



鎌倉雪ノ下ローストビーフ

Premium Japanese Black Wagyu sirloin roast beef served in the traditional hitsumabushi style. Enjoy it as is, with condiments, or finished with savory broth.

About Hitsumabushi?

This dish is enjoyed by placing toppings on top of rice and pouring hot broth over it. First, savor the flavor of the toppings themselves; next, add the garnishes; and finally, pour the hot broth over it to enjoy it like ochazuke.

01

Kuroge Wagyu Sirloin Kamakura Yukinoshita Roast Beef Hitsumabushi Set meal ¥2,980

02 Large Rice | +¥300

Extra Meat

03 50g UP +¥1,480

04 100g UP +¥2,480

SPECIAL TOPPING

05 Salmon Roe topping +¥800

Luxurious salmon roe offering rich umami and a delicate burst of flavor.

06 Sea Urchin topping +¥800

Premium sea urchin with a creamy texture and elegant ocean sweetness.

07 Salmon Roe & Sea Urchin topping +¥1,480

A luxurious pairing of salmon roe and sea urchin.

SIDE MENU



13 Kuroge Wagyu Sirloin Kamakura Yukinoshita Roast Beef with Dashi Soy Sauce

Tender Wagyu roast beef complemented by a refined Japanese dashi-infused soy sauce.

¥1,980



14 Kamakura Ham Charcuterie Platter

A curated selection of locally crafted Kamakura hams and cured meats, ideal with craft beer.

¥1,480



10 Assorted Grilled Sausages (4 Types) Frankfurter & Weisswurst & Nurnberger & Chorizo

A hearty sampler featuring four carefully selected sausages.

¥1,980

11 Frankfurter & Weisswurst Grilled Sausage Duo

¥1,680

12 Nurnberger & Chorizo Grilled Sausage Duo

¥1,480



15 Spicy Nachos with Burrata Cheese

¥1,580



*This product contains jalapeños. Please be aware that it may be spicy.



17 Octopus Carpaccio with Lime & Olive Dressing

¥980



18 Signature Garlic Potato Salad

¥780



16 Kamakura Yukinoshita Beer-Battered Fish & Chips with Japanese Tartar Sauce

¥1,480



19 Curly Fries

¥780

QUICK TAPAS

20 Marinated Sardines & Tomatoes ¥480

21 Tortilla Chips ¥480

22 House-Made Japanese Pickles ¥480

23 Sauerkraut ¥480

24 Smoked Mixed Nuts ¥380

If you All prices include tax. are under 20 or planning to drive, please refrain from drinking alcohol. The photo is for illustrative purposes only.



鎌倉雪ノ下 BEER



潮香
SHIOKA



51

SHIOKA
HAZY IPA

¥980

ABV:6~6.5% IBU:33
Type:Hazy IPA

We envisioned a Hazy IPA that layers deep, rich "dank" aromas over tropical fruit notes reminiscent of a southern paradise, creating a lush finish that spreads like a scent carried on the sea breeze. We named it "Shioka" (Sea Breeze Scent) to embody both our respect for hop culture and the unique atmosphere of the Yukinoshita area in Kamakura.



雪ノ穂
YUKINOHO

52

YUKINOHO
RICE LAGER

¥980

ABV:5~5.5% IBU:17
Type:Rice Lager

A refreshing aroma reminiscent of a meadow, derived from hops, and a subtle, lemony citrus scent gently fill the air. On the palate, it stands out for its crisp mouthfeel and sharp, clean finish, with a surprisingly light aftertaste. Enjoy this Kamakura-born lager—a blend of local ingredients and brewing expertise—that will have you wanting glass after glass.



双龍
SORYU

53

SORYU
BELGIAN DUBBEL ¥980

ABV:7% IBU:19
Type:Belgian Dubbel

A rich, high-alcohol ale that harmoniously blends the deep richness and mineral notes of brown sugar. The dense aroma of dark fruits—reminiscent of raisins and plums—is layered with the sweet scent of caramel and spicy nuances reminiscent of cloves, creating a complex and elegant flavor profile. The mouthfeel is smooth yet robust, and as you drink, layer upon layer of flavor continues to unfold.

SOFT DRINK

60 Orange Juice ¥550 61 Apple Juice ¥550 62 Cola ¥550 63 Oolong Tea ¥550 64 Coffee(Hot/Ice) ¥550 65 Cafe Latte(Hot/Ice) ¥650

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