

## Course Menu

### Wagyu Yakiniku Course

80 p.p.

Kimchi and Namul

Sesame Dressing Salad

Premium Beef Tongue

Harami (Skirt)

Iberico Pork

A5 Wagyu Cuts of the Day

A5 Wagyu Yakishabu

Rice and Wakame Soup

Ice cream of your choice

Coffee or tea

### Premium Wagyu Course

125 p.p.

*\*sake and wine arrangement: 40 p.p.*

*\*Awayuki Sparkling Sake*

Kimchi and Namul

A5 Wagyu Roast Beef Salad

*\*Nebuta Tanrei Junmai*

A5 Wagyu Nigiri Sushi (3 pcs)

Premium Beef Tongue with Konbu and  
Spring Onions

*\*Chablis or Chianti Classico*

A5 Wagyu Cuts of the Day

*\*Ghemme or Yacochuya*

A5 Wagyu Ribeye Steak

A5 Wagyu Sirloin Yakishabu

Rice Dish of your choice

Dessert of your choice

Coffee or Tea

## Wagyu Tasting Course

160 p.p.

(Reservation required)

*\*sake and wine arrangement: 60 p.p.*

*\*Champagne Cuvée Prestige, Jean Aubry et Fils*

### Appetizer of the Season

#### Yukhoe

Finely chopped A5 grade Wagyu  
with original yukhoe sauce served with pasteurized egg yolk and shiso

*\*Nebuta Tanrei Junmai*

#### Tempura

A5 Wagyu with nori, vegetables of the season

#### Shabu Shabu

A5 Wagyu briefly cooked in beef stock. Served with vegetables and homemade ponzu sauce

*\*Chablis, Guillaume Vrignaud*

#### Sushi

A5 Wagyu Nigiri Sushi (3 pcs)

#### Yakiniku

*\*Chianti Classico or "Carnivor"*

#### A5 Wagyu Cuts of the Day

*\*Ghemme or Yacochuya*

#### A5 Wagyu Chateaubriand Steak

*\*Momokawa Shizuku Dai Ginjo*

#### A5 Wagyu "Yakisuki"

A5 Wagyu dipped in homemade sukiyaki sauce,  
served with pasteurized egg yolk and Japanese rice.

Dessert or cocktail of your choice

Coffee or tea

## À La Carte

### Cold Appetizers and Sides

Assorted Side Dishes <i>kimchi, namul, and pickled cucumber</i>	14
Homemade Kimchi	6,5
Umami Bean Sprouts	5,5
Namul <i>korean style bean sprout, carrot and spinach</i>	6,5
Umami Cabbage	5,5
Japanese Pickled Cucumber	4,5
Spicy Chilled Tofu	7
<b>A5 Wagyu Yukhoe</b> <i>korean style steak tartare</i>	<b>24</b>
<b>A5 Wagyu Nigiri Sushi Set (3 pcs)</b>	<b>24</b>
A5 Wagyu Sirloin Nigiri	9,5
A5 Wagyu Tenderloin Nigiri	9,5
A5 Wagyu Roast Beef Nigiri	6

### Warm Bites to Share

<b>Wagyu Katsu Sando</b>	
A5 Wagyu Chateaubriand (100g)	62
A5 Wagyu Rump (100g)	42
Wagyu Gyoza	18
Wagyu Cheese Omelette	14
Braised Wagyu	18
Fried Eggplant with Miso Sauce	9,5
Japanese style Wagyu Croquette	6,5
Deep-fried Tofu in Dashi	7,5
Deep-fried Padron Peppers in Dashi	7,5
French Fries	5,5
Edamame	5,5

### Salads

Avocado Salad <i>with original teriyaki dressing</i>	12,5
Sesame Dressing Salad	10,5
Seaweed Salad <i>with crispy seaweed and wakame</i>	11,5
A5 Wagyu Roast Beef Salad <i>with onion dressing</i>	22

### Soups and Ramen

Miso Soup	5,5
Seaweed Soup with egg	8,5
Kalbi Soup <i>rich soup with egg and wagyu kalbi</i>	18
Gukbap <i>rice soup with wagyu, vegetables and egg</i>	22
Wagyu Tonkotsu Ramen <i>wagyu and pork broth ramen</i>	22
Spicy Ramen <i>our original ramen, with extra spice</i>	23

### Rice Dishes

Japanese Steamed Rice	4
Stone Pot Bibimbap <i>with a crunchy layer of scorched rice</i>	16
Nikomi Chahan <i>rice with braised wagyu, kimchi and egg</i>	18
Wagyu Curry Rice	16
Stone Pot Wagyu Cheese Curry Rice	18
Stone Pot Wagyu Garlic Rice	22

## Y a k i n i k u *(for the grill)*

### "A5 Grade" Wagyu

Highest grade Wagyu, sourced from our partner farm in Iga (Mie Prefecture, Japan)

Chateaubriand	56
Sirloin	52
Ribeye	50
Ribeye "Ichimai-giri"	58
Picanha	48
Rib Fingers	32
Fatty Cut of the day	36
Lean Cut of the day	36
A5 Wagyu Platter	
"Kanata's Omakase" (300 g)	108

### Beef Tongue

Beef Tongue Combination	22
Thin Sliced Tongue with Spring Onions	17
Premium Beef Tongue	17
Premium Beef Tongue with Konbu	18

### Spanish Black Angus by Miguel Vergara

Harami (Beef Skirt)	18
Kalbi (Boneless Short Rib)	18
Diamond Cut Marinated Kalbi	20
Offal of the day	12

### Iberico Pork and Chicken

Iberico Pork	12
Marinated Iberico Pork	14
Chicken Thigh	7
Matsusaka Style Chicken	10

### Seafood to Grill

Black Tiger Prawns (2 pcs)	12
Squid	12
Scallops (2 pcs)	12

### Vegetables to Grill

Mixed Vegetables	18
Sweet Corn	5,5
King Mushroom	5,5
Shiitake	5,5
Padrón Peppers	5,5
Grilled Garlic	5,5

### Sauces and Condiments

*(0,5 each)*

Homemade Ponzu	
Ponzu with Grated Radish	
Spicy Yakiniku Sauce	
Homemade Miso Sauce	
Smoked Maldon Salt	
Pasteurized Egg Yolk	
Black Truffle Sauce	
Seasoned Spring Onion	
Minced Garlic	
Wasabi from Japan	
Gochujang (chili paste)	
Ssamjang (Korean Miso)	
Sliced Lemon	
Lettuce with miso for wrapping meat (4,5)	

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### Sweets and Desserts

Taiyaki with Matcha Ice Cream	6,5
Stone Pot Gateau Chocolat	6,5
Ice Cream	4,5
Vanilla, Matcha or Black Sesame	