



WAGYU OMAKASE

\$298⁺⁺ • DINNER ONLY

Course 1

WAGYU TATAKI

A4 Kagoshima tenderloin, wasabi ponzu, Tokyo negi

Course 2

SASHIMI

scallop, salmon, tuna

Course 3

WAGYU SOUP

*A4 Satsuma-gyu striploin, Chinese cabbage,
carrots, Mitsuba*

Course 4

WAGYU RIBEYE

*A4 snow aged Niigata ribeye, shishito,
king mushroom*

Course 5

WAGYU FRIED RICE

wagyu, scallion, egg, garlic

Course 6

DUO MINI SIGNATURE DESSERT

mini bonsai, mini lemon yuzu

SOMMELIER RECOMMENDATION

2013 TENUTA CUCCO, BAROLO "CERRATI",
SERRALUNGA D'ALBA, ITALY \$200

2018 MARCHESI ANTINORI, "TIGNANELLO",
TUSCANY, ITALY \$530

PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GOODS AND SERVICES