



BUTCHER 庖丁  
Kengo Torikai 鸟海健吾

Kengo Torikai was born in Tottori Prefecture in 1982. His family owns a cattle farm producing Tottori Wagyu beef, and trades in high-quality Japanese ingredients, with a view to sustainable distribution. In 2014, Kengo opened a butcher's shop and has since developed a community-based business on the strength of face-to-face sales. He also sells to general consumers throughout Japan through mail order and wholesales to restaurants. With the export of Wagyu beef in 2022, he has also started training local chefs in the techniques of cutting and cooking Wagyu beef for international markets.

鸟海健吾 1982 年出生于日本鸟取县。他的家族拥有一个养牛场，生产鸟取和牛，经营高品质的日本食材，并努力实现可持续分销。2014 年，Kengo 开了一家肉店，利用面对面销售的优势，发展起了以社区为基础的业务。他还通过邮购向日本普通消费者零售并向餐厅批发。随着 2022 年和牛的出口，他还开始培训当地厨师到日本之外切割和烹饪和牛。

CHEF 厨师  
Kazuma Yonemoto 米本和马

Born in 1994 in Tottori Prefecture, Kazuma attended culinary school in Shimane Prefecture and began working at a local hotel after his graduation. He interned at Eat Factory before joining the Japanese restaurant Chitose in Kurayoshi before helping set up two creative restaurants and cafes. He is currently furthering his knowledge of meat, techniques, and business management at Yamano-Okageya, a speciality Tottori Wagyu beef shop in Kurayoshi City.

1994 年出生于鸟取县。高中毕业后，Kazuma 便开始在岛根县的烹饪学校学习基础知识，并在当地一家酒店工作。之后，他来到 Eat Factory 担任兼职实习生。回到仓吉后他在 Chitose 餐厅学习日本料理，期间他帮助创建了两家创意餐厅和咖啡厅。目前他正在仓吉市的鸟取和牛特产店学习肉类、技术和业务管理。



# Butcher's Recommendation

## 庖丁特别推荐

Meat sold per 100 grams. From RM45 per 150 grams for takeaway.  
From RM78 per 150 grams for dine-in. Meat will be grilled and served with chef's salad.

和牛肉按克重或每百克价格售出  
外卖每百克45令吉起  
堂食每百克60令吉起，扒烧烹制，并搭配有特制沙拉。

PREMIUM CUT STEAK 特级鲜切牛排	TAKE AWAY 外卖	DINE IN 堂食
Tomahawk steak 战斧牛排	RM128 / 100gm 128令吉 / 百克	RM188 / 100gm 188令吉 / 百克
Karubi Yakiniku 牛小排	RM88 / 100gm 88令吉 / 百克	RM128 / 100gm 128令吉 / 百克
Kataro-su Beef steak 嫩肩肉	RM143 / 100gm 143令吉 / 百克	RM158 / 100gm 158令吉 / 百克
Flank Yakiniku 腹肋牛排	RM93 / 100gm 93令吉 / 百克	RM138 / 100gm 138令吉 / 百克
Uchimomo steak 牛肉髀肉	RM78 / 100gm 78令吉 / 百克	RM128 / 100gm 128令吉 / 百克

### SAUSAGE: 150g | RM45 for takeaway | RM 78 for dine-in

Made from rear-end/shoulder, in sausage casing.

**Dine-in cooking style:** Grilled with caramelised onions and chef's choice salad

#### 香肠 150g

以臀部/肩部牛肉制成，含 20-30% 脂肪，以羊肠衣灌装。

**堂食烹饪方式:** 扒烤配焦糖洋葱和厨师沙拉。

### BURGER PATTIES: 150g | RM45 for takeaway | RM 78 for dine-in

Made from chuck and top round cap ground beef, a tasty blend of muscle and fat that makes the best combination for juicy burgers.

**Dine-in cooking style:** Grilled Wagyu beef burger on a brioche bun with a slice of cheese, lettuce and pickle. Served with chef's choice salad.

#### 汉堡肉饼 150g

由牛肩和上盖肉碎牛肉制成，肌肉和脂肪的美味融合，是制作多汁汉堡的最佳牛肉。

**堂食烹饪方式:** 烤和牛汉堡，搭配奶酪、生菜、酸黄瓜，汉堡面包，配厨师沙拉。

### WAGYU SKEWER: 150g | RM103 for takeaway | RM 138 for dine-in

Made from shoulder and short rib.

**Dine-in cooking style:** Grilled on each side. Served with chimichurri sauce and chef's choice salad.

#### 和牛肉串 150g

由嫩肩里脊和小肋排肉制成。

**堂食烹饪方式:** 两面扒烧，配以阿根廷青酱汁和厨师沙拉。

### YAKINIKU SLICE: 150g | RM88 for takeaway | RM 118 for dine-in

Made from knuckle and short plate cut into thin slices.

**Dine-in cooking style:** Grilled with salt and pepper.

Served with Béarnaise sauce and chef's choice salad.

#### 烤肉片: 150 克

由牛霖和上腹牛腩切成薄片制成。

**堂食烹饪方式:** 扒烧，搭配伯那西酱汁和厨师沙拉。

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