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YAKINIKU
USHIFUJI



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- ※ 本菜单所有价格均为含税价格。
- ※ 本产品使用可生食的肉类。
- ※ 儿童、老年人、孕妇及身体不适者，请避免食用生食。

Some menu items contain raw meat.

Children, elderly guests, pregnant women, and those who are feeling unwell are advised to refrain from consuming raw meat.



乌石富士套餐 ¥ 8,800 (含税)
Ushifuji Course

自制拌菜与泡菜三种拼盘
Assorted Homemade Namul & Kimchi (3 varieties)

乌石富士盐味卷心菜 (可无限续添)
Ushifuji Salted Cabbage (Free Refills)

严选和牛塔塔
Premium Wagyu Yukhoe (Japanese-style beef tartare)

严选牛舌
Carefully Selected Beef Tongue

严选横隔膜
Carefully Selected Harami (Skirt Steak)

今日严选赤身
Today's Selected Lean Wagyu Cut

今日严选和牛两种 (特制酱汁)
Today's Selected Wagyu (2 cuts) with Special Sauce

严选大片牛肉烧涮 ~ 搭配鲜红蛋黄 ~
Large-Cut Wagyu Sukiyaki Style Grilled Beef served with rich red egg yolk

乌石富士石锅拌饭
Ushifuji Stone-Grilled Bibimbap

今日甜品
Today's Dessert

特选套餐

Special Course

¥ 11,000 (含税)

自制拌菜与泡菜三种拼盘

Assorted Homemade Namul & Kimchi (3 varieties)

乌石富士盐味卷心菜 (可无限续添)

Ushifuji Salted Cabbage (Free Refills)

严选和牛鱼子酱塔塔

Premium Wagyu "Caviar" Yukhoe

严选厚切牛舌

Carefully Selected Thick-Cut Beef Tongue

严选厚切横隔膜

Carefully Selected Thick-Cut Harami (Skirt Steak)

今日严选赤身

Today's Selected Lean Wagyu Cut

严选菲力炸牛排三明治

Premium Wagyu Fillet Cutlet Sandwich

今日严选和牛两种 (特制酱汁)

Today's Selected Wagyu (2 cuts) with Special Sauce

乌石富士冷面

Ushifuji Cold Noodles

今日甜品

Today's Dessert



尊享套餐

Premium Course

甄选顶级和牛，奢华呈现的尊享烧肉套餐。
以匠心火候与精湛技艺，最大程度释放牛肉本真的醇厚鲜美，
每一道菜品皆经细腻打磨，只为呈现一段至臻至美的用餐时光。
无论是特别的日子，还是与挚爱之人的珍贵相聚，都能在此尽享极致烧肉所带来的非凡体验。

尊享套餐

Premium Course

¥ 14,300 (含税)

自制拌菜与泡菜三种拼盘

Assorted Homemade Namul & Kimchi (3 varieties)

乌石富士盐味卷心菜 (可无限续添)

Ushifuji Salted Cabbage (Free Refills)

特选菲力牛肉寿司

Premium Fillet Beef Sushi

可选择和牛塔塔 ~经典 / 鱼子酱~

Choice of Yukhoe

Classic Style or Caviar Topped

严选厚切牛舌

Carefully Selected Thick-Cut Beef Tongue

严选厚切横隔膜

Carefully Selected Thick-Cut Harami (Skirt Steak)

今日严选赤身

Today's Selected Lean Wagyu Cut

严选菲力炸牛排三明治

Premium Wagyu Fillet Cutlet Sandwich

今日严选和牛两种 (特制酱汁)

Today's Selected Wagyu (2 cuts) with Special Sauce

严选大片牛肉烧涮 ~搭配鲜红蛋黄~

Large-Cut Wagyu Sukiyaki-Style Grilled Beef
served with rich red egg yolk

可选择收尾主食 ~石锅拌饭 / 乌石富士冷面~

Choice of Final Dish

Stone-Grilled Bibimbap or Ushifuji Cold Noodles

时令甜品

Seasonal Dessert



樱花盛放春日限定套餐

Spring in Full Bloom Course

严选 A5 和牛与鲜活鲍鱼，结合当季旬味食材，匠心打造的春日限定奢享套餐。

从入口即化的春卷和牛塔塔开始，

到鲍鱼与竹笋砂锅饭、菲力炸牛排三明治等温润佳肴，

层层递进，尽显春日的丰盈滋味。

搭配包含生啤酒与葡萄酒在内的豪华畅饮，让您在美食与美酒中尽享馥郁春意。

樱花盛放春日限定套餐

Limited-Time Course (Feb 1 - Apr 30, 2026)

2026年2月1日～2026年4月30日

¥ 11,000 (含税)

自制泡菜与拌菜三种拼盘
Assorted Homemade Namul & Kimchi (3 varieties)

乌石藤盐味卷心菜 (可无限续添)
Ushifuji Salted Cabbage (Free Refills)

春意盎然春卷和牛塔塔
Spring-Scented Yukhoe Spring Roll

严选牛舌
Carefully Selected Beef Tongue

严选横隔膜
Carefully Selected Harami (Skirt Steak)

严选赤身 1种
Carefully Selected Lean Wagyu (1 cut)

菲力炸牛排三明治
Wagyu Fillet Cutlet Sandwich

严选赤身 2种 (特制酱汁)
Carefully Selected Lean Wagyu (2 cuts)
with Special Sauce

鲍鱼与竹笋砂锅饭
Abalone & Bamboo Shoot Clay Pot Rice

开心果布丁
Pistachio Pudding