

## Course Menu

### Wagyu Yakiniku Course

95 p.p.

Kimchi and Namul

Choregi Salad

Premium Beef Tongue

Or

Black Tiger Prawn

Harami (Skirt)

Iberico Pork

Rice and Wakame Soup

A5 Wagyu Yakiniku Cuts of the Day

A5 Wagyu Yakishabu

Dessert of your choice

Coffee or tea

### Premium Wagyu Course

125 p.p.

☒ *Sake and/or Wine Arrangement 5 glasses: 60 pp*

Kimchi and Namul

☒ A5 Wagyu Roast Beef

☒ A5 Wagyu Nigiri Sushi (3 pcs)

☒ Premium Beef Tongue  
with Konbu and Spring Onions

Or

Black Tiger Prawn

☒ Harami

A5 Wagyu Yakiniku Cut of the Day

Wagyu Dashi

☒ A5 Wagyu Steak Cut of the Day

A5 Wagyu Sirloin Yakishabu

Rice Dish of your choice

Dessert of your choice

Coffee or Tea

## À La Carte

### Cold Appetizers and Sides

Assorted Side Dishes <i>kimchi, namul, and pickled cucumber</i>	14
Homemade Kimchi	6,5
Namul <i>korean style bean sprout, carrot and spinach</i>	6,5
Umami Bean Sprouts	5,5
Umami Cabbage	5,5
Japanese Pickled Cucumber	4,5
A5 Braised Wagyu <i>With Spring Onion and Sesame</i>	10
A5 Wagyu Yukhoe <i>korean style steak tartare</i>	28
A5 Wagyu Nigiri Sushi Set (3 pcs)	28
A5 Wagyu Sirloin Nigiri	11,5
A5 Wagyu Tenderloin Nigiri	11,5
A5 Wagyu Roast Beef Nigiri	8
A5 Wagyu Roast Beef	24

### Warm Bites to Share

Wagyu Katsu Sando	
A5 Wagyu Chateaubriand (100g)	65
Half portion (50g)	45
Wagyu Gyoza (6pcs)	18
Wagyu Cheese Omelette	18
Fried Eggplant with Miso Sauce	9,5
Deep-fried Tofu in Dashi	7,5
Deep-fried Padron Peppers in Dashi	7,5
French Fries	5,5
Edamame	5,5

### Salads

Avocado Salad <i>with yakiniku sauce and japanese mayo</i>	14,5
Roasted Vegetable Salad <i>with walnut and sesame dressing</i>	18
Choregi Salad <i>Lettuce, cucumber and crispy seaweed</i>	11,5
Daikon Salad <i>with katsuobushi and shiso</i>	11,5

### Soups and Ramen

Miso Soup	5,5
Seaweed Soup with egg	8,5
Kalbi Soup <i>rich soup with egg and wagyu kalbi</i>	18
Gukbap <i>rice soup with wagyu, vegetables and egg</i>	22
Wagyu Gyokai Tonkotsu Tsukemen <i>Ramen noodles served with a rich dipping broth made from seafood, Wagyu beef, and creamy pork bone (tonkotsu) stock.</i>	22
Wagyu Tonkotsu Ramen <i>wagyu and pork broth ramen</i>	22
Spicy Ramen <i>our original ramen, with extra spice</i>	23

### Rice Dishes

Japanese Steamed Rice	4
Wagyu Curry Rice	18
Stone Pot Bibimbap <i>with a crunchy layer of scorched rice</i>	18
Stone Pot Nikomi Chahan <i>rice with braised wagyu, kimchi and egg</i>	20
Stone Pot Wagyu Cheese Curry Rice	22
Stone Pot Wagyu Garlic Rice	22

## Yakiniku *(for the grill)*

### “A5 Grade” Wagyu

Highest grade Wagyu, sourced from our partner farm in Iga (Mie Prefecture, Japan)

Chateaubriand	62
Sirloin	58
Ribeye	58
Ribeye “Ichimai-giri”	62
Picanha	48
Chuck Short Rib	42
Rump	38
Wagyu Cut of the day	38
Wagyu Marinated Karubi	38
A5 Wagyu Platter “Kanata’s Omakase” (300 g)	128

### Beef Tongue

Beef Tongue Combination	22
Thin Sliced Tongue with Spring Onions	17
Premium Beef Tongue	17
Premium Beef Tongue with Konbu	18

### Spanish Black Angus by Miguel Vergara

Harami (Beef Skirt)	20
Kalbi (Boneless Short Rib)	20
Diamond Cut Marinated Kalbi	20
Offal of the day	14

### Iberico Pork and Chicken

Iberico Pork	12
Marinated Iberico Pork	14
Chicken Thigh	8,5
Matsusaka Style Chicken	10

### Seafood to Grill

Black Tiger Prawns (2 pcs)	16
Squid	12
Scallops (2 pcs) (prepared in kitchen)	12

### Vegetables to Grill

Mixed Vegetables	12
Sweet Corn	5,5
King Mushroom	5,5
Shiitake	5,5
Padrón Peppers	5,5
Grilled Garlic	5,5

### Sauces and Condiments

Lettuce with miso for wrapping meat	4,5
Pasteurized Egg Yolk	1,5
Ponzu with Grated Radish / Spicy Yakiniku Sauce Homemade Miso Sauce / Seasoned Spring Onion	1,0
Smoked Maldon Salt / Homemade Ponzu White Truffle Oil / Minced Garlic Wasabi from Japan / Gochujang (chili paste) Ssamjang (Korean Miso) / Sliced Lemon	0,5

## Sweets and Desserts

Yuzu Cheesecake With Vanilla Ice Cream	8
Nama Choco Tart With Vanilla Ice Cream	8
Taiyaki With Matcha Ice Cream	6,5
Matcha Affogato Matcha Ice Cream with Espresso	6,5
Ice Cream Vanilla, Matcha or Black Sesame	4,5

## \* Allergies

If you have any food allergies, please let our staff know.

## \* Container Fee Notice

If you would like to take leftovers home after dining in, a container fee of 50 cents will be charged per container.

## \* Cow Hashioki

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