



Wholesaler specializing in Japanese Black beef

**Akabayashi Foods Co., Ltd.**

Directly managed store

# A K A - B E N

Akabayashi Foods is a butcher shop specializing in Akabayashi Beef. Using pure Wagyu beef from Nishi-Awa Beef in Tokushima Prefecture as its main ingredient, we uniquely process and age the beef to create “Akabayashi Beef.” Enjoy the high-quality beef, combining rich flavor with just the right amount of fat.

In addition, “Akaben” offers freshly prepared Akabayashi Beef bento boxes and side dishes.



**Wagyu beef  
Sukiyaki bento**

833yen <sup>tax in</sup> (899yen)

- Rice • Wagyu beef teriyaki sauce
- Japanese pickles(cucumber, radish, ginger)
- Japanese Omlet • Green soybeans • Mashed potatoes
- ☐ Cold Curry soup
- Egg yolk sauce(for Sukiyaki)
- Fried onion and sesame sprinkles



**Minced wagyu beef bento**

796yen <sup>tax in</sup> (860yen)

- Rice • Pickled Hiroshima greens
- Scrambled eggs
- Minced beef
- Chili shrimp • Mashed potatoes
- ☐ Cold Curry soup
- Fried onion and sesame sprinkles



**Wagyu Beef Curry / Pork cutlet**

796yen <sup>tax in</sup> (860yen)

- Rice • Wagyu beef curry
- Sangenton pork cutlet
- Japanese pickles(cucumber, radish, ginger)
- Fried onion and sesame sprinkles



**Wagyu beef  
charcoal grilled Yakiniku bento**

833yen <sup>tax in</sup> (899yen)

- Rice • Wagyu beef teriyaki sauce
- Japanese pickles(cucumber, radish, ginger)
- Japanese Omlet • Green soybeans • Mashed potatoes
- ☐ Cold Curry soup
- Garlic butter sauce(for Yakiniku)
- Fried onion and sesame sprinkles



**Special Wagyu beef bento  
Sukiyaki & Yakiniku**

1,110yen <sup>tax in</sup> (1,199yen)

- Rice • Wagyu beef teriyaki sauce • Perilla
- Japanese pickles(cucumber, radish, ginger)
- Japanese Omlet • Green soybeans • Mashed potatoes
- ☐ Cold Curry soup
- Garlic butter sauce(for Yakiniku)
- Egg yolk sauce(for Sukiyaki)
- Fried onion and sesame sprinkles



**Demi-glaze hamburger steak**

833yen <sup>tax in</sup> (899yen)

- Rice • Fried egg
- Wagyu and pork Hamburger steak (with lotus root)
- Shimeji mushrooms with demi-glaze sauce
- Japanese pickles(cucumber, radish, ginger)
- Green soybeans • Mashed potatoes
- Cheese sauce (for Hamburger)
- Fried onion and sesame sprinkles



**Aka-ben Lunch Box  
(with Tea soup)**

760yen <sup>tax in</sup> (820yen)

After eating part of the dish, pour the Tea soup over it and enjoy it like Ochazuke (a traditional Japanese dish with tea poured over rice).

- Rice • Beef simmered in soy sauce • Fried chicken
- Japanese Omlet • Simmered seasonal vegetables
- Green Vegetable and Bean Sprout Namul
- Chikuwa Fish Cake Tempura with seaweed
- Chili shrimp • Seaweed • Tartar sauce
- Dashi Tea soup

Comes with a  
mini salad



※Aka-ben Lunch Box is excluded.

- Sunny lettuce • Potherb mustard (mizuna green)
- Yuzu Dressing



※Please eat all bento boxes at room temperature, except for curry and hamburger, without heating them.