

Chef's Seasonal Wagyu Kappo Menu

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

**Prior reservation require*

[10 courses]

180 pp

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

-Sakizuke- ☞

Kanata's A5 Wagyu Tartar
Fried Eggplant with A5 Wagyu miso

-Appetizer-

A5 Wagyu Roast beef and seasonal vegetables with Tosa-vinegar Gelée

-Warm Appetizer- ☞

A5 Wagyu Potato-Manju

-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 Roast beef and seasonal vegetables with Tosa-vinegar Gelée

-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- ☒

You can enjoy the traditional Japanese yakiniku experience grilling at the table by yourself

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

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|---|-----|
| Edamame | 8 |
| French Fries served with Wagyu Mayo <i>(Extra sauce +1)</i> | 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 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

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|---|------|
| Roasted Vegetable Salad <i>(with Wagyu Roast beef +12) Seasonal root vegetables and greens with Japanese sesame dressing and white truffle oil</i> | 22 |
| Daikon Salad <i>Daikon radish, cress, mizuna, katsubusbi, ume and shiso, with homemade ponzu dressing</i> | 12,5 |

Wagyu Sushi

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|--|----|
| A5 Wagyu Filet Mignon <i>(with caviar +9)</i> | 12 |
| A5 Wagyu Sirloin <i>(with marinated salmon roe +3)</i> | 12 |
| A5 Wagyu Sushi Set (3pcs) <i>(with caviar and salmon roe +12)</i> | 32 |

Soups

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

Rice Dishes

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|---|----|
| 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 |

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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 |

Yakiniku

Traditional japanese bbq cuts grilled at the table

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|---|----------|
| 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 |

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

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|-------------------------------|----|
| 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

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

Other Meat and Seafood to Grill

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|----------------------------|----|
| 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.