

## Omi Daikichi Beef Sukiyaki Rice Bowl

Enjoy Omi beef cooked in the Kansai style using our homemade warishita sauce, Kujo leek, and Yahata konjac, along with Omi rice and a rich egg.

The loin has a melt-in-your-mouth texture and unique richness. The lean meat allows you to enjoy the original texture and flavor of the meat.



⑨ 1.5 times loin  
¥ 4,091 (tax in)



⑪ 1.5 times lean meat  
¥ 3,409 (tax in)



⑩ Loin  
¥ 3,000 (tax in)



⑫ Lean meat  
¥ 2,500 (tax in)

*Think First, a Dream Come True*

祇園だいきち牧場  
Gion Daikichi Ranch  
— since 1896 —

This is an original menu that only Daikichi, which runs a ranch in the rich natural surroundings of Satoyama and handles everything from producing to processing and selling Omi beef, can offer!



祇園みみこう  
Gion Mimikou

## Omi Daikichi Beef Sukiyaki Set

This is sukiyaki cooked by the customer themselves using our homemade warishita sauce.

Enjoy a variety of ingredients and Daikichi Omi beef from our own farm.



⑬ Loin  
¥ 4,091 (tax in)



⑭ Top blade  
¥ 3,182 (tax in)

## Omi Daikichi beef offal hotspot set meal

It's produced on our own farm, so it's extremely fresh. Enjoy this tender, sweet and flavorful offal stewed in our homemade white miso-based soup.



⑮ Light taste  
¥ 2,273 (tax in)



⑯ Spicy taste  
¥ 2,273 (tax in)

## Omi Daikichi Beef Hitsumabushi

This is the specialty hitsumabushi, made with grilled Daikichi Omi beef, and features Omi beef corned beef inside the rice. Enjoy the change of flavors with three types of condiments and Kyoto broth, or spicy jjigae.



\*You can choose from two types of soup stock: "Kyoto Dashi" or "Spicy Jjigae."

- ① 1.5 times loin  
¥ 5,455 (tax in)



\*You can choose from two types of soup stock: "Kyoto Dashi" or "Spicy Jjigae."

- ③ 1.5 times lean meat  
¥ 4,545 (tax in)



- ② Loin  
¥ 4,545 (tax in)



- ④ Lean meat  
¥ 3,637 (tax in)

Think Gion, a Dream Come True

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## Omi Daikichi Beef Steak Rice Bowl

This luxurious delicacy is grilled in an original special sauce made with dark soy sauce that is naturally brewed in barrels and made in Omi. The loin has a melt-in-your-mouth texture and unique richness. The lean meat allows you to enjoy the original texture and flavor of the meat.



- ⑤ 1.5 times loin  
¥ 5,318 (tax in)



- ⑥ Loin  
¥ 4,091 (tax in)



- ⑦ 1.5 times lean meat  
¥ 3,409 (tax in)



- ⑧ Lean meat  
¥ 2,500 (tax in)