

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

À La Carte

Appetizers and Bites to Share

Edamame	8
French Fries served with Wagyu Mayo (Extra sauce +1)	8
Homemade Kimchi	6,5
Bean Sprouts Namul	4,5
Asazuke Cucumber <i>Marinated in Dashi</i>	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 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 by our chef

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

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” <i>(assorted cuts from the rib)</i>	32 /100g
Cut of the day	42 /100g

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

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

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