

Carefully selected meats and fresh vegetables 精心挑选的肉类和新鲜蔬菜

Meat is prepared according to management methods and thickness of slices. Thickness of slices, etc.
Served in optimum condition Meat is served in optimum condition depending on the portion.
Vegetables are delivered from farmers all over Japan.
Seasonal vegetables unique to the season and vegetables that are a little different
Not only in taste but also in appearance and also look good on Instagram.

根据管理方法和切片厚度等准备肉类。以最佳状态供应 肉类根据份量以最佳状态供应。
蔬菜由日本全国各地的农户提供。当季特有的时令蔬菜和略有不同的蔬菜
不仅在口味上,在外观上也是如此,在 Instagram 上也很好看。



Drinkable soup 可饮用的汤

Ichiban Dashi broth is cooked in the restaurant every day.
It is additive-free ichiban-dashi soup stock ground with honkare bonito flakes from Makurazaki,
Kagoshima Prefecture, and several other types of shavings. The rich aroma of honkare-bushi
is packed into this "drinkable dashi broth," which is delicious even when drunk as it is.
Enjoy a blissful shabu-shabu experience.

第一锅汤 汤每天都在餐厅烹制。
它是用鹿儿岛县马场崎的鲣鱼片和其他几种刨花研磨而成的无添加剂一品鱼汤。
这种 "可饮用的鱼汤" 蕴含着鲣鱼的浓郁香味, 即使直接饮用也非常美味。
尽情享受幸福的涮涮锅体验吧。



LE-TA-SU special fresh squeezed ponzu vinegar LE-TA-SU 特制鲜榨橙醋

The homemade ponzu vinegar is made by squeezing citrus fruits at the store.
It is characterized by its gorgeous flavor and fresh aroma that wafts through the nose.
It is a perfect match for any meat and enhances the taste of meat and vegetables.

自制的橙子酱是在店里用柑橘类水果榨汁制成的。
它的特点是味道鲜美, 香气扑鼻。
它是任何肉类的绝佳佐料, 能提升肉类和蔬菜的口感。



LE-TU-SU's Commitment
LE-TU-SU的承诺



Selected shavings from Makurazaki City,
Kagoshima Prefecture.
来自日本鹿儿岛县枕崎市的刨花。
Ultimate Japanese Soup Stock
极端日本汤汁

Finally, the finest tantan noodles
最后, 最好的担担面
Sesame Tantan Soup Stock
芝麻担担汤

Aroma of green tea and umami of kelp
绿茶的香气和海带的鲜味
Takumi's Kelp
拓海的海带高汤

finished with coconut oil
用椰子油完成
Chinese Medicinal Cuisine
Collagen Soup Stok
药用胶原蛋白汤

You can also enjoy raw yuba
您还可以享用生腐竹
Creamy Soy Milk Soup Stock
奶油豆浆汤

Sichuan-style hot pot soup
川味火锅汤
Chinese Medicinal Cuisine
Mala Hotpot
药膳麻辣香锅

Select a soup 选择一种汤
Each person has one pot, so please choose your
favorite soup stock. 每人一锅, 请选择自己喜欢的汤汁。



SHABU
SHABU

れたす

食堂

LE-TA-SU

Shabu-shabu and sukiyaki
涮涮锅和寿喜烧

LUNCH
MENU
—
午餐菜单

LUNCH MENU 午餐菜单

Set Contents 套餐内容 meat 肉类 + Carefully selected vegetables 精心挑选蔬菜 + Choice of soup stock 汤类选择 + Rice or 10-grain rice [large portion, free refill] 米饭或十谷米饭 [大份, 免费续杯] + Small Udon 小乌冬面

※The vegetables may be subject to change without notice depending on the season. Please note that the vegetables may change depending on the season. All prices include tax. The photo is for illustrative purposes only. ※根据季节不同, 蔬菜可能会有所变化, 恕不另行通知。请提前了解。所有价格均含税。照片仅供参考。



1 LE-TA-SU Set LE-TA-SU 套装

LE-TA-SU Set" to fully enjoy three kinds of special meat
三种特选肉类的 LE-TA-SU 套装

- 2 slices of aged beef tongue 2片老牛舌
- 2 slices of lean black beef loin 2片瘦黑和牛里脊肉
- 4 aged pork ribs 4片陈年猪肋骨

1,500yen



2 Premium LE-TA-SU Set 高级 LE-TA-SU 套装

Marbled black Wagyu sirloin and the famous beef tongue.
大理石花纹的日本牛沙朗和著名牛舌的组合。

- 1 piece of marbled Wagyu sirloin 1块大理石纹和牛里脊肉
- 4 pieces of aged beef tongue 4块熟牛舌
- 2 pieces of aged pork rib 2块陈年猪肋骨
- 2 pieces of aged pork loin 2块老猪里脊

2,000yen



3 Aged Pork Kalbi Shabu Shabu Set 陈年排骨涮肉套餐

Rich in Vitamin B, E and other nutrients
Pork is also effective for beautiful skin and recovery from fatigue!
You can choose the number of pieces you want to eat.
富含维生素B、E和其他营养素猪肉还具有美肤和恢复疲劳的功效!
您可以选择您想要的数量。

[120g] 1,200yen [165g] 1,400yen [225g] 1,600yen



4 Aged Beef Tongue and Aged Pork Ribs Shabu Shabu Set 老牛舌、老排骨涮锅套餐

You can enjoy the sweetness of two different meats.
您可以品尝到两种不同肉类的甜味。

- 3 pieces of aged beef tongue 3块熟牛舌
- 6 pieces of aged pork ribs 6块熟猪肋骨

1,600yen



5 Aged Beef Tongue Shabu Shabu Set 老牛舌涮涮锅套餐

LE-TA-SU's specialty! Once you try it, you will be addicted to it.
LE-TA-SU 的特产! 一旦尝试, 您就会上瘾。

- 10 pieces of aged beef tongue 10块熟牛舌

2,000yen



6 Sukiyaki set of lean loin of black beef 黑瘦牛腰肉寿喜烧套餐

Dip the red meat in the special sweet and spicy sauce and mix it with egg!
将红肉蘸上特制的甜辣酱并与鸡蛋混合!

※This soup is for exclusive use only.
※Free up to the second egg
※此汤仅供专用。※第二个鸡蛋以下免费

1,700yen



7 Luxury Japanese Black Beef Sirloin Set 豪华日本黑牛西冷套餐

Special Marbled Black Wagyu Sirloin. High quality meat,
The deep taste of the meat is what makes this a supreme lunch.
特制大理石纹黑和牛西冷。优质肉类、深厚的肉质使其成为午餐的至尊。

- 4pieces of marbled Japanese black beef sirloin 4块大理石纹日本黑毛牛沙朗

3,900yen



Carefully Selected meat 精心挑选的肉类

- Aged Pork Platter 陈年猪肉拼盘
- Assorted Kuroge Wagyu Beef 黑牛肉拼盘
- Aged Beef Tongue 陈年牛舌
- Kuroge Wagyu Sirloin 日本黑毛牛沙朗
- 1piece of aged pork rib 1块陈年猪肋骨
- 2pieces of aged pork loin 2块陈年猪里脊肉
- 2 black beef ribs 2块黑牛肋骨
- 1 lean black beef loin 1块瘦黑牛腰肉
- 6-8 pieces of aged beef tongue 熟成牛舌6-8块
- 2 pieces of marbled black Wagyu sirloin 2块大理石纹日本黑毛牛沙朗

280yen

380yen

1,100yen

2,200yen



Delivered daily from farmers
Seasonal Vegetables 每天从农民手中送达
时令蔬菜

- Assorted fresh seasonal vegetables 各种新鲜时令蔬菜
- Assorted selected mushrooms 精心挑选的蘑菇什锦

550yen

350yen

Shabu Shabu Sukiya available 涮涮锅 提供寿喜烧