

Chef's Seasonal Wagyu Kappo Menu

**Course must be ordered by every guest seated at the same table*

**Prior reservation required*

[10 courses]

180 pp

¶ Sake and/or Wine Arrangement 7 glasses: 100 pp

-Sakizuke-

Kanata's A5 Wagyu Tartar

-Appetizer-

A5 Wagyu Bresaola and Kaki fruit with cream cheese sauce

-Wanmono-

A5 Wagyu Chawanmushi

-Sushi-

3 pieces A5 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

**Kindly inform us of any allergies or dietary restrictions.*

For details, please refer to our [Allergen Chart](#)

Signature Wagyu Yakiniku Menu

**Course must be ordered by every guest seated at the same table*

**The last order is at 8:30 PM.*

[6 courses]

145 pp

□ Sake and/or Wine Arrangement 5 glasses: 70 pp

-Appetizer- □

A5 Wagyu Bresaola and Kaki fruit with cream cheese sauce

-Sushi- □

3 pieces A5 Wagyu Sushi
(with caviar and salmon roe +12)

-Ippin- □

A5 Wagyu Sirloin 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 A5 Wagyu Curry Rice

-Dessert-

Affogato with Matcha / Espresso or Yuzu Sorbet

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À La Carte

| Appetizers and Bites to Share | | Wagyu Sushi | |
|---|------|---|-----|
| Edamame | 8 | A5 Wagyu Filet Mignon (with caviar +9) | 12 |
| French Fries <small>served with Wagyu Mayo (Extra sauce +1)</small> | 8 | A5 Wagyu Sirloin (with marinated salmon roe +3) | 12 |
| Homemade Kimchi | 6,5 | A5 Wagyu Sushi Set (3pcs) | 32 |
| Bean Sprouts Namul | 4,5 | (with caviar and salmon roe +12) | |
| Asazuke Cucumber <small>Marinated in Dashi</small> | 5,5 | Soups | |
| Fried Eggplant with Miso Sauce | 18 | Miso Soup | 5,5 |
| Wagyu Bresaola <small>Dry-cured Wagyu round</small> | 28 | A5 Wagyu Kalbi Soup <small>Rich wagyu broth with charred wagyu, kimchi and egg</small> | 22 |
| Wagyu Carpaccio | 28 | Rice Dishes | |
| Wagyu Yukhoe <small>(Korean style steak tartare)</small> | 28 | Japanese Steamed Rice | 4 |
| Wagyu Chateaubriand Katsu Sando <small>Breaded wagyu chateaubriand in homemade Japanese milk bread, with Dijon mustard and original katsu sauce.</small> | 45 | Tatsuma Don <small>Sushi rice topped with thin slices of Wagyu and salmon roe served with wasabi and soy sauce</small> | 28 |
| Half portion (50g Wagyu) | 45 | Wagyu Curry Rice | 21 |
| Full portion (100g Wagyu) | 65 | Stone Pot Wagyu Cheese Curry Rice | 22 |
| Salads | | Stone Pot Wagyu Garlic Rice | 22 |
| Roasted Vegetable Salad <small>Seasonal root vegetables and greens with Japanese sesame dressing and white truffle oil</small> | 22 | Stone Pot Braised Wagyu and Kimchi Rice | 22 |
| Daikon Salad <small>Daikon radish, cress, mizuna, katsubushi, ume and shiso, with homemade ponzu dressing</small> | 12,5 | | |

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“A5 Grade” Wagyu
Highest grade Wagyu, sourced from Iga (Mie Prefecture, Japan) and Furano (Hokkaido).

Steaks
Grilled in the kitchen by our chef

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|---------------------------|---------|
| Chateaubriand (min. 200g) | 68/100g |
| Sirloin (min. 200g) | 63/100g |
| Ribeye (min. 200g) | 63/100g |
| Picanha (min. 200g) | 52/100g |

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

Yakiniku

Traditional Japanese bbq cuts grilled at the table

| | |
|--|----------|
| Chateaubriand | 62 /100g |
| Sirloin | 58 /100g |
| Picanha | 48 /100g |
| Chuck Short Rib / Chuck Flap | 42 /100g |
| Marinated “Karubi” (assorted cuts from the rib) | 32 /100g |
| Cut of the day | 42 /100g |

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

Yakiniku Tasting Set (250 g) 148
Chateaubriand, sirloin, ribeye, picanha, and chuck short rib (or chuck flap)

Assorted Wagyu Platter (300 g) 148
a variety of assorted cuts chosen by the chef

* Cow hashioki (traditional chopstick rests) from Japan are available at €20 each. Please let us know if interested.