



## HONDORI SHOP English Menu



### Customers

Welcome to our restaurant. We have prepared paper apron and napkin for cover your clothes and enjoy your meal with comfortable. Please don't hesitate to ask our friendly staff.





# LUNCH MENU

11:30 – 15:00 (L.O. 14:30)

※A la carte menu is also available during lunch time.

※Please order one set per person.

(Children under 6 years old are not eligible)



## Ribs lunch

1,890yen  
(Including 2,079yen)

- ribs
- shrimp (two pieces)
- rice
- soup
- side dish
- salad
- kimchi
- drink



## Beef loin steak lunch

1,890yen  
(Including 2,079yen)

- Sirloin
- shrimp (two pieces)
- rice
- soup
- side dish
- salad
- kimchi
- drink

## Set Drink

※Please choose one

- ▶ Oolong tea
- ▶ Green Tea
- ▶ Jasmine tea
- ▶ Cola

## Desert

+ 200yen / each  
(Including 220yen)

- ▶ Chocolate ice-cream ball  
(two pieces)
- ▶ Matcha Chocolate ice-cream ball  
(two pieces)
- ▶ Chocolate & Matcha Chocolate  
ice-cream ball  
(one each)



# LUNCH MENU

11:30 – 15:00(L.O.14:30)

※A la carte menu is also available during lunch time.

※Please order one set per person.

(Children under 6 years old are not eligible)



Upper ribs lunch

2,500 yen (Including 2,750yen)

■ Upper ribs ■ shrimp(two pieces) ■ rice  
■ soup ■ kimchi ■ side dish ■ salad ■ drink



Upper outside skirt lunch

2,500 yen (Including 2,750yen)

■ Upper outside skirt ■ shrimp(two pieces)  
■ rice ■ soup ■ kimchi ■ side dish ■ salad  
■ drink



Upper ribs &  
Upper outside skirt lunch

2,800 yen (Including 3,080yen)

■ Upper ribs ■ Upper outside skirt  
■ shrimp(two pieces) ■ rice ■ soup  
■ kimchi ■ side dish ■ salad ■ drink



Special selection Top blade  
muscle Yaki-shabu lunch

3,200 yen (Including 3,520yen)

■ Special selection top blade muscle(Thinly  
sliced) ■ shrimp(two pieces) ■ rice ■ soup  
■ kimchi ■ side dish ■ salad ■ drink



# Set Menu



Rice, soup and salad is included in the set.

## ① Hiroshima Wagyu Set(300g) 5,455 yen (Including 6,000yen)

### ① Kalbi (Short Rib)

The tenderness of meat : ★★★★★  
The amount of marbling : ★★★★★

### ② Premium Kalbi

The tenderness of meat : ★★★★★  
The amount of marbling : ★★★★★

### ③ Superior Skirt Steak

The tenderness of meat : ★★★★★  
The amount of marbling : ★★★★★



Rice, grilled vegetables, soup and salad are included in the set.

## ② Hiroshima Wagyu Set(450g) 8,637 yen (Including 9,500yen)

### ① Hiroshima Wagyu Sirloin

The tenderness of meat : ★★★★★  
The amount of marbling : ★★★★★

### ② Superior Loin

The tenderness of meat : ★★★★★  
The amount of marbling : ★★★★★

### ③ Superior Round

The tenderness of meat : ★★★★★  
The amount of marbling : ★★★★★



# Beef.1



Outside skirt

1,190 yen  
(Including 1,309yen)



Upper  
outside skirt

1,690 yen  
(Including 1,859yen)



Yaki-shabu  
(Top blade muscle)

1,990 yen  
(Including 2,189yen)



Specially selected  
skirt steak

1,990 yen  
(Including 2,189yen)



Jinseki beef  
aitchbone

2,200 yen  
(Including 2,420yen)



# Beef.2



Ribs

990 yen  
(Including 1,089yen)



Upper ribs

1,690 yen  
(Including 1,859yen)



Flap meat

1,390 yen  
(Including 1,529yen)



Specially  
selected  
marinated  
short rib

1,190 yen  
(Including 1,309yen)



Sirloin

1,190 yen  
(Including 1,309yen)



Top sirloin

1,690 yen  
(Including 1,859yen)



Jinseki beef  
sirloin

3,980 yen  
(Including 4,378yen)



# Chicken/Pork



Choshu chicken  
thigh  
590 yen  
(Including 649yen)



Setouchi pork  
ribs  
890 yen  
(Including 979yen)



Wiener  
450 yen  
(Including 495yen)

## Seafood with salty sauce



- ▶ Shrimp
  - ▶ Squid
  - ▶ Scallop adductor (two pieces)
- 590 yen (Including 649yen) / each

## Salad



Grilled  
vegetables  
190~590 yen  
(Including 209~649yen)



Choragi salad  
(Korean salad)  
590 yen  
(Including 649yen)



Japanese radish  
coleslaw salad  
590 yen  
(Including 649yen)



# Rise dishes



## Grilled meat sushi

▶ 590 yen / two pieces  
(Including 649yen)

▶ 1,690 yen / six pieces  
(Including 1,859yen)



## Sea urchin sushi

890 yen / two pieces  
(Including 979yen)



Ultimate sea urchin  
790 yen / two pieces  
(Including 869yen)



Most popular rice dish in Yakiniku restaurant

## Bibimbap in hotplate

890 yen  
(Including 979yen)

## Cheese bibimbap in hotplate

990 yen  
(Including 1,089yen)

## Rice in soup

### Tail cuppa

1,190 yen (Including 1,309yen)

### Short ribs cuppa

650 yen (Including 715yen)

### Short ribs cuppa (half)

450 yen (Including 495yen)

(🔥 spicy)

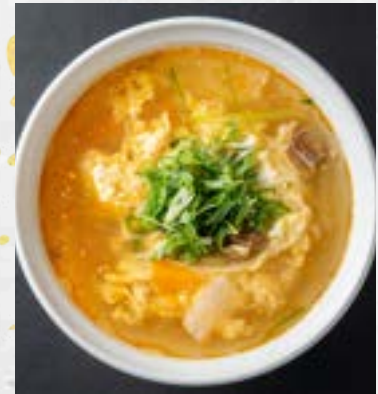
### Yukgaejang cuppa

990 yen (Including 1,089yen)

(🔥 spicy)

### Yukgaejang cuppa (half)

590 yen (Including 649yen)



### Garlic rice

650 yen (Including 715yen)

### Rice (smal)

200 yen (Including 220yen)

### Rice (mediam)

250 yen (Including 275yen)

### Rice (large)

300 yen (Including 330yen)

### Rice (extra large)

350 yen (Including 385yen)





# Noodles



※Allergy warning !  
Buckwheat flour is used for the noodles.

You will hooked on this delicious soup

This is Korean cold noodles in Japanese  
soba style dip into home made sauce.

▶ Cold noodles in bamboo basket  
490 yen (Including 539yen)

▶ Cold noodles in bamboo basket  
(half) 390 yen (Including 429yen)

It makes your mouth refreshing after  
fatty food.

It's going to be perfect this light noodles  
after greasy food !

▶ Cold noodles  
790 yen (Including 869yen)

▶ Cold noodles  
(half) 590 yen (Including 649yen)

## Ramen

You will get hooked on this spicy.

(🔥 spicy)

Yukgaejang Ramen

990 yen (Including 1,089yen)

(🔥 spicy)

Yukgaejang Ramen (half)

590 yen (Including 649yen)

The soup made from beef tail makes  
you up.

Tail Ramen

1,190 yen (Including 1,309yen)

Home made grilled garlic sesame oil  
in it has rich savor.

Black tail Ramen

1,250 yen (Including 1,375yen)





# Soup



(🔥 spicy)

Yukgaejang soup 890 yen (Including 979yen)

Tail soup 990 yen (Including 1,089yen)

Black tail soup 1,050 yen (Including 1,155yen)

Egg soup 390 yen (Including 429yen)

Seaweed soup 390 yen (Including 429yen)

Vegetable soup 490 yen (Including 539yen)



# Desert

Whole strawberry ice-cream ball  
390 yen (Including 429yen)

Citrus junos Sherbet  
390 yen (Including 429yen)

Mango Sherbet  
390 yen (Including 429yen)

Vanilla ice cream  
390 yen (Including 429yen)



Fruit as sherbet !

Melon Sherbet  
690 yen (Including 759yen)

Matcha Chocolate  
ice-cream ball  
350 yen (Including 385yen)

Chocolate  
ice-cream ball  
350 yen (Including 385yen)

Orange Sherbet  
390 yen (Including 429yen)





# Beer



Draft beer (fruity)

**The Premium Malt's**

**550 yen**  
(Including 605 yen)

Beer cocktail

**Shandygaff**

**550 yen**  
(Including 605 yen)

Bottle beer

**Asahi Super Dry**

**690 yen**  
(Including 759 yen)

**Suntory triple raw**

**690 yen**  
(Including 759 yen)

Non-alcoholic beer (ALC : 0.00%)

**All Free Small Bottle**

**390 yen**  
(Including 429 yen)

# Whisky



Jim Beam Highball 490 yen (Including 539 yen)

**Mega**

Jim Beam Highball 750 yen (Including 825 yen)

Coke Highball 490 yen (Including 539 yen)

Ginger Highball 490 yen (Including 539 yen)



**Kaku Highball**

550 yen (Including 605 yen)

**Mega** 850 yen (Including 935 yen)



**The chita**

790 yen (Including 869 yen)



**Suijin Highball**

490 yen (Including 539 yen)



**KAVALAN No.1**

750 yen (Including 825 yen)

**KAVALAN No.2**

750 yen (Including 825 yen)

# HIGHBALL



# Sour



Lemon sour from  
a specialty bar  
490yen (Including 539yen)

Frozen lemon turns into ice  
Freezing Setouchi  
Lemon Sour  
600yen (Including 660yen)



# Sake



Japanese sake

Seikyou Pure rice sake

**cold sake** 490 yen (Including 539yen)

**warmed sake** 490 yen (Including 539yen)

Seikyou Pure rice super dry

**cold sake** 590 yen (Including 649yen)

# Soft drink



Champagne Rose  
1,000yen (Including 1,100yen)



350 yen (Including 385yen) / each

- ▶ Oolong tea
- ▶ Jasmine tea
- ▶ Ginger ale
- ▶ Lemonade
- ▶ Calpis
- ▶ Orange juice
- ▶ Gyokuro green tea
- ▶ Pepsi cola
- ▶ Melon soda
- ▶ Lemon squash
- ▶ Calpis soda
- ▶ Carbonated water
- ▶ Melon Cream Soda
- ▶ Cola float

450yen (Including 495yen) / each



# Wine list



## <Glass wine>

Glass wine (Red • White) 490yen (Including 539yen)

## <Bottle wine>



### (Red) Fortant Littoral Cabernet Sauvignon



It has a sweet aroma reminiscent of ripe black cherries and cassis liqueur, and is characterized by its mellow fruitiness and mild acidity.

2,500yen (Including 2,750yen)



### (White) Fortant Littoral Cabernet Sauvignon



It has a smooth and mellow taste with a fruity flavor with hints of tropical fruit and honey and a smooth acidity.

2,500yen (Including 2,750yen)



### (Red) Los Vascos cabernet sauvignon



This wine was produced in Chile by Lafite, said to be the pinnacle of Bordeaux wine. It is a well-balanced red wine with a rich flavor and a smooth mouthfeel.

3,800 yen (Including 4,180yen)



### (White) LOS VASCOS CHARDONNAY



This Chilean wine is made by Lafite using the techniques it has cultivated in Bordeaux. It is a satisfying wine that fully brings out the performance of well-ripened grapes, with an exquisite balance of overflowing fruitiness and acidity.

3,800 yen (Including 4,180yen)



### (Red) Santa Carolina Reserva de Familia Carmenère



The aroma is reminiscent of rich dark cherries and plums, with hints of conifers, espresso, and dark chocolate. It has a complex, concentrated flavor.

7,000 yen (Including 7,700yen)



### (White) William Fèvre Chablis



The pinnacle of Chablis. William Fèvre is the one that best expresses the minerality of Chablis. It has a fresh citrus aroma and a smoky aroma reminiscent of the soil.

7,000 yen (Including 7,700yen)



### (Sparkling) Freixenet X



The world's No. 1 Cava. A dry Cava made from an equal blend of three grape varieties native to the Penedès region of Spain: Macabeo, Xarello, and Parellada. Fresh acidity and a well-balanced, authentic flavor.

3,800 yen (Including 4,180yen)





# FUKUYA HIROSHIMAEKIMAE SHOP

## English Menu



### Customers

Welcome to our restaurant. We have prepared paper apron and napkin for cover your clothes and enjoy your meal with comfortable. Please don't hesitate to ask our friendly staff.





# LUNCH MENU

11:30 – 15:00(L.O.14:30)

※A la carte menu is also available during lunch time.

※Please order one set per person.

(Children under 6 years old are not eligible)



Upper ribs lunch

2,500 yen (Including 2,750yen)

■ Upper ribs ■ shrimp(two pieces) ■ rice  
■ soup ■ kimchi ■ side dish ■ salad ■ drink



Upper outside skirt lunch

2,500 yen (Including 2,750yen)

■ Upper outside skirt ■ shrimp(two pieces)  
■ rice ■ soup ■ kimchi ■ side dish ■ salad  
■ drink



Upper ribs &  
Upper outside skirt lunch

2,800 yen (Including 3,080yen)

■ Upper ribs ■ Upper outside skirt  
■ shrimp(two pieces) ■ rice ■ soup  
■ kimchi ■ side dish ■ salad ■ drink



Special selection Top blade  
muscle Yaki-shabu lunch

3,200 yen (Including 3,520yen)

■ Special selection top blade muscle(Thinly  
sliced) ■ shrimp(two pieces) ■ rice ■ soup  
■ kimchi ■ side dish ■ salad ■ drink



# Beef.1



Outside skirt

1,190 yen  
(Including 1,309yen)



Upper  
outside skirt

1,690 yen  
(Including 1,859yen)



Yaki-shabu  
(Top blade muscle)

1,990 yen  
(Including 2,189yen)



Specially selected  
skirt steak

1,990 yen  
(Including 2,189yen)



Jinseki beef  
aitchbone

2,200 yen  
(Including 2,420yen)



# Beef.2



Ribs

990 yen  
(Including 1,089yen)



Upper ribs

1,690 yen  
(Including 1,859yen)



Flap meat

1,390 yen  
(Including 1,529yen)



Specially  
selected  
marinated  
short rib

1,190 yen  
(Including 1,309yen)



Sirloin

1,190 yen  
(Including 1,309yen)



Top sirloin

1,690 yen  
(Including 1,859yen)



Jinseki beef  
sirloin

3,980 yen  
(Including 4,378yen)



# Chicken/Pork



Choshu chicken  
thigh  
590 yen  
(Including 649yen)



Setouchi pork  
ribs  
890 yen  
(Including 979yen)



Wiener  
450 yen  
(Including 495yen)

## Seafood with salty sauce



- ▶ Shrimp
  - ▶ Squid
  - ▶ Scallop adductor (two pieces)
- 590 yen (Including 649yen) / each

## Salad



Grilled  
vegetables  
190~590 yen  
(Including 209~649yen)



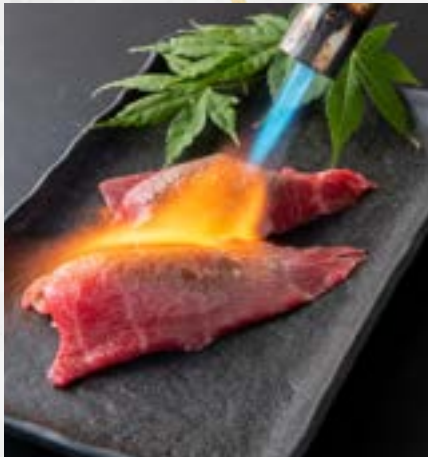
Choragi salad  
(Korean salad)  
590 yen  
(Including 649yen)



Japanese radish  
coleslaw salad  
590 yen  
(Including 649yen)



# Rise dishes



## Grilled meat sushi

▶ 590 yen / two pieces  
(Including 649yen)

▶ 1,690 yen / six pieces  
(Including 1,859yen)



## Sea urchin sushi

890 yen / two pieces  
(Including 979yen)



## Ultimate sea urchin

790 yen / two pieces  
(Including 869yen)



Most popular rice dish in Yakiniku restaurant

## Bibimbap in hotplate

890 yen  
(Including 979yen)

## Cheese bibimbap in hotplate

990 yen  
(Including 1,089yen)

## Rice in soup

### Tail cuppa

1,190 yen (Including 1,309yen)

### Short ribs cuppa

650 yen (Including 715yen)

### Short ribs cuppa(half)

450 yen (Including 495yen)

(🔥 spicy)

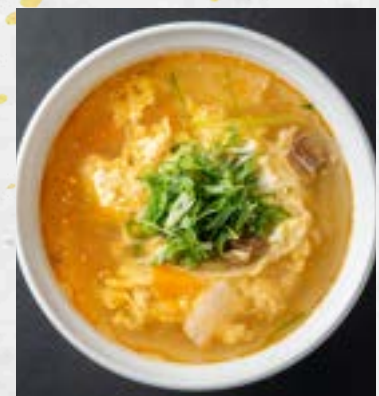
### Yukgaejang cuppa

990 yen (Including 1,089yen)

(🔥 spicy)

### Yukgaejang cuppa(half)

590 yen (Including 649yen)



### Rice (smal)

200 yen (Including 220yen)

### Rice (mediam)

250 yen (Including 275yen)

### Rice (large)

300 yen (Including 330yen)

### Rice (extra large)

350 yen (Including 385yen)



# Noodles



※Allergy warning !  
Buckwheat flour is used for the noodles.

You will hooked on this delicious soup

This is Korean cold noodles in Japanese  
soba style dip into home made sauce.

► Cold noodles in bamboo basket  
490 yen (Including 539yen)

► Cold noodles in bamboo basket  
(half) 390 yen (Including 429yen)

It makes your mouth refreshing after  
fatty food.

It's going to be perfect this light noodles  
after greasy food !

► Cold noodles  
790 yen (Including 869yen)

► Cold noodles  
(half) 590 yen (Including 649yen)

## Ramen

You will get hooked on this spicy.

(🔥 spicy)

Yukgaejang Ramen

990 yen (Including 1,089yen)

(🔥 spicy)

Yukgaejang Ramen (half)

590 yen (Including 649yen)

The soup made from beef tail makes  
you up.

Tail Ramen

1,190 yen (Including 1,309yen)

Home made grilled garlic sesame oil  
in it has rich savor.

Black tail Ramen

1,250 yen (Including 1,375yen)





# Soup



(🔥 spicy)

Yukgaejang soup 890 yen (Including 979yen)

Tail soup 990 yen (Including 1,089yen)

Black tail soup 1,050 yen (Including 1,155yen)

Egg soup 390 yen (Including 429yen)

Seaweed soup 390 yen (Including 429yen)

Vegetable soup 490 yen (Including 539yen)



# Desert

Whole strawberry ice-cream ball

390 yen (Including 429yen)

Citrus junos Sherbet

390 yen (Including 429yen)

Mango Sherbet

390 yen (Including 429yen)

Vanilla ice cream

390 yen (Including 429yen)



Fruit as sherbet !

Melon Sherbet

690 yen (Including 759yen)

Matcha Chocolate ice-cream ball

350 yen (Including 385yen)

Chocolate ice-cream ball

350 yen (Including 385yen)

Orange Sherbet

390 yen (Including 429yen)





# Beer



650 yen  
(Including 715yen)

Small 450 yen  
(Including 495yen)

Beer cocktail  
Shandygaff

600 yen  
(Including 660yen)

Bottle beer

Asahi Super Dry

800 yen  
(Including 880yen)

Sapporo triple raw

800 yen  
(Including 880yen)

Non-alcoholic beer (ALC : 0.00%)

All Free Small Bottle 450 yen  
(Including 495yen)

# Whisky



Dewar's Highball 600 yen (Including 660yen)

Dewar's  
Aged 12 year 900 yen (Including 990yen)

Coke Highball 650 yen (Including 715yen)

Ginger Highball 650 yen (Including 715yen)



600 yen (Including 660yen)

Mega 900 yen (Including 990yen)



900 yen (Including 990yen)



600 yen (Including 660yen)



KAVALAN No.1 900 yen (Including 990yen)

KAVALAN No.2 900 yen (Including 990yen)

# HIGHBALL



# Sour



Lemon sour from  
a specialty bar  
600yen (Including 660yen)

Frozen lemon turns into ice  
Freezing Setouchi  
Lemon Sour  
800yen (Including 880yen)



# Sake



Japanese sake

Seikyou Pure rice sake

**cold sake** 600 yen (Including 660yen)

**warmed sake** 600 yen (Including 660yen)

Seikyou Pure rice super dry

**cold sake** 800 yen (Including 880yen)

# Soft drink



Champagne Rose  
1,000yen (Including 1,100yen)



350 yen (Including 385yen) / each

- ▶ Oolong tea
- ▶ Jasmine tea
- ▶ Ginger ale
- ▶ Calpis
- ▶ Orange juice
- ▶ Gyokuro green tea
- ▶ Pepsi cola
- ▶ Melon soda
- ▶ Calpis soda

▶ Melon Cream Soda

▶ Cola float

500yen (Including 550yen) / each



# CHANMPAGNE & WINE LIST

## Glass wine



### Marques de Arienzo

[ Red ] full-bodied Spain



Fermented in stainless steel tanks under strict temperature control, it is then aged for 18 months in American oak barrels. It has a pleasant mouthfeel and a well-balanced aroma of vanilla and coconut with flavors reminiscent of red berries.

1,300yen(Including 1,430yen)



### Marques de Riscal Organic



Blanco Sauvignon  
White, dry, organic, Spain  
Made from grapes over 25 years old, this wine has a distinctive aroma of citrus, pineapple, melon and other fruits, with fresh herbs and minerals. It has a refreshing, aromatic taste and a long, clean finish.

1,300yen(Including 1,430yen)

## Red wine



### Peter Lehmann Portrait Shiraz



Red, full-bodied, Australian

Deep in colour, it has a bouquet of dark forest fruits with hints of chocolate and vanilla in the background, full-bodied and rich in flavour with velvety soft tannins.

7,000yen(Including 7,700yen)



### Peter Lehmann Portrait Riesling



White, dry, Australian

Greenish yellow in color. Fresh aromas of freshly picked green apples and limes are complemented by hints of citrus flowers. The firm acidity, minerality, and citrus fruit flavors give this wine an elegant impression.

7,000yen(Including 7,700yen)



### MAISON JOSEPH DROUHIN Bourgogne Pinot Noir



Red, medium-bodied, French

This is a traditional style Burgundy red wine with a bright ruby color, charming aromas of raspberry, red currant and wild strawberry, a fresh and fruity mouthfeel, supple tannins and great elegance.

10,000yen(Including 11,000yen)



### MAISON JOSEPH DROUHIN CHABLIS



White, dry, French

This Chablis wine is made by the winemaker who revived the Chablis region. It is a dry white wine with a fruity flavor and a hint of minerality, and a pleasant, long aftertaste.

10,000yen(Including 11,000yen)

## Sparkling wine



### Sparkling wine in barrels Polar Star



White, dry, Chili

A sparkling wine with gentle bubbles that is easy to drink.

700yen(Including 770yen)



### Comte de Noiron Brut



White, dry, French

With delicate, stringy bubbles, aromas of white flowers and apricots, and a fresh, long aftertaste, this wine offers all the charm of champagne.

12,000yen(Including 13,200yen)





SAPPORO



Polestar  
Princess

700yen  
(Including 770yen)



Polestar  
700yen  
(Including 770yen)



Polestar Mimosa  
700yen  
(Including 770yen)



*Polestar*

KEG SPARKLING WINE

Stop drinking alcohol under the age of 20 and driving while drunk. Do not drink alcohol during pregnancy or while breastfeeding.  
Enjoy alcohol in moderation.