・Petit Dessert

※同じコースを人数分お願いします。(10歳以下のお子様はその限りではありません)

※苦手な人はタン、ホルモンを変更することができます。スタッフにお申し付けください。

Assorted Wagyu Platter

お得な盛合せ

「極みおまかせ盛り」

Kiwami Chef' s Selection Platter

特選フィレを含めたその日のおすすめ肉を4種盛り合わせます。

A selection of four recommended premium cuts of the day, including our signature fillet.

2人前 / For 2 persons

¥4,980

3人前 / For 3 persons

¥7,470

4人前 / For 4 persons

¥9,960

5人前 / For 5 persons

¥12,450

「特選盛り」

Special Platter

特上タン、特上ロース、特上カルビ、リブロースの4種盛り

A platter of four premium cuts: top tongue, top loin, top kalbi, and ribeye. You may substitute the top tongue with fillet upon request. Please ask our staff.

2人前 / For 2 persons

¥6,680

3人前 / For 3 persons

¥10,020

4人前 / For 4 persons

¥13,360

5人前 / For 5 persons

¥16,700

「おまかせ3種盛り」

Chef' s Special Trio

その日のおすすめを赤身を中心に3種盛合せます。

A selection of three recommended cuts of the day, focusing on lean beef.

2人前 / For 2 persons

¥3,680

3人前 / For 3 persons

¥5,520

4人前 / For 4 persons

¥7,360

5人前 / For 5 persons

¥9,200



All platters are for sharing.

焼肉 Classics

Yakiniku Classics



タン Tongue

(Juicy and savory wagyu tongue)



タンのお供 「ドバネギ」 ¥580
Perfect Pairing for Tongue "Doba Negi"

生タン Nama-Tan (Wagyu Aged Tongue)

¥2,880

Aged Wagyu tongue, carefully matured for enhanced flavor and tenderness. Not served raw.

上タン Jo-Tan (Premium Tongue)

¥1,980

The most tender and marbled portion from the middle of the tongue.

厚切り特上タン Toku Jo-Tan (Thick-Cut Jo-Tan)

¥4,200

Extra thick, premium cut from the best part of the tongue for a juicy bite.

タン Tan (Tip Tongue)

¥1,180

Lean, slightly firmer tip of the tongue with a robust beefy flavor.

タンカルビ Tan-Kalbi (Bottom Tongue/Lower Tongue)

¥880

Rich and flavorful cut from the bottom section of the tongue, known for its marbling and tenderness.



ロース Rosu

(Lean and tender wagyu beef)



いちおしロース Ichioshi-Rosu (Signature Rosu)

¥1,680

Our recommended lean wagyu beef.

特上ロース Toku Jo-Rosu (Premium Jo-Rosu)

¥2,880

The finest cut of lean wagyu beef.



カルビ Karubi

(Short Rib/Marbled Wagyu Beef)



カルビ Standard Karubi

¥1,680

A short, juicy, marbled cut of wagyu beef from around the ribs—A yakiniku classic.

ササミカルビ Sasami Karubi

¥1,980

A leaner, tender cut with a clean flavor.

カイノミカルビ Kainomi Karubi

¥2,080

A tender, rare cut from the diaphragm, balancing lean meat and marbling.

特上カルビ Premium Jo-Karubi

¥2,980

The finest cut of short rib, rich marbling and melt-in-your-mouth texture.

中落ちカルビ Naka-Ochi Karubi

¥980

A rib finger cut, Packed with flavor and marbling.

切落としカルビ Kiri-Otoshi Karubi

¥880

Assorted short rib trimmings, perfect for sharing.



ハラミ Harami (Outside Skirt)

(Juicy, flavorful cut from the diaphragm.
A classic yakiniku favorite)



絶対ハラミ Zettai Harami (The Finest Harami)

¥2,980

The ultimate harami—exceptionally marbled, rich, and melt-in-your-mouth.

特選サガリ Tokusen Sagari (Special Sagari)

¥2,180

Special cut from the middle section, well-balanced with tenderness and lean flavor.

上ハラミ Jo-Harami (Premium Harami)

¥2,180

The most tender and marbled portion of the harami, prized for its rich, beefy flavor.

ハラミすじ Harami Suji (Harami Tendon)

¥880

Lean, slightly firmer part of the harami with a robust flavor.



¥6,800

¥6,800

¥2,980

¥4,280

¥2,280

¥2,080

¥3,280

シャトーブリアン Chateaubriant		
カタ Fist iron	カタローズ Chuck Roll	ラムブ Lump
ミスジ Misugi	サブトン Zakuton	ヒレ Filet
カタバウ Biskot	リブ ローズ Rib- rose	イナホ Ichibu
三角ばう Sankakubau	タネバウ Tanebau	トモ三角 Tomosanku Shinshin Dum. skin

wagyu.



¥1,080

¥1,380

¥1,280

¥1.280

¥2,380



サラダ Salad

(Crisp, refreshing salads to accompany
your yakiniku experience)



チヨレギサラダ ¥680

Korean-Style Choregi Salad

奥座サラダ ¥980

Okuza House Salad

冷やしトマト ¥680

Chilled Tomato

サンチュ ¥680

Ssam Lettuce (Lettuce Wraps)



前菜 Appetizer

(Korean-inspired appetizers, palate cleansers,
and perfect companions for yakiniku.)



ナムル盛り ¥880

Assorted Namul (Korean Vegetable Sides)

キムチ盛り ¥980

Assorted Kimchi

(単品) 白菜キムチ・オイキムチ・カクテキ ¥550

Kimchi Varieties (per dish): Haksai Kimchi (Napa Cabbage Kimchi) Oikimchi (Cucumber Kimchi) Kakuteki (Radish Kimchi)

(単品) もやしナムル・小松菜ナムル ¥550

Namul Varieties (per dish): Moyashi Namul (Seasoned Bean Sprouts) Komatsuna Namul (Seasoned Japanese Mustard Spinach)



逸品 Specialties

(Carefully selected small dishes to complement your meal)



センマイ刺し ¥980

Senmai Sashimi (Beef Tripe Sashimi)

韓国のり ¥420

Korean Seaweed

豚足 ¥880

Tonsoku (Braised Pork Trotter)

枝豆 ¥480

Edamame (Boiled Soybeans)

大海老 (2尾) ¥1,680

Grilled Jumbo Prawns (2 pieces)

国産にんにく焼き ¥650

Grilled Japanese Garlic

牛たんソーセージ (2本) ¥700

Beef Tongue Sausage

アスパラガス ¥520

Grilled Asparagus

チャンジャ ¥580

Chanja (Spicy Fermented Cod Offal)

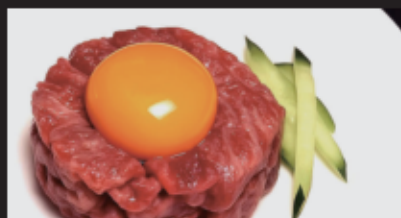
野菜焼き盛り ¥980

Grilled Vegetable Platter



ユッケ Yukke

(Traditional Japanese-style wagyu beef tartare with egg yolk.)



ユッケ Wagyu Yukke (Soy Sauce)

¥1,780

Tender wagyu tartare, marinated in our signature soy sauce.

塩ユッケ Wagyu Yukke (Salt)

¥1,780

Lightly seasoned wagyu tartare, highlighting the natural flavor of premium beef.



Wagyu Shabu-Slice & Wagyu Sushi

焼きしゃぶ・肉寿司

(Grilled Wagyu Slices and Premium Beef Sushi)



焼きしゃぶ・サーロイン Yaki-Shabu Sirloin

¥1,980

Thinly sliced wagyu sirloin, quickly grilled and served with egg yolk sauce.

焼きしゃぶ・リブローズ Yaki-Shabu Ribeye

¥1,880

Tender ribeye slice, lightly grilled and dipped in rich egg yolk.

肉寿司 (3貫) Wagyu Sushi (3 pieces)

¥1,800

Three pieces of premium wagyu nigiri.

サーロイン寿司 (1貫) Sirloin Sushi (1 piece)

¥1,800

One piece of wagyu sirloin nigiri.



鶏・豚 Chicken & Pork

(A selection of premium chicken and pork cuts.)



鶏もも Chicken Thigh

¥980

Juicy chicken thigh, grilled to perfection.

豚トロ Pork Toro

¥1,080

Rich, marbled pork neck (pork collar).



ごはんもの Rice Dishes

(Fine rice dishes to complement your yakiniku meal.)



ハーフ
Half Size

ねぎめし Negi-Meshi **¥480**
Rice bowl topped with green onion and house sauce.

ライス Steamed Rice **¥380**
Premium Japanese white rice. 大 / Large ¥480
小 / Small ¥280

ユッケジャンクッパ **¥1,180** ¥780
Yukkejan Kuppa (Spicy beef soup with rice.)

クッパ Kuppa Soup Rice **¥930** ¥680
Light, savory soup with rice.

石焼ユッケビビンパ **¥1,580**

Ishiyaki Yukke Bibimbap
(Stone-grilled rice bowl with seasoned raw wagyu.)

カルビクッパ Kalbi Kuppa **¥1,180** ¥780
Short rib soup with rice.

コムタンクッパ Gomtang Kuppa **¥1,180** ¥780
Rich oxtail soup with rice.



麺類 Noodles

(A selection of chilled and hot noodle dishes to refresh and satisfy your palate.)



ハーフ
Half Size

カルビ麺 Kalbi Noodles **¥1,180** ¥780
Rich beef broth with tender short rib and noodles.

ユッケジャン麺 **¥1,180** ¥780
Yukkejan Noodles (Spicy beef soup noodles.)

感動冷麺 Kando Reimen **¥1,180** ¥780
Chilled noodles in a refreshing, savory broth.

コムタン麺 Gomtang Noodles **¥1,180** ¥780
Silky noodles in a mild oxtail soup.



スープ Soup

(Warming soups to complement your meal.)



ユッケジャンスープ Yukkejan Soup **¥980**
Spicy beef soup with vegetables.

ハーフ / Half Size ¥680

玉子スープ Egg Soup **¥800**
Light, savory soup with fluffy egg.

ハーフ / Half Size ¥580

カルビスープ Kalbi Soup **¥980**
Rich short rib soup.

ハーフ / Half Size ¥680

コムタンスープ Gomtang Soup **¥1,100**
Mild oxtail soup, deeply flavored.

ハーフ / Half Size ¥780



デザート Dessert

(A selection of classic Japanese-style desserts to end your meal.)



桃のシャーベット Peach Sorbet ¥800

Refreshing peach sorbet.

今月のシャーベット Sorbet of the Month ¥800

Ask for our monthly sorbet selection.

スノーアイス (いちご or キャラメル) Snow Ice ¥880

Fluffy, melt-in-your-mouth shaved ice. Choice of strawberry or caramel.

昭和プリン Classic Custard Pudding ¥480

Traditional-style custard pudding.

バニラアイス Vanilla Ice Cream ¥380

Simple, refreshing vanilla ice cream.

コーヒー (ホット or アイス) Coffee (Hot or Iced) ¥580

Aromatic coffee, hot or iced. Enjoy after your meal.



＼最新情報は Instagram で！／

奥座の最新情報や美味しい写真はInstagramで配信中！お気軽にタグ付け投稿もお待ちしています🍷

We share the latest news and delicious photos of Okuza on Instagram!

Feel free to tag us in your posts—we look forward to seeing your photos. 🍷



Instagram



＼レビューもぜひお願いします／

Please share your review on Google & Tabelog!

Google



食べログ

