

Chef's Seasonal Wagyu Kappo Menu*

☞ *Sake and/or Wine Arrangement 7 glasses: 100 pp*

**1 day prior reservation required*

[10 courses]

180 pp

-Sakizuke- ☞

Kanata's Wagyu Tartar

-Appetizer-

Wagyu Roast Beef with seasonal vegetables

-Wanmono- ☞

Wagyu Sirloin Yaki-Shabu

-Sushi- ☞

3 pieces Wagyu Sushi, Oscietra Caviar, Ikura

-Shinogi-

Sorbet of the day

-Ippin- ☞

A5 Wagyu Chateaubriand Katsu Sando

Homemade shokupan bread, katsu sauce

-Yakiniku- ☞

A5 Wagyu Cuts of the day with side dishes

-Main Course- ☞

A5 Wagyu Steak of the day, seasonal vegetables

-Shime- ☞

A5 Wagyu Ribeye "Yaki Suki" Donburi

sous vide egg yolk

-Dessert-

Seasonal Dessert

Signature Wagyu Yakiniku Menu

☒ *Sake and/or Wine Arrangement 5 glasses: 70 pp*

[6 courses]

145 pp

-Appetizer- ☒

Wagyu Roast Beef, Seasonal Vegetables

-Sushi- ☒

3 pieces Wagyu Sushi

-Ippin- ☒

A5 Wagyu Chateaubriand Katsu Sando

Homemade shokupan bread, katsu sauce

-Main Course- ☒

Beef Tongue or Black Tiger Prawn

A5 Wagyu Yakiniku, Cuts of the day, Side Dishes

A5 Wagyu Yakisuki, Marinated Egg Yolk

-Shime- ☒

Japanese Wagyu Curry Rice

-Dessert-

Affogato with Matcha / Espresso or Yuzu Sorbet

À La Carte

Appetizers and Bites to Share

Wagyu Bresaola Croquette (3pcs)	12
Edamame	8
French Fries served with Wagyu Mayo	8
Homemade Kimchi	6,5
Bean Sprouts Namul	4,5
Pickled Cucumber	5,5
Fried Eggplant with Miso Sauce	18
Wagyu Bresaola <i>Dry-cured Wagyu round</i>	28
Wagyu Carpaccio	28
Wagyu Yukhoe <i>(Korean style steak tartare)</i>	28
Wagyu Chateaubriand Katsu Sando <i>Breaded wagyu chateaubriand in homemade Japanese milk bread, with Dijon mustard and original katsu sauce.</i>	
Half portion (50g Wagyu)	45
Full portion (100g Wagyu)	65

Salads

Roasted Vegetable Salad <i>Seasonal root vegetables and greens with Japanese sesame dressing and white truffle oil</i>	22
Daikon Salad <i>Daikon radish, cress, mizuna, katsuobushi, ume and shiso, with homemade ponzu dressing</i>	12,5

Wagyu Sushi

A5 Wagyu Filet Mignon (with caviar +9)	12
A5 Wagyu Sirloin (with marinated salmon roe +3)	12
A5 Wagyu Sushi Set (3pcs) (with caviar and salmon roe +12)	32

Soups

Miso Soup	5,5
A5 Wagyu Kalbi Soup <i>Rich wagyu broth with charred wagyu, kimchi and egg</i>	22

Rice Dishes

Japanese Steamed Rice	4
Tatsuma Don <i>Sushi rice topped with thin slices of Wagyu and salmon roe served with wasabi and soy sauce</i>	28
Wagyu Roast Beef Don	28
Wagyu Curry Rice	21
Stone Pot Wagyu Cheese Curry Rice	22
Stone Pot Wagyu Garlic Rice	22
Stone Pot Braised Wagyu and Kimchi Rice	22

“A5 Grade” Wagyu

Highest grade Wagyu, sourced from Iga (Mie Prefecture, Japan) and Furano (Hokkaido).

Steaks (grilled in the kitchen)

Chateaubriand (min. 200g)	62/100g
Sirloin (min. 200g)	58/100g
Ribeye (min. 200g)	58/100g
Picanha (min. 200g)	48/100g

Yakiniku

(traditional japanese bbq cuts grilled at the table)

Chateaubriand	62
Sirloin	58
Picanha	48
Chuck Short Rib	42
Marinated “Karubi” <i>(assorted cuts from the rib)</i>	32
Cut of the day	42
Yakiniku Tasting Set (250 g) <i>Chateaubriand, sirloin, ribeye, picanha, and chuck short rib</i>	148
Assorted Wagyu Platter (300 g) <i>a variety of assorted cuts chosen by the chef</i>	148

Yakishabu

(delicately thinly sliced cuts seasoned with our yakiniku sauce, grilled at the table)

Sirloin (per 2 slices of 25g)	30
Ribeye (per slice of 50g)	30

Yakisuki

(delicately thinly sliced cuts seasoned with sukiyaki sauce, grilled at the table, served with marinated egg yolk)

Sirloin (per 2 slices of 25g)	32
Ribeye (per slice of 50g)	32

Other Meat and Seafood to Grill

Premium Beef Tongue	22
Black Tiger Prawns (2 pcs)	16
Scallops (3 pcs)	16
