

Chef's Seasonal Wagyu Kappo Menu

**The 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*

-Amuse- ☒

Wagyu Rillettes

Crispy Wagyu Bresaola, Japanese Guacamole

-Appetizer-

Wagyu Consommé Terrine

White Asparagus, Dutch Shrimp, Cucumber sauce

-Wanmono- ☒

A5 Wagyu Suki-Shabu

Eggplant, Tomato, Kinome

-Sushi- ☒

3 Pieces A5 Wagyu Sushi, Oscietra Caviar, Ikura

-Kuchi Naoshi-

Blood Orange & Campari Sorbet

-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-

Shokupan Ice Cream

Cherry, Elderflower, Lemon

Signature Wagyu 6 Course Menu

**The course must be ordered by every guest seated at the same table.*

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

[6 Courses]

160 pp

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

-Appetizer- ☒

Wagyu Consommé Terrine

White Asparagus, Dutch Shrimp, Cucumber sauce

-Sushi- ☒

3 Pieces A5 Wagyu Sushi, Oscietra Caviar, Ikura

-Ippin- ☒

A5 Wagyu Chateaubriand Katsu Sando

Homemade Shokupan Bread, Katsu Sauce

-Main Course- ☒

Your choice of:

Yakiniku (*Japanese bbq grilled at your table by yourself*)

Gyutan, A5 Wagyu Yakiniku, Cuts of the Day, Namul, Kimchi

or

Steak of the day (*grilled on charcoal by our chefs*)

A5 Wagyu Steak of the Day, Seasonal Vegetables, Namul, Kimchi

-Shime- ☒

A5 Wagyu Ribeye “Yaki Suki” Donburi

Sous Vide Egg Yolk

-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 +2)	8
Kimchi, Namul, Tsukemono	8
Fried Eggplant with Miso Sauce	18
Wagyu Carpaccio	28
Wagyu Yukhoe (Korean Style Steak Tartare)	28

Signature Dish

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 leaves, Wagyu Crisps, Walnuts, Sesame Dressing</i>	28
Daikon Salad <i>Daikon Radish, Red Radish, Cress, Mizuna, Katsuobushi, Ume and Shiso, with Homemade Ponzu Dressing</i>	24

Wagyu Sushi

A5 Wagyu Filet Mignon with Oscietra Caviar Without caviar	21 12
A5 Wagyu Sirloin with Ikura Without ikura	15 12
3 Pieces A5 Wagyu Sushi, Oscietra Caviar, Ikura	44

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
Stone Pot Wagyu Cheese Curry Rice <i>Price per person, minimum order for 2 people</i>	14
Stone Pot Wagyu Garlic Rice <i>Price per person, minimum order for 2 people</i>	14

“A5 Grade” Wagyu

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

Steaks

Grilled in the kitchen on binchotan charcoal by our chefs

Served with grilled vegetables and seasonal steak sauce

Chateaubriand (min. 200g)	74/100g
Sirloin (min. 200g)	68/100g
Ribeye (min. 200g)	68/100g
Picanha (min. 200g)	57/100g
Steak of the Day (min. 200g)	***

Yakiniku

Traditional Japanese BBQ cuts grilled at the table.

Chateaubriand	62 /100g	A5 Wagyu Ribeye “Yaki Suki” Donburi	34
Sirloin	58 /100g	<i>With Sous Vide Egg Yolk</i>	
Picanha	48 /100g	Yakiniku Tasting Set (250 g)	148
Chuck Short Rib / Chuck Flap	42 /100g	<i>Chateaubriand, Sirloin, Ribeye, Picanha, and Chuck Short Rib (or Chuck Flap)</i>	
Marinated “Karubi” <i>(Assorted Cuts from the Rib)</i>	32 /100g	Assorted Wagyu Platter	
Premium “Gyutan” <i>Dutch Holstein Beef Tongue</i>	22 /100g	<i>A Variety of Assorted Cuts Chosen by the Chef</i>	
		300g	148
		150g	78

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

•Kindly inform us of any allergies or dietary restrictions