

Menu

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

Paired with seasonal ingredients and sauces, this limited time culinary experience highlights the full depth of Japanese Wagyu.

Per person

Prestige Menu

280

Seasonal Appetizers with Wagyu
Wagyu Tartare Rice with Caviar
Yakiniku Barbecue of 5 Wagyu Cuts
Tenderloin
Sirloin
Ribeye
Selection of the Day – 2 Cuts
Dessert

Special Menu

190

Seasonal Appetizers with Wagyu
Yakiniku Barbecue of 4 Wagyu Cuts
Sirloin
Ribeye
Selection of the Day – 2 Cuts
Rice
Dessert

Classic Menu

120

Seasonal Appetizers with Wagyu
Yakiniku Barbecue of 4 Wagyu Cuts
Selection of the Day
Rice
Dessert

Kids' Menu

70

* Exclusively for children aged 12 and under.

Appetizer
Yakiniku Barbecue of Wagyu
Selection of the Day – Original Marinade
Rice
Dessert

Additional Option

Available to order in addition to your course menu

Wagyu Tenderloin	70g	150
Wagyu Sirloin	100g	100
Wagyu Ribeye	100g	100
Wagyu Selection of the Day	120g	90
Premium French Beef Tongue Root of tongue	120g	50
French Beef Tongue Tip of tongue	120g	30

Rice

We use 100% Japanese grown rice.

Gohan Bowl of plain rice	8
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