

# PREMIUM A5 AKITA WAGYU BEEF STRIPLOIN M E N U



Akita Wagyu are raised in the unique natural area of Akita, located in Northeastern Japan, where abundant nature and rich soil flourished from the mineral water streaming down Mt. Chōkai for thousands of years. By prioritizing the cattle's health, they were fed with high quality grain harvested from the finest selection of Japanese rice, which makes the bulls have less excess fat and build up a fit physique.



**MISO KATSU** 1,800

Crumbed deep-fried Akita Wagyu beef with three kinds of sauces

**TEPPAN** 2,800

180 g. pan-fried Akita Wagyu beef served with vegetables salad

**SUMIBI YAKI** 2,800

180 g. charcoal grilled Akita Wagyu beef served with butter vegetables

**MAKI ROLL** 1,200

Akita Wagyu beef, grilled eel, cucumber, sweet omelet, kiwi, flying fish roe, red wine sauce

**NIGIRI** 1,400

Three kinds of Akita Wagyu beef nigiri topped with grilled sea eel, salmon roe and sea urchin

**SHABU –SHABU** 3,200

180 g. sliced Akita Wagyu beef, vegetables and noodles in light soy broth

**SUKI YAKI** 2,900

180 g. sliced Akita Wagyu beef and vegetables sukiyaki hot pot