



YAKINIKU × JAPANESE CUISINE

‘New Discovery’ and ‘Admiration’

We offer Japanese Style Yakiniku breaking an old concept of yakiniku style.

This is the origin of ‘Nihon Yakiniku Hasegawa’.

We would like you to have a wonderful opportunity to experience an amazing time.

We entertain you with professional work.

Meat

Meat experts chooses prime meat with wonderful umami taste and rich flavor from the top-ranked Kuroge Wagyu in Japan, and provides the supreme meat for you.

Vegetables

Vegetable sommelier senior professionals carefully selected vegetables from farms across the country.
You can enjoy eating these prime vegetables in Hasegawa's own cooking style.

Cuisine

Japanese cuisine chefs create a new cooking style with Japanese cuisine and yakiniku.
You can enjoy experiencing this new style in our restaurant.

Service

We offer you a wonderful and comfortable time with a selection of wines and drinks selected by our experienced sommelier.

Interior and Art

A world-famous ceramic artist "Koichi Uchida" and a plasterer supported by the world with traditional techniques "Yuki Kusumi" co-starred. In their space you will discover the unknown and have a wonderful experience

- ※ There are no service charges and room charges.
- ※ After 10 p.m., you are required to pay 10 % late-night charges.
- ※ The prices include tax.

Yakiniku
Kaiseki
Course

焼
肉
会
席
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伊勢

ISE Highest grade Wagyu beef

28,000yen

[Order in advance] Special course. Enjoy greatest Japanese Wagyu beef

- Soup : Pureed seasonal vegetables soup
- Appetizer : 3 kinds of seasonal dishes
- Sashimi : Seasonal fresh seafood
- Salad : Hasegawa's Choice salad with fresh vegetables
- Sushi : Sliced seared Matsusaka beef rib loin sushi
with Sea urchin and Salmon roe
- Meat : Kurogewagyu beef Tongue thick slice
Kurogewagyu beef Harami
Kobe beef rare part
Matsusaka beef rare part
Matsusaka beef chateaubriand with truffle
- Seafood : Seasonal seafood
- Susumezakana : Cold wagyu beef noodle
- Warm dish : Seasonal dish
- Meat : Yamagata beef Round (Shabu-Shabu style)
Matsusaka beef Sirloin (Sukiyaki style)
- Today's rice dish : Seasonal cooked rice
- Soup : Miso soup
- Dessert : Premium ice cream

There is a possibility of changing the course of meal.

平家

HEIKE 6 kind of meat

22,000yen

Enjoy the prime beef Chateaubriand.

- Soup : Pureed seasonal vegetables soup
- Appetizer : 3 kinds of seasonal dishes
- Sashimi : Seasonal fresh seafood
- Salad : Hasegawa's Choice salad with fresh vegetables
- Sushi : Sliced seared Wagyu beef sushi
with sea urchin and salmon roe
- Meat : Kurogewagyu beef Tongue thick slice
Kurogewagyu beef Harami
Kurogewagyu beef rare part (2 kinds)
Matsusaka beef chateaubriand
- Seafood : Seasonal seafood
- Susumezakana : Cold wagyu beef noodle
- Meat : Matsusaka beef Sirloin (Sukiyaki style)
- Today's rice dish : Seasonal cooked rice
- Soup : Miso soup
- Dessert : Premium ice cream

There is a possibility of changing the course of meal.

Yakiniku
Kaiseki
Course

焼
肉
会
席
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今昔

KONJYAKU 6 kinds of meat

18,000yen

Popular course to enjoy "Hasegawa"

- Soup : Pureed seasonal vegetables soup
- Appetizer : 3 kinds of seasonal dishes
- Sashimi : Seasonal fresh seafood
- Salad : Hasegawa's Choice salad with fresh vegetables
- Meat : Kurogewagyu beef Tongue
Kurogewagyu beef Harami
Kurogewagyu beef 2 kinds rare parts
- Steamed seasonal food
- Seafood : Seasonal seafood
- Meat : Kurogewagyu beef Round (Shabu-Shabu style)
Matsusaka beef Sirloin (Sukiyaki style)
- Sushi : Sliced seared Wagyu beef sushi
with sea urchin and salmon roe
- Soup : Miso soup
- Dessert : Fresh soft served ice cream and warabimochi (bracken-starch dumplings)

There is a possibility of changing the course of meal.

源氏

GENJI 6 kinds of meat

15,000yen

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- Soup : Pureed seasonal vegetables soup
 - Appetizer : 2 kinds of seasonal dishes
 - Appetizer : Seasonal dish
 - Salad : Hasegawa's Choice salad with fresh vegetables
 - Meat : Choise Tongue
Kurogewagyu beef Harami
Kurogewagyu beef 2 kinds rare parts
 - Steamed seasonal food
 - Seafood : Seasonal seafood
 - Meat : Kurogewagyu beef Round (Shabu-Shabu style)
Matsusaka beef Sirloin (Sukiyaki style)
 - Rice : Cooked rice
 - Soup : Miso soup
 - Dessert : Fresh soft served ice cream and warabimochi (bracken-starch dumplings)

There is a possibility of changing the course of meal.

竹取

TAKETORI

5 kinds of meat

12,000yen

- Soup : Pureed seasonal vegetables soup
- Appetizer : 2 kinds of seasonal dishes
- Appetizer : Seasonal dish
- Salad : Hasegawa's Choice salad with fresh vegetables
- Meat : Choise Tongue
 - Kurogewagyu beef Harami
 - Kurogewagyu beef 2kinds rare parts
- Steamed seasonal food
- Seafood : Seasonal seafood
- Meat : Kurogewagyu beef Round (Shabu-Shabu style)
- Rice : Cooked rice
- Soup : Miso soup
- Dessert : Fresh soft served ice cream and warabimochi (bracken-starch dumplings)

There is a possibility of changing the course of meal.

We use fresh wasabi harvested in our long-established specialty store
"Ando wasabi store" in Izu Amagi.

We have carefully selected and prepared only high-quality items that won
the Prime Minister's Award and the Minister of Agriculture, Forestry and
Fisheries Award, which are not normally on the market.

Please enjoy it with meat.



Matsusaka beef

松阪牛

Matsusaka beef is one of the three greatest Japanese Wagyu beef. Can be cut with fine grain sashi (marbled) and chopsticks. The soft meat quality is a craftsman's skill cultivated on the rich blessings of nature and a long tradition. Heifers, only heavily selected tasting, over 35 months old Are available. Lipids that have a fine marbling texture, contain high quality oleic acid, and dissolve even at room temperature. It is said that it is hard to lean on the stomach and digestion is good. A mellow taste that stimulates the five senses, a deep, elegant aroma, and fineness. Please enjoy

Fillet

松阪牛
フィレ

松阪牛シャトーブリアン【数量限定】厚切り or ステーキカット



Queen of beef 【Limited quantities】

Matsusaka beef Chateaubriand

Thick-sliced or Steak cut

9,000yen

Chateaubriand is a prime fillet whose center is thick, and has the highest quality of all the prime beef fillets. Chateaubriand has a tender and smooth texture, and is an extremely rare part, because only 600g as chateaubriand can be taken from a head of beef cattle.

松阪牛フィレ

Matsusaka beef Fillet

7,000yen

loin

松阪牛
ロース

松阪牛サーロイン【数量限定】



King of beef 【Limited quantities】

Matsusaka beef Sirloin

6,000yen

Sirloin's "Sir" was recognized by the British king for its deliciousness, The title representing a noble is given.

The meat quality is fine and the way marbling enters is moderate and soft, and the body is deep It is characterized by flavor and melting taste. The king of beef!

松阪牛リブロース

Matsusaka beef Rib loin

5,000yen



Prime
Harami
(outside skirt)

最上級
ハラミ

It is a rare part of the prime Harami.
Only a few kilograms can be taken from the prime harami.

和牛ハラミ【数量限定】



Wagyu beef Harami 【Limited quantities】

3,800yen

This is the most popular in our restaurant.
We serve only fresh Kuroge Wagyu harami, outside skirt,
carefully selected by our meat expert.
Enjoy the tender and juicy harami.
Harami has more wonderful taste by grilling it at high heat.

Prime
Beef
Tongue

最上級
タン

Very rare! Ultimate beef tongue.

幻のタン 黒毛和牛黒タン 華網厚切り【数量限定】



Wagyu beef Black Tongue 【Limited quantities】

4,800yen

“Black tongue” is prized as the finest in Tongue and is the
most beef Difficult to obtain.
Taste and fragrance are different from the usual Tongue.
Combined with high-quality sashimi, crunchy and soft,
Please enjoy the unique taste of “Black Tongue” .

Tongue

上タン

上タン元 厚切り・うす焼き

Choice Tongue (root part)

3,200yen

Thick-Sliced Tongue or Thin-Sliced Tongue

上タン中 厚切り・うす焼き

Choice Tongue (middle part)

2,600yen

Thick-Sliced Tongue or Thin-Sliced Tongue

上タン先 うす焼き

Choice Tongue (lean tip part)

2,000yen

Thin-Sliced Tongue

Prime
Round

最上級
モモ

Enjoy Hasegawa's beautifully-balanced lean and fat-marbled meat.

和牛とも三角(霜降り)

Wagyu beef Tri Tip (fat-marbled) 2,800yen

和牛いらぼ(霜降り)

Wagyu beef Rump Cap (fat-marbled) 2,800yen

和牛らんぶ(柔らかか赤身)

Wagyu beef Rump (tenderloin lean) 2,400yen

Rare
Part

希少部位

Enjoy rare parts of the brand cattle that are difficult to obtain.

神戸牛みすじ肉

Kobe beef Top brade 4,800yen

黒毛和牛ざぶとん

Wagyu beef Chuck flap 4,000yen

松阪牛リブローズかぶり

Matsusaka beef Spencer Roll 3,800yen

Lean

赤身肉

Lean meat that tastes the flavor of meat.

和牛とうがらし

Wagyu beef Chuck tender 3,500yen

和牛しんたま

Wagyu beef Knuckle 2,200yen

和牛うらもも

Wagyu beef Top round 2,000yen

Yakiniku

Enjoy Hasegawa's beautifully-balanced lean and fat-marbled meat.

変わり焼肉

Please choose your favorite way of eating

細焼きしゃぶ (ごまだれ)

Shabu-Shabu style (Sesame sauce)

細焼きしゃぶ (みぞれ)

Shabu-Shabu style (Radish sauce)

細焼きすき (割り下&卵黄)

Sukiyaki style (Soy sauce and Egg yolk)

お出汁で食べるさっぱり焼肉

Yakiniku with Japanese soup stock

Please choose your favorite beef

和牛サーロイン

Matsusaka beef Sirloin 4,000yen

和牛リブロース




Matsusaka beef Spencer roll 3,500yen

神戸牛みすじ

Kobe beef Top brade 3,000yen

Choice
Guts

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	和牛厚切りレバー Wagyu beef Liver Thick-sliced	2,000yen
	和牛レバー Wagyu beef Liver	1,800yen
	和牛せんまい Wagyu Third stomach	1,200yen

上ホルモン盛り Assorted choice Guts	1,500yen
上ミノ 塩 or たれ Choice First stomach Salt or Sauce	1,800yen
上まるちよう(小腸) Choice small intestine Salt or Sauce	1,000yen
上てっちゃん(しま腸) Choice large intestine Salt or Sauce	1,000yen
上赤せんまい(ギアラ) Choice Fourth stomach Salt or Sauce	1,000yen
上こころ(心臓) Choice Heart	1,000yen
上つらみ塩焼き(ほほ肉) Choice salted Cheek	1,200yen

Choice
Pork

極
上
豚
肉


Enjoy the choice pork with rich umami taste.

極上三元豚ロース Choice Shoulder loin (pork)	1,400yen
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Vegetables

野菜

Enjoy healthy vegetables sent directly from the contract farmer

 お薦め! 早採り野菜のはせ川サラダ
Recommended!
Hasegawa salad with fresh vegetables
1,500yen

飲む野菜 本日の野菜のすり流し

Today's Special

Pureed seasonal vegetables soup 900yen

焼き野菜

Grilled vegetables

Sweet pepper 1,200yen

Shiitake mushrooms 1,000yen

Japanese leek 800yen

旬の巻野菜

Wrap Vegetables 800yen

いぶりがかつとチーズのポテトサラダ

IBURIGAKKO (pickles)
and cream cheese potato salad 800yen

Seafood

海鮮


 季節の海鮮焼き
Recommended! Seasonal broiled seafood 1,500yen~

 殻つき生帆立の網焼き
Recommended! Grilled scallops 1,800yen

 焼きフグ
Recommended! Grilled puffer fish 2,000yen

A La Carte Dish

一品料理

	但馬太田牛の刺身 Tajima Ota beef SASHIMI	3,000yen
	和牛ばくだん Japanese style steak tartar	2,200yen
	和牛月見仕立て Steak tartar	2,000yen

和牛のそば仕立て Cold wagyu beef noodles	1,500yen
和牛の塩辛 Salted wagyu beef	1,500yen
雲丹乗せ汲み上げ湯葉 Pumped YUBA with sea urchin	1,500yen
だし巻玉子 Japanese style omelet	1,200yen
んにくの和出汁煮 Garlic boiled with Japanese broth	900yen
季節の茶碗蒸し Savory egg custard	800yen
和牛のしぐれ煮 Boiled sliced beef in sweetened soy sauce	700yen

Pickles

漬物

お漬物盛り合わせ Assorted pickles	1,500yen ~
いぶりがっこ Smoked DAIKON radish pickles	800yen
ぬか漬 Homemade pickled vegetables	800yen
わさびのつんつん漬 Pickled WASABI	800yen
きゅうりの辛子漬 Pickled cucumber in japanese mustard	800yen

Aemono
Vegetables
with
Japanese Dressing

和え物

湯葉と野菜の和え物

YUBA and Vegetables with Japanese Dressing 1,000yen

青菜とわさびの白和え

Boiled green vegetables dressed with Tofu, Wasabi 900yen

ほうれん草の胡麻和え

Boiled Spinach with Sesame Dressing 800yen

Sunomono
Vinegared Food

酢の物

季節の酢の物

Seasonal Sunomono 1,000yen

うずら卵の和ピクルス

Vinegared Egg of Quail 800yen

お寿司屋さんのガリ

Gari : Vinegared Sliced Ginger 600yen

Meals

お食事



名物トリュフ玉子かけごはん

Rice with Egg yolk and Truffle 2,500yen



和牛のにぎり 雲丹とこぼれいくら

Sliced seared Wagyu beef sushi with sea urchin and salmon roe 2,500yen



牛タン海苔巻き とろろ掛け

Beef Tongue Gunkan Sushi 2,000yen

和牛しぐれ煮の太巻き

Sushi roll with Wagyu Shigureni simmered 2,200yen

和牛肉とろたく手巻き

Wagyu beef and pickles hand-rolled SUSHI 1,200yen

はせ川特製和牛カレー

Beef Curry 1,800yen

ふぐ雑炊

Rice Porridge with Puffer Fish 1,200yen

和牛しぐれの出汁茶漬け

Rice and wagyu with soup stock 1,000yen

玉子かけごはん

Rice with Egg yolk 1,000yen

滋賀県 朽木産 こしひかりの白飯

Steamed rice (Koshihikari) 500yen

Noodles 麺	冷そうめん	Somen Noodles	1,000yen
		Boiled Thin Wheat Noodles served with cold sauce in which to dip the noodles	
Soup 椀物	温にゅうめん	Nyumen Noodles	1,000yen
		Boiled Thin Wheat Noodles served in hot soy-flavored soup	
	じみの味噌汁	Shijimi (shellfish) Miso Soup	800yen
	野菜と玉子のスープ	Vegetable and Egg Soup	800yen
	若布のスープ	Wakame (seaweed) Soup	800yen
Dessert デザート	Enjoy a variety of desserts made from fresh milk direct from Takara Farm in Kutsuki, Shiga Prefecture		
	はせ川プレミアムアイス オリーブオイル仕立て	Hasagawa Premium Ice Cream with Olive Oil	1,200yen
	しぼりたてソフトクリームとプリン	Fresh soft served ice cream and Pudding	1,000yen
	しぼりたてソフトクリームとわらび餅	Fresh soft served ice cream and Warabimochi (bracken-starch dumpling)	800yen
	しぼりたてソフトクリーム	Fresh soft served Ice Cream	600yen

Take-away おむたせ	松阪牛サーロインちらし	Matsusaka beef Sirloin Chirashi Sushi	10,000yen
	サーロインすき焼き弁当	Sukiyaki bento	6,000yen
	黒毛和牛焼肉弁当	Grilled Wagyu beef bento	5,000yen
	黒毛和牛黒タン箱飯	Grilled Tongue bento	4,500yen
	和牛しぐれの太巻き	Sushi roll with Wagyu Shigureni simmered	3,000yen