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TEL 011-214-1383  
@conoyoshi



洋食コノヨシ南12条店  
札幌市中央区南12条西10-1-18  
グッドビル1F  
TEL 011-200-9636  
@conoyoshi



洋食コノヨシ白石駅前店  
札幌市白石区東札幌2条6丁目  
9-13 ルーブル富士1F  
TEL 011-867-9959  
@conoyoshi\_shiroishi



洋食コノヨシ南区石山店  
札幌市南区石山1条7丁目7  
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@conoyoshi\_ishiyama



洋食コノヨシ清田区北野店  
札幌市清田区北野7条2-5-5  
第2おおたビル1F  
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@conoyoshi\_kitano



洋食コノヨシ大丸札幌店  
札幌市中央区北5条西4丁目7  
大丸札幌店 B1F ほっペタウン  
TEL 070-8454-7711  
@conoyoshi



炭火肉焼き倉庫CONOYOSHI  
札幌市中央区南3条東1丁目4-2  
アルファ創成川公園ビル1F  
TEL 011-219-5656  
@conoyoshi



さっぽろルーカレーNAGAMIYA  
札幌市中央区南1条西13丁目4-62  
ペストール南大通1階  
TEL 011-231-4131  
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さっぽろルーカレーNAGAMIYA  
東武練馬店  
東京都板橋区徳丸2-1-8 1F  
TEL 090-2710-0011  
@sapporo\_curry\_nagamiya\_tokyo



コノヨシセントラルキッチン  
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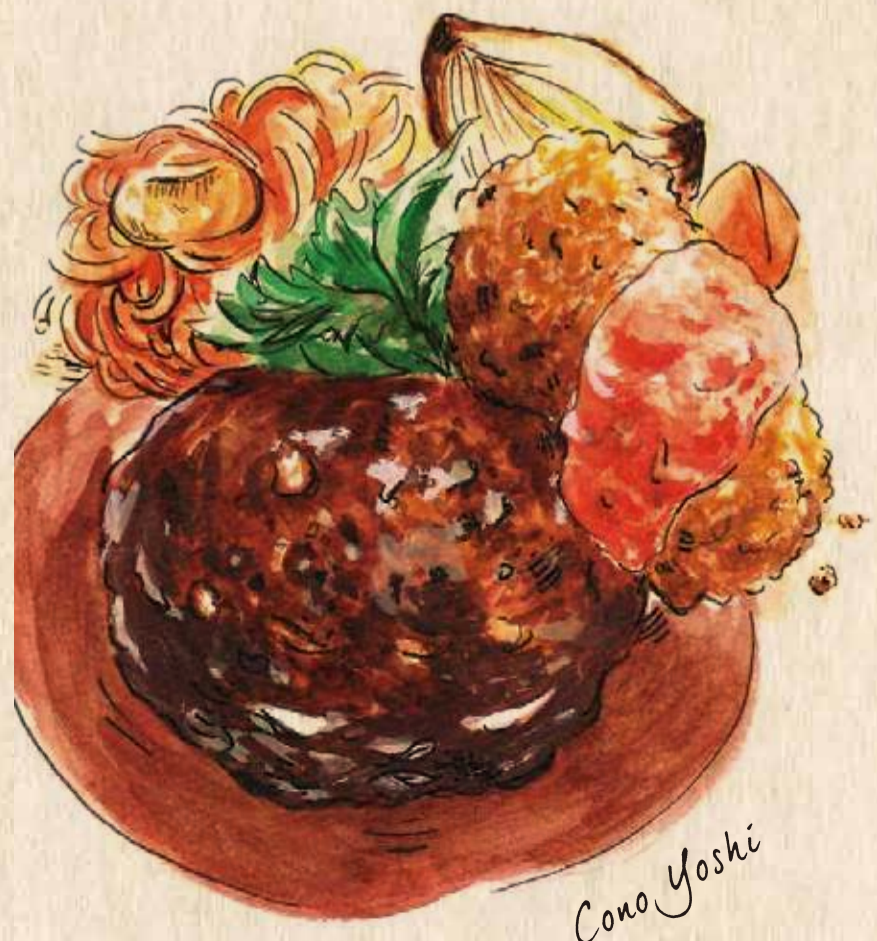
## DELIVERY

各レストランでは  
デリバリーも承っております。  
UberEats 等デリバリーサービスにて  
店名で検索を。

conoyoshi.com



"Classic nostalgic Western-style  
dishes, made extraordinarily  
delicious and served generously."





**"A restaurant where kids are delighted,  
adults feel like children again,  
and the whole family can share smiles."**

## Our Policy

At Conoyoshi, our greatest commitment is to "use safe and healthy vegetables grown with care, and to bring out the natural flavors of the ingredients in a simple way.

" The vegetables used in our dishes are sourced directly from trusted farmers in areas such as Ishikari, Biei, and Naganuma within Hokkaido.

Enjoy Hokkaido' s carefully cultivated healthy ingredients through a variety of cooking methods unique to Conoyoshi.



## About the Redness of Meat

Our hamburg steaks and meat dishes are thoroughly cooked following public health guidelines, with a core temperature of at least 75° C maintained for over one minute.

Although the center of the meat may appear pink, this is not due to being undercooked. It is a "rosé" color achieved through culinary techniques, even in pork dishes.

When meat is cooked, proteins solidify, while the blood remains liquid. The rosé color is the result of proteins solidifying without the blood coagulating.

This technique is similar to that of roasting beef, preserving tenderness and flavor.

**Although the meat is fully cooked, pregnant individuals or those with health concerns are advised to avoid consuming it or use their discretion.**



The flagship Conoyoshi restaurant opened on November 20, 2009, with the vision of becoming a "restaurant where you can enjoy classic Western-style dishes that are extraordinarily delicious and hearty."

Sharing a warm meal enriches the heart.

We are delighted to offer you such a meaningful time at our restaurant.

Please enjoy your meal and take your time.

We also provide containers for taking leftover food home. Feel free to ask our staff if you need one.

※ For any allergy concerns, please consult our staff.

※ Images are for illustrative purposes only.

# Hamburg Steak

Conoyoshi's Special Hamburg Steak

Our most popular menu item.

The ground meat is an 80:20 blend of Hokkaido-raised beef and pork, creating the perfect golden ratio.

Breadcrumbs made from wheat gluten are used to retain the meat's juices.



**Most Popular No.1**

Price excluding tax (Price including tax)

Jumbo Fried Shrimp 180g 2,250円 (2,475円)  
with Hamburg Steak 250g 2,660円 (2,926円)

Classic Regular 180g 1,350円 (1,485円)  
Hamburg Steak 250g 1,760円 (1,936円)

Hamburg Steak 180g 1,630円 (1,793円)  
with Fried Egg 250g 2,040円 (2,244円)



**Popular With Woman**

Melty Cheese 180g 1,680円 (1,848円)  
Hamburg Steak 250g 2,090円 (2,299円)

Hokkaido Pork Frankfurter 180g 2,020円 (2,222円)  
with Hamburg Steak 250g 2,430円 (2,673円)

Gratin Croquette with Special Shrimp Sauce 180g 1,800円 (1,980円)  
and Hamburg Steak 250g 2,210円 (2,431円)

Japanese-Style Yuzu Grated Radish Hamburg Steak 180g 1,650円 (1,815円)  
250g 2,050円 (2,255円)

## Topping

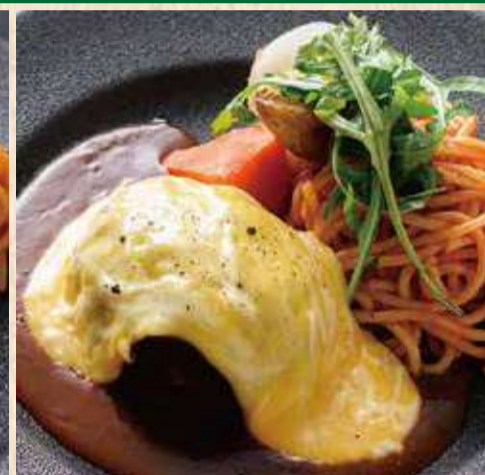
Fried Oysters 1PC 250円 (275円) 2PCS 480円 (528円)  
Fried Egg 280円 (308円)  
Melty Cheese 330円 (363円)  
Gratin Croquette with Special Shrimp Sauce 450円 (495円)  
Minced Meat Cutlet 560円 (616円)  
Thick-Cut Bacon 550円 (605円)  
Hokkaido Pork Frankfurter 670円 (737円)  
Jumbo Fried Shrimp with Tartar 900円 (990円)



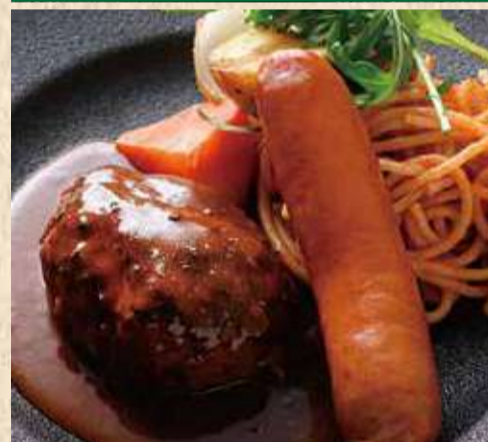
Jumbo Fried Shrimp with Hamburg Steak



Hamburg Steak with Fried Egg



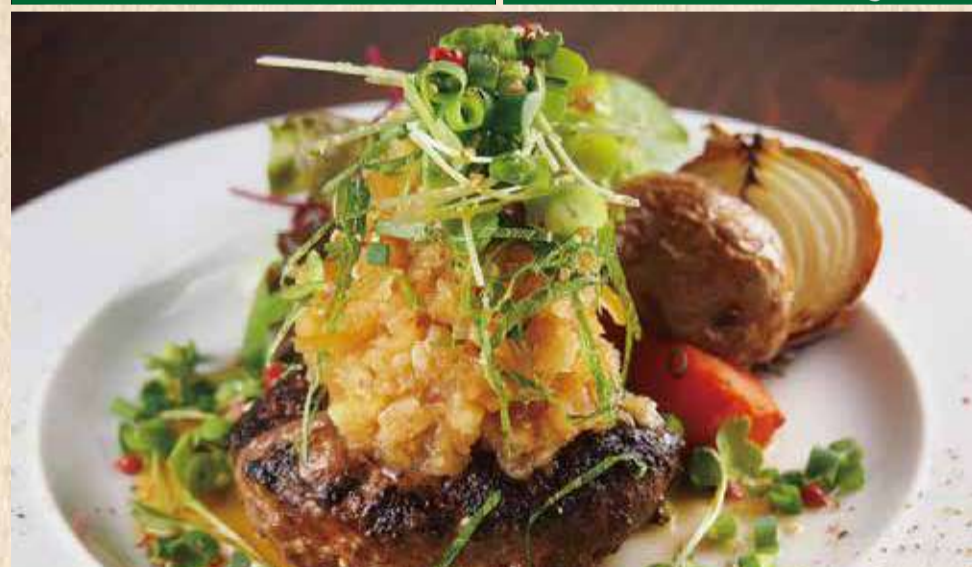
Melty Cheese Hamburg Steak



Hokkaido Pork Frankfurter with Hamburg Steak



Gratin Croquette with Special Shrimp Sauce and Hamburg Steak



Japanese-Style Yuzu Grated Radish Hamburg Steak

## Great value meal

Rice



+ 280円 (308円)

Homemade bread



+ 280円 (308円)

With drinks

- Coffi • Oolong tea • Tea
- Grapefruit juice
- Orange juice
- Apple juice
- Ginger ale
- Coke



+ 220円 (242円)

With dessert

Rice or Homemade bread and Today's dessert



+ 680円 (748円)

With salada

Rice or Homemade bread with salada Today's dessert



+ 790円 (869円)

# Moriawase

Combo Dishes with Hamburg Steak



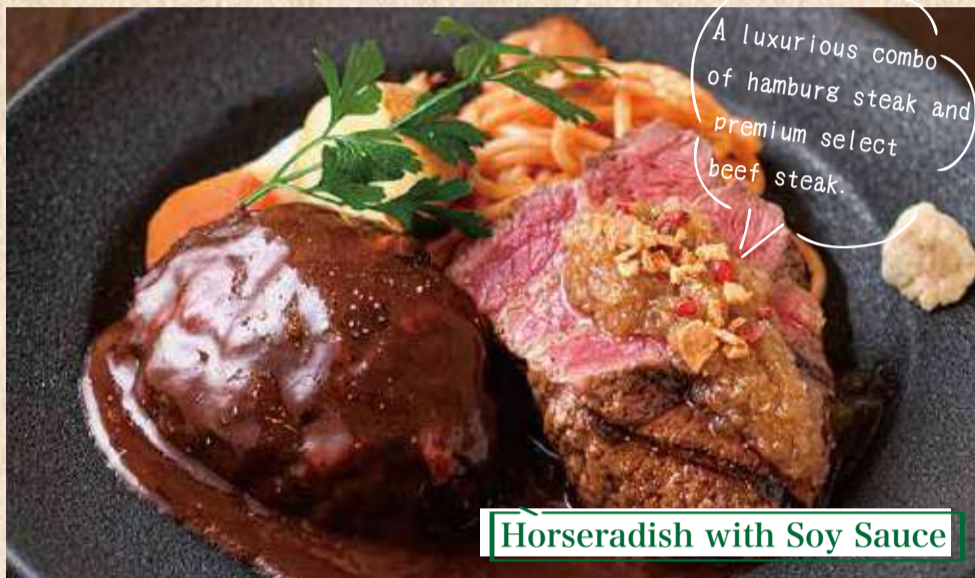
Pork Chop

Conoyoshi Special Hamburg Steak (150g) & Conoyoshi Pork (150g)

## Conoyoshi Special Hamburg Steak (150g) & Conoyoshi Pork (150g)

- Grilled (with rock salt, black pepper, and refreshing lemon)
- Cutlet (with rich, special demi-glace sauce)
- Pork Chop (with classic ketchup sauce)

2,100円 (2,310円)



Horseradish with Soy Sauce

Conoyoshi Special Hamburg Steak (150g) & Beef Steak (150g)

## Conoyoshi Special Hamburg Steak (150g) & Beef Steak (150g)

- Yuzu Daikon (refreshing yuzu-flavored grated radish sauce)
- Horseradish with Soy Sauce (a spicy sauce enhancing the meat's flavor)

2,800円 (3,080円)

# Conoyoshi Pork

Conoyoshi Pork

This thick-cut pork, selected by the chef, is cooked using the French low-temperature method, "confit," for over eight hours, resulting in tender, rosé-colored perfection.



Grilled

## Conoyoshi Pork with Warm Vegetables

- Grilled (with rock salt, black pepper, and refreshing lemon)
- Cutlet (with rich, special demi-glace sauce)

Pork Chop (with classic ketchup sauce) 税抜価格 (税込価格)

200g 1,470円 (1,617円)

300g 1,830円 (2,013円)



Cutlet



Pork Chop

Conoyoshi Pork with Warm Vegetables (300g)

## Topping

Fried Oysters 1PC	250円 (275円)	2PCS	480円 (528円)
Fried Egg			280円 (308円)
Melty Cheese			330円 (363円)
Gratin Croquette with Special Shrimp Sauce			450円 (495円)
Minced Meat Cutlet			560円 (616円)
Thick-Cut Bacon			550円 (605円)
Hokkaido Pork Frankfurter			670円 (737円)
Jumbo Fried Shrimp with Tartar			900円 (990円)

## Great value meal

Rice

+ 280円 (308円)

Homemade bread

+ 280円 (308円)

With drinks

- Coffi • Oolong tea • Tea
- Grapefruit juice
- Orange juice
- Apple juice
- Ginger ale
- Coke

+ 220円 (242円)

With dessert

Rice or Homemade bread and Today's dessert

+ 680円 (748円)

With salada

Rice or Homemade bread with salada Today's dessert

+ 790円 (869円)

# Classic Menu

Classic Yet Nostalgic Western Dishes

Price excluding tax (Price including tax)

Western-Style Aged Hashed beef with rice Rice 1,610円 (1,771円)

Juicy Minced Meat Cutlet (made with our signature Hamburg Steak mixture) 1,580円 (1,738円)

Melty Cheese Seafood Gratin 1,600円 (1,760円)

Today's Beef Steak (300g) 3,080円 (3,388円)  
\*Ask our staff for details

Chef's Signature Tender Beef Stew 3,220円 (3,542円)

Jumbo Fried Shrimp 1,930円 (2,123円)

★ **Recommendation**

Jumbo Chicken Cutlet with Seasonal Salad 1,580円 (1,738円)  
Served with Special Demi-Glace Sauce and Tartar Sauce



Jumbo Chicken Cutlet with Seasonal Salad



Chef's Signature Tender Beef Stew



Today's Beef Steak



Chef's Favorite Teppan Napolitana



Thick-Cut Bacon Carbonara



Teppan Minced Meat Cutlet spaghetti with Meat Sauce

## Spaghetti

Conoyoshi's Homemade Thick Pasta

Made from 100% semolina flour, which is rich in high-quality protein. These pasta are exceptionally elastic, retaining their shape and firmness after boiling. They perfectly meet Conoyoshi's standards.

Price excluding tax (Price including tax)

Today's Pasta \*Ask our staff for details 1,700円 (1,810円)

Chef's Favorite Teppan Napolitana 1,130円 (1,243円)

Thick-Cut Bacon Carbonara 1,580円 (1,738円)

Teppan Minced Meat Cutlet spaghetti with Meat Sauce 1,690円 (1,859円)

Teppan Spaghetti with Meat Sauce 1,130円 (1,243円)

\*Teppan is Cast-iron pan

### Topping

Fried Oysters 1PC 250円 (275円) 2PCS 480円 (528円)

Fried Egg 280円 (308円)

Melty Cheese 330円 (363円)

Gratin Croquette with Special Shrimp Sauce 450円 (495円)

Minced Meat Cutlet 560円 (616円)

Thick-Cut Bacon 550円 (605円)

Hokkaido Pork Frankfurter 670円 (737円)

Jumbo Fried Shrimp with Tartar 900円 (990円)

## Great value meal

### Rice



+ 280円 (308円)

### Homemade bread



+ 280円 (308円)

### With drinks

- Coffi • Oolong tea • Tea
- Grapefruit juice
- Orange juice
- Apple juice
- Ginger ale
- Coke



+ 220円 (242円)

### With dessert

Rice or Homemade bread and Today's dessert



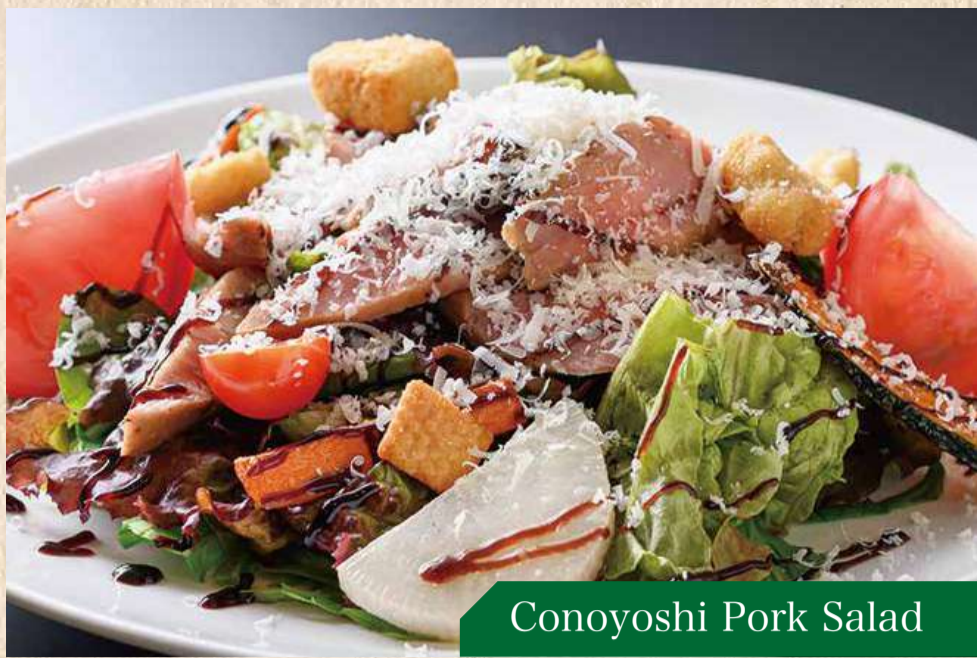
+ 680円 (748円)

### With salada

Rice or Homemade bread with salada Today's dessert



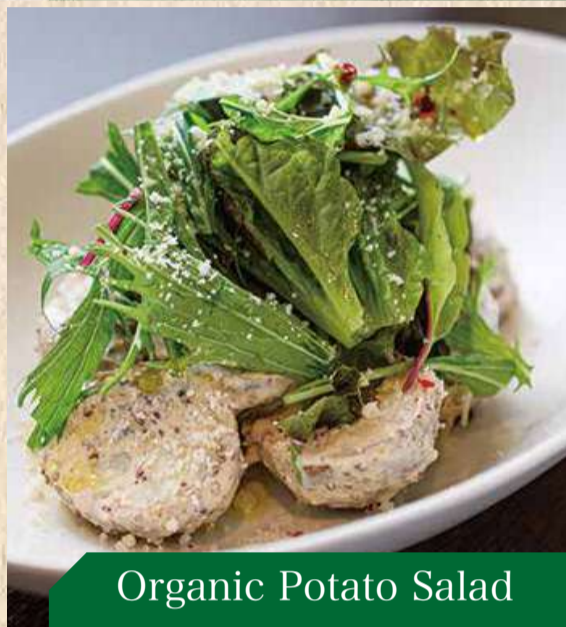
+ 790円 (869円)



Conoyoshi Pork Salad



Green Salad



Organic Potato Salad

# Dessert

## Recommended Desserts


Price excluding tax (Price including tax)


Today's Ice Cream 400円 (440円)

\*Ask our staff for details

Homemade Pound Cake with Ice Cream 550円 (605円)

Panna Cotta 550円 (605円)

 **Most Popular No.1**  
Chef's Special Tiramisu 550円 (605円)

 **Limited quantity**  
Traditional Custard Pudding 570円 (627円)

Assorted Desserts 1,490円 (1,639円)



Chef's Special Tiramisu



Panna Cotta



Homemade Pound Cake with Ice Cream

Our special recipe has remained unchanged since we first opened

# Salad

## Fresh Salad

(H: serves 2 / R: serves 3-4)

### ★Recommendation

Price excluding tax (Price including tax)

Conoyoshi Pork Salad H 1,130円 (1,243円)  
R 2,100円 (2,310円)

Green Salad H 620円 (682円)  
R 850円 (935円)

Caesar Salad H 850円 (935円)  
R 1,380円 (1,518円)

Organic Potato Salad 730円 (803円)

# Soup

Signature Soup Packed with the Rich Flavor of Vegetables

Homemade Seasonal Vegetable Potage 550円 (605円)

\*Ask our staff for details



Quickly heated and delicately pureed while the ingredients are still fresh!



Assorted Desserts



## Soft Drink

Price excluding tax (Price including tax)

Coffee (Hot/Iced)	500円 (550円)
Tea (Hot/Iced)	500円 (550円)
Espresso	440円 (484円)
San Pellegrino (Sparkling Mineral Water)	500円 (550円)
Red Grape Juice (served in a wine glass)	500円 (550円)
Oolong Tea	400円 (440円)
Cola	400円 (440円)
Ginger Ale	400円 (440円)
100% Orange Juice	400円 (440円)
100% Grapefruit Juice	400円 (440円)
100% Apple Juice	400円 (440円)



## Alcohol

### Beer

Price excluding tax (Price including tax)

Sapporo Classic	Small Glass	500円 (550円)
	Medium Mug	570円 (627円)
Yebisu Beer	344ml	700円 (770円)
Heineken	330ml	700円 (770円)
Suntory All-Free (Non-Alcoholic Beer)	334ml	510円 (561円)

### Cocktail

Bacardi Mojito	600円 (660円)
Smirnoff Ice	275ml 700円 (770円)
Wine Cooler	500円 (550円)

Various Other Cocktails Available

\*Ask our staff for details

### Highball

Suntory Kakubin	600円 (660円)
Jack Daniel's	700円 (770円)

### Wine

Today's House Wine	Glass	600円 (660円)
Red (Medium Body)	Decanter	1,600円 (1,760円)
White (Slightly Dry)		

#### Chef's Recommended Bottled Wines

Red	3,500円 (3,850円)	5,500円 (6,050円)	etc
White	3,500円 (3,850円)	5,500円 (6,050円)	etc
Sparkling	3,500円 (3,850円)	5,500円 (6,050円)	etc

Course Menu with 2-Hour All-You-Can-Drink Option

# Dinner Course

All-You-Can-Drink Menu

- Wine • Cocktails • Sours
- Shochu • Whiskey • Beer
- Assorted Soft Drinks

Reservations required at least 2 days in advance.



Y4,500 Course (Y4,950 tax included)

A large platter course featuring Grilled Pork Shoulder as the main dish, with a total of 6 items.

Y5,500 Course (Y6,050 tax included)

Choose your main dish: Hamburg Steak or Minced Meat Cutlet, served with a large platter course featuring a total of 7 items.

Y6,500 Course (Y7,150 tax included)

Select two mains from Konoyoshi Pork, Hamburg Steak, or Minced Meat Cutlet, served with a large platter course featuring a total of 7 items.

\*For details on the dishes included in each course, please feel free to ask our staff.

## Pre-Order Bento Boxes

\*Reservations required at least 2 days in advance.

Enjoy the flavors of a local Western-style restaurant at home or in the office. From the "Extra-Large Hamburg Steak Two-Tier Bento," featuring our signature hamburger steak, to the "Conoyoshi Gourmet Bento" perfect for gatherings, we offer options for every occasion. Ideal for lunch meetings or as thoughtful gifts.



Custom menus available  
 Allergy-friendly options available  
 Delivery available for orders over ¥10,000

## Assorted Hors d'oeuvres

\*Reservations required at least 2 days in advance.

Perfect for seasonal events, family gatherings, and more! We offer a variety of options, from single-serving mini hors d'oeuvres to large platters for four.

Choose from selections like dessert-included platters for kids or meat-focused platters for hearty eaters.



Custom menus available  
 Allergy-friendly options available  
 Delivery available for orders over ¥10,000



Additional Menu Options Explore even more bento and hors d'oeuvre options via the QR code on the left. Printed brochures are also available in-store—feel free to take one!

For reservations, please contact: Conoyoshi Central Kitchen Sapporo City, Kita-ku, Kita 28 Jo Nishi 11-1-51

TEL: 011-299-6399