

Menu

Enjoy our special courses featuring premium Wagyu cuts imported from Japan, along with rare selections curated daily by our chef.

Per person

Exclusive Menu

120

- Amuse Bouche
- Yakiniku Barbecue of Wagyu
 - Tenderloin
 - Sirloin
 - Ribeye
- Selection of the Day
- Vegetable Accompaniments
- Dessert

Discovery Menu

85

- Amuse Bouche
- Yakiniku Barbecue of Wagyu
 - Sirloin
 - Ribeye
- Selection of the Day
- Vegetable Accompaniments
- Dessert

Standard Menu

55

- Amuse Bouche
- Yakiniku Barbecue of Wagyu
 - Selection of the Day
- Vegetable Accompaniments
- Dessert

Kids' Menu

40

* Exclusively for children aged 12 and under.

- Amuse Bouche
- Yakiniku Barbecue of Wagyu
 - Selection of the Day – Original Marinade
- Rice
- Dessert

Additional Options

To explore more ...

Wagyu Tenderloin	100g	80
Wagyu Sirloin	100g	60
Wagyu Ribeye	100g	60
Wagyu - Selection of the Day	100g	40
Premium French Beef Tongue Root of tongue	100g	40
French Beef Tongue Tip of tongue	100g	25

Sides

Vegetable Plate Assortment of vegetables to grill	15
Mushroom Plate Assortment of mushrooms to grill	15
Japanese Potato Salad Mashed potatoes, mayonnaise, wasabi	12
Mix Wagyu Salad Spring mix, dried wagyu, Japanese dressing	12
Potato Confit Potatoes, garlic, olive oil, herbs	12
Tomato Ponzu Shiso, dashi-infused ponzu sauce	12
Spicy Cucumber Pickles Cucumbers, soy sauce, garlic, sesame, chili	10
Miso Soup	7

Rice

Gohan Bowl of plain Japanese rice (portion of 1 person)	8
Grilled Onigiri 2 pieces of rice ball grilled with soy sauce	12
Hagama Gohan Prepared in a Japanese traditional " <i>hagama</i> " pot	20
Seasonal Hagama Gohan Prepared in a Japanese traditional " <i>hagama</i> " pot	25
Wagyu Sirloin Sushi 3 pieces (served with chef's 3 original sauces)	45
Wagyu Tartare Rice with Caviar With sukiyaki sauce	50