

A5



WAGYU



IMPORTED FROM JAPAN

Limited Supply

HOW TO ENJOY

Salt: Enjoy as is with light salt and pepper seasoning to bring out the beef's natural flavors and decadence

Salt & Lemon: Squeeze some lemon on your cooked Wagyu to cut the fattiness

Premium Tare Dipping Sauce: Dip your cooked Wagyu in our soy-based sauce to accentuate the natural sweetness and umami of the beef

Wasabi: Add a tiny bit of wasabi to your cooked Wagyu to offset and balance the fattiness

Decadent — Buttery — Umami



A5 Wagyu Kalbi Short Rib Slice*

\$89

The king of the belly cuts. This Wagyu is extremely tender and melts like butter on the tongue. Rich umami and subtle sweetness thanks to extreme marbling.

Seasoning: Salt & Pepper

How to cook?: Sear in the middle of the grill over high heat

Recommended doneness: Medium rare

Beefy — Fatty — Rich



A5 Wagyu Kalbi Short Rib Mix Cut*

\$79

Served mixed-cut to showcase the textures and flavors created by the interplay of red meat and fat.

Seasoning: Salt and Pepper

How to cook?: Slowly cook around the edge of the grill

Recommended doneness: Medium

SHIRAKABEGURA JUNMAI KIMOTO SAKE

\$50

 300 ml

The distinctive taste and umami flavors of this premium sake makes it the ideal complement to fatty meats. You'll savor the unique palate for hours afterward. Pair with this delicious sake and experience something special.



Before placing your order, please inform the restaurant of any food allergies. *These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Request a manager if you have any special diet or allergy concerns before ordering food.

