

# Our specialty

## Roasted blocks

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### 1. Japanese black beef

黒毛和牛

300g - ¥3,980

This rare cut of Japanese black beef has Japan's highest quality ranking. Enjoy it together with these six condiments.

- Hakata rock salt
- Tasmanian mustard
- Grated wasabi
- Coarsely ground black pepper
- Olive oil
- Onion sauce

About Japanese black beef:

Beef raised and processed in Japan is divided into Japanese beef or "Wagyu" and "domestic beef."

Although crossbreeds and cattle born overseas and later raised in Japan are considered domestic beef, Wagyu beef includes only black cattle, brown cattle, Japanese Shorthorn cattle and polled cattle, which are purebred hornless cattle long found in Japan.

Japanese black beef refers to black haired cattle. Japanese black beef characteristically has great marbling and excellent meat quality, making it the best tasting beef.

Preparation time: approx. 30 min.

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### 2. Angus beef

アンガス牛

300g - ¥2,980

Lean meat but surprisingly tender

About Angus beef:

Angus cattle were originally raised in eastern Scotland. Angus beef is characteristically lean and tender.

It used to be common to boil beef to tenderize it because it was tough, but with the appearance of Angus beef, beef dishes have diversified from mainly boiled dishes to those more like steaks. (Summarized from Wikipedia)

Preparation time: approx. 30 min.

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## Japanese black beef sushi

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### 3. Broiled beef sushi

炙り肉寿司

At least two pieces - ¥1,000

Slices of the highest ranked Japanese black beef



### 4. Broiled beef hand rolled sushi

牛とろ手巻き寿司

At least two pieces - ¥1,000

The highest ranked Japanese black beef, thinly sliced and broiled. Mouth-watering good!

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Kuri: Part connected to the misuji (high-grade cut; less than 2kg per cattle below scapula) and part of the shoulder. It is called the Kuri because it resembles a "kuri" (chestnut). Being chewy and tender, it is a rare cut with a unique texture.

## Salad

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### 5. Chopped salad

チョップドサラダ

¥780

Enrich your body and soul with these seven colorful ingredients

Choose your favorite dressing from among ① to ③.

① Caesar & cheese

② Onion dressing

③ Grated vegetable dressing

7 reasons to eat this chopped salad

- Very nutritious with 7 ingredients
  - Thinly chopped for easy digestion and absorption
  - Relieves weariness after work with its fatigue-relieving properties
  - Ingredients fresh from Senshu region
  - Increased lycopene uptake when eaten with beef
  - Easy to take beautiful pictures with the perfectly balanced colors
  - Any ingredient can be substituted upon request. Please inquire when ordering.
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The above prices include tax.

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## Side dishes

### Appetizer

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1. Assorted appetizers 前菜盛り合わせ Get this to start off! Fresh vegetables and meat appetizers (From 2 people)	¥980
2. Looks spicy but isn't spicy cucumber 辛そうで辛くないピリ辛きゅうり Delicious and delivered quickly to your table.	¥380
3. Seasonal vegetable pickles 季節野菜のピクルス Great as a palate freshener or aperitif	¥380
4. Anchovy potatoes アンチョビポテト A simple potato salad covered in anchovy sauce	¥480
5. Grilled edamame 焼き枝豆 Charbroiling is the key to giving these edamame an enhanced flavor	¥480
6. Charbroiled cabbage 炭焼きキャベツ Fragrant with anchovy garlic oil	¥480
7. Seared salted beef tongue 炙り牛たん塩 たたき Unbelievable aroma and texture	¥780

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### Meat oden stew

“Meat oden stew” is for meat lovers and made with meat stock.

Please look at the blackboard menu or counter for the ingredients

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8. Vegetable oden stew of the day 本日の野菜おでん Filled with meat stock	from ¥180
9. Meat oden stew of the day 本日の肉おでん Stew with meat as the main ingredient	from ¥380
10. Assorted oden おでん盛り合わせ An assortment of flavor-infused vegetables and meat	One portion - ¥580

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The above prices include tax.

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## Meat tidbits

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11. Fermented beef offal 牛ホルモンチャンジャ A mix of spicy offal marinated in dried red peppers	¥480
12. Rich meat miso dip 濃厚肉味噌ディップ Eat with vegetables or even a baguette.	¥480
13. Vinegared mixed offal ミックスホルモン酢漬け Refreshing dish using extremely fresh beef offal	¥480
14. Three types of sausage ソーセージ3種 Plain, chorizo, basil Authentic pork sausages using Chami pork	¥480
15. Lightly fried baguette 薄焼きバゲット This bread goes well with anything	¥200

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## Snacks

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16. Mixed nuts ミックスナッツ A great snack with drinks	¥380
17. Pritz pasta プリッツパスタ Very thinly fried pasta The black pepper is the clincher	¥380
18. Sliced cured ham 生ハムの切り落とし Fresh Italian ham trimmings with a unique texture	¥580
19. Assorted cheeses チーズ盛り合わせ A selection of natural cheeses around the world, including aromatic cheeses *Ask the staff for more details	¥980 Single - ¥580

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## Deep-fried dishes

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20. Onion ring tower オニオンリングタワー New York style onion ring tower with squeezed lemon juice	¥380
21. Bite-size salted meat cutlet 一口塩ミンチカツ 100% ground beef overflowing with savoriness	3 pieces - ¥380
22. Curry-flavored French fries カレーポテトフライ Has the perfect ratio of unique blended spices Simple "salt flavor" also available	¥480
23. Highly carbonated fries of the day 本日の強炭酸フリット Crispy and fluffy fries using high-pressure carbonated water instead of plain water	from ¥380

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The above prices include tax.

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## Bread

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24. Thick-sliced baguette 厚切りバケット Also goes very well with ajillos	¥200
25. Thin-sliced baguette 薄切りバケット Do you dip your bread or put things on top?	¥200
26. Garlic toast ガーリックトースト Fragrant with herb butter	¥280
27. Anchovy cheese baguette アンチョビチーズバゲット A complete snack all on its own	¥380

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## Final dishes

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28. Meat miso rice balls 肉味噌おにぎり Good for small hunger pangs	2 pieces - ¥480
29. Rice with stewed beef and demiglace sauce for meat lovers by meat lovers 肉好きによる肉好きのためのハヤシライス High quality meat and meat stock	¥980
30. Cut steak rice bowl サイコロステーキ丼 Quantity limited!! It's a secret, but we use Japanese black beef	¥980
31. Rice ライス For those that need rice	¥280

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## Sweets

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32. Gelato ジェラート	Vanilla - ¥280 Rum raisin - ¥280 Cabernet Sauvignon - ¥280 Assortment of 2 kinds - ¥500 Assortment of 3 kinds - ¥700
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# Drink Menu

## Highball/whiskey: Jim Beam

¥480

Elegant. Smooth. Refined.

A very tasty bourbon highball.

1. Jim Beam highball

ビームハイボール

4. Ginger highball

ジンジャーハイボール

2. Tonic highball

トニックハイボール

5. Lemon highball

レモンハイボール

3. Cola highball

コーラハイボール

## Highball/Whiskey: Maker's Mark

A unique handmade bourbon created in a small distillery in Kentucky, USA

6. Highballs (whiskey and soda)

ハイボール

¥600

7. Maker's Mark

メーカーズマーク

Single - ¥600

Double - ¥1,000

## Highball/Whiskey: Suntory Chita

With a mouthfeel as light as the wind, it brings out the taste of dishes

8. Suntory Chita Kaze Kaoru highball

サントリー知多 風香るハイボール

¥500

9. Suntory Chita

サントリー知多

Single - ¥600

Double - ¥800

## Highball/Whiskey: Hakushu

The fragrance of young leaves grown in a forest distillery and a refreshing taste

10. Hakushu Mori Kaoru highball

白州森香るハイボール

¥600

The fragrance of young leaves grown in a forest distillery and a refreshing taste

11. Hakushu

白州

Single - ¥600

Double - ¥1,000

## Beer

12. The Premium Malt's

ザ・プレミアム・モルツ

¥380

Lavishly using select ingredients, this premium beer has a brilliant aroma, a deep richness, and creamy head Pilsner type beer

13. Suntory All Free

サントリーオールフリー

¥500

Non-alcohol beer with no calories, sugar or purines  
Less than 0.5mg of purines per 100ml (labeled as no purines)

The above prices include tax.

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## Cocktails

¥350

### 14. Campari

カンパリ

Soda / Orange juice / Grapefruit juice

### 15. Gin

ジン

Tonic / Ginger ale

### 16. Vodka

ウォッカ

Tonic / Ginger ale / Orange juice / Grapefruit juice

### 17. Cassis

カシス

Soda / Orange juice / Grapefruit juice / Oolong tea

### 18. Peach

ピーチ

Soda / Orange juice / Grapefruit juice / Oolong tea

### 19. Spumoni

スプモーニ

### 20. Shandygaff

シャンディ・ガフ

### 21. Red Eye

レッドアイ

## Sangrias

Aromatic and flavorful wine mixed with fruit juice for a richly fruity taste

### 22. Red/White

赤/白

On the rocks - ¥480

Sparkling - ¥480

Carafe - ¥1,480

## Sours

¥480

### 23. Plain sour

プレーンサワー

### 24. Lemon sour

レモンサワー

### 25. Grapefruit sour

グレープフルーツサワー

### 26. Kyoho grape sour

巨峰サワー

## Wine

¥480

### 27. Glass of wine

グラスワイン

Red/White

## Sparkling Wine

Glass - ¥480

Filled-to-the-rim glass (Recommended) - ¥580

Bottle - ¥2,800

### 28. ANGEAILE BRUT

アンジュエール ブリュット

Spain

Dry

Fruity and smooth, with a refreshing aftertaste and nice mouthfeel from the natural carbon dioxide bubbles

### 29. Angeaile Blanc

アンジュエール ブラン

Spain

Sweet

Semi-sweet with refreshing sourness and fresh citrus flavor

## Shochu

¥480

On the rocks / with water

### 30. Nikaido

二階堂

Barley

### 31. Kurokirishima

黒霧島

Sweet potato

## Soft drinks

¥380

### 32. Oolong tea

ウーロン茶

### 35. Orange juice

オレンジジュース

### 33. Cola

コーラ

### 36. Grapefruit juice

グレープフルーツジュース

### 34. Ginger ale

ジンジャーエール

### 37. Tomato juice

トマトジュース



# Lunch Menu

## Recommended lunch set



### 1. Roast beef rice bowl

ローストビーフ丼

¥980

A specially-made rice bowl of our own low-temperature roasted soft lean meat marinated in a sweet and spicy onion sauce

Includes soup

Garnished with soft boiled egg and salad

Get 1.5 times the portion of roast beef for an extra ¥200!

### 2. Beef skirt steak rice bowl

牛ハラミステーキ丼

¥980

Popular Angus beef skirt steak fragrantly roasted

Includes soup

Garnished with salad

### 3. Tekone kneaded Hamburger patty

手捏ねハンバーグ

¥980

Nikushoku Kobo's famed freshness and quality

Only 10 servings available

Includes soup, salad and rice

Topped with cheese for an extra ¥100.

Smothered in cheese for an extra ¥300. Highly recommended!

### 4. Nikushoku Kobo's curry rice

肉食工房のカレーライス

¥680

Authentic curry using Japanese black beef

Includes soup and salad

Free large rice portions!

## Drinks

Can be added to the lunch menu for ¥100

### 5. Coffee (hot or iced)

コーヒー (ホット・アイス)

### 6. Tea (hot or iced)

紅茶 (ホット・アイス)

### 7. Oolong tea

ウーロン茶

### 8. Ginger ale

ジンジャーエール

### 9. Cola

コーラ

### 10. Apple juice

アップルジュース

### 11. Grapefruit juice

グレープフルーツジュース

### 12. Orange juice

オレンジジュース

The above prices include tax.

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# How to Enjoy Beef and Wine AN MOTTE's Recommendation

## How to Enjoy

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### [Time]

Tell your server right away if you are thinking about ordering block meat.  
It takes about 30 minutes to prepare.

#### 【時間】

塊肉のご注文をお考えの方は真っ先にスタッフまでお伝え下さい。  
お時間30分ほど頂戴しております。

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### [Movies]

Be prepared to take a video of your server's performance when they serve your meal.

#### 【ムービー】

スタッフによる料理提供の演出がある際は動画を撮る準備をしましょう。

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### [Ushiotoko (Cow Man)]

The man in the fullbody cow outfit is undoubtedly Ushiotoko.  
Feel free to take photographs.

#### 【牛男】

全身牛柄の男は間違いなく牛男です。  
ご遠慮なく写真をお撮りください。

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### [Photos]

Looking back at pictures of delicious food is also tasty.  
Take as many wonderful pictures as you can.

#### 【写真】

美味しそうな写真は見返しても味わえるものです。  
あなたの腕で、神ってる写真をパシャってください。

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### [Bargains]

Post photos you take on Instagram with the hashtag #anmotte.  
You will get 10% off your meal.

#### 【お得】

Instagramに投稿するならハッシュタグ [#アンモッテ]をつけましょう。  
本日のお食事代が10%offになります。

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## Good things about eating beef

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Beef is full of good-quality protein, and has lots of vitamins and minerals such as vitamin B1, B2 and B12, and iron, zinc and phosphorus.

Protein especially has plenty of 8 essential kinds of amino acids, helping to create new muscle and bone. The fat in beef easily settles in the body, but eating it together with potatoes helps with digestion. Also, it helps to improve the function of the stomach and intestines.