Course Menu

Wagyu Yakiniku Course

98 p.p.

Wagyu Consomme Soup

Choregi Salad

A5 Wagyu Nigiri Sushi (2 pcs)

(A5 Wagyu Chateaubriand Katsusando)
+25 p.p.

Seasonal Side Dishes

Premium Beef Tongue
Harami (Skirt)

Today's A5 Wagyu Selection (2 Cuts)

Wagyu Curry Rice

Dessert of your choice

Premium Wagyu Course

135 p.p.

Wagyu Consomme Soup

□ Wagyu and Asparagus with Egg Yolk

□ A5 Wagyu Nigiri Sushi (3 pcs)

(A5 Wagyu Chateaubriand Katsusando)
+25 p.p.

Seasonal Side Dishes

□ Premium Beef Tongue with Konbu and Spring Onions

□ Harami
A5 Wagyu Yakiniku Cut of the Day

□ A5 Wagyu Steak Cut of the Day
A5 Wagyu Sirloin Yakishabu

Wagyu Curry Rice

Dessert of your choice

Omatsuri Course

50 p. p.
※Reservation Required, for groups of 4 or more

Assorted Side Dishes・
Edamamme

Choregi Salad

Crispy Chicken Skin with Ponzu

Premium Beef Tongue

Black Angus Harami

Iberico Pork

Offal of the Day

Marinated A5 Wagyu Karubi

Chilled Braised Wagyu Chazuke

PAIRING
EXPERIENCE



SAKE

WINE

SAKE and WINE

5 glasses / 60 p.p.

Exclusive to the Premium Wagyu Course

One bite. One sip. A completely different Wagyu experience.

Á La Carte

Wagyu Specialties Featuring Japanese A5 Wagyu

Wagyu Katsu Sando
A5 Wagyu Chateaubriand
Full portion(100g) 95
Half portion (50g) 50

A5 Wagyu Tenderloin
Full portion(100g) 75
Half portion (50g) 42

Wagyu Sushi Tasting Set (3 pcs) 28
Sirloin (1pc) 12
Tenderloin (1pc) 12
Roast Beef (1pc) 9

Wagyu Yukhoe *Japanese style steak tartare* 28

Wagyu Roast Beef 24

Wagyu Gyoza (6pcs) 18

Wagyu Cheese Omelette 18

Braised Wagyu *with spring onion and sesame* 16

Cold Starters

Assorted Side Dishes 14
kimchi, namul, and pickled cucumber

Homemade Kimchi 6,5

Namul *korean style bean sprout* 6,5

Umami Bean Sprouts 5,5

Umami Cabbage 5,5

Japanese Pickled Cucumber 4,5

Salads

Roasted Vegetable Salad 19
with walnut and sesame dressing

Avocado Salad 17,5
with yakiniku sauce and japanese mayo

Choregi Salad 13,5
Lettuce, cucumber and crispy seaweed

Daikon Salad 13,5
with katsuobushi and shiso

Warm Starters

Fried Eggplant with Miso Sauce 12

Deep-fried Tofu in Dashi 9,5

Deep-fried Padron Peppers in Dashi 8,5

French Fries with Wagyu Mayo 8

Edamame 6,5

Soups and Noodles

Miso Soup 5,5

Kalbi Soup 18
rich soup with egg and wagyu kalbi

Seaweed Soup with egg 8,5

Spicy Ramen 25
our original ramen, with extra spice

Wagyu Tonkotsu Ramen 24
wagyu and pork broth ramen

Wagyu Gyokai Tonkotsu Tsukemen 24
ramen noodles served with a rich dipping broth

Seasonal Specials

Reimen (Cold Ramen) 24
chilled ramen noodles in a refreshing Korean-style broth, topped with seared A5 Wagyu and seasonal vegetables.

Rice Dishes

Japanese Steamed Rice 4

Gukbap 22
rice and soup with wagyu, vegetables and egg

Wagyu Curry Rice 20

Stone Pot Wagyu Garlic Rice 24

Stone Pot Wagyu Cheese Curry Rice 24

Stone Pot Nikomi Chahan 22
rice with braised wagyu, kimchi and egg

Stone Pot Bibimbap 22

Yakiniku *(for the grill)*

"A5 Grade" Wagyu

Chateaubriand	78
Tenderloin	62
Ribeye "Ichimai-giri" (120g / 2slices)	62
Ribeye	58
Sirloin	58
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)	148

Beef Tongue

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

Black Angus Beef

Harami (Beef Skirt)	24
Kalbi (Boneless Short Rib)	24
Diamond Cut Marinated Kalbi	24

Offal

Offal of the day	14

Iberico Pork and Chicken

Iberico Pork	14
Marinated Iberico Pork	16
Chicken Thigh	12
Matsusaka Style Chicken	14

Seafood to Grill

Black Tiger Prawns (2 pcs)	16
Squid	16
Scallops (2 pcs) (prepared in kitchen)	14

Vegetables to Grill

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

Sauces and Condiments

Lettuce with miso for wrapping meat	4,5
Pasteurized Egg Yolk	1,5
Ponzu with Grated Radish / 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