# 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

### A5 Wagyu Kalbi Short Rib Slice* (GF)

345 Cal

**$59**

**The king of the rib 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

### A5 Wagyu Kalbi Short Rib Mix Cut* (GF)

345 Cal

**$49**

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

**Seasoning:** Salt & Pepper

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

**Recommended doneness:** Medium

### WAKATAKE DAIGINJO ONIKOROSHI 396 Cal

**$50** 300 ml

The original ONIKOROSHI, means "Demon Slayer" is historically famous for having comforted many weary travelers crossing the cold water of the Oi river in the Edo period. This beautifully round and alliring Daiginjo sake with a silky smooth texture. Deep taste, superb acidity, and a slight sweetness stemming from the elegant fruity aroma. This sake compliments a wide range of food, including spicy dishes.

= Grill with Caution (GF) = Gluten-Free

**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.

US

# Wagyu Courses

## Gyu-Kaku Stars & Wagyu — $150

**For 2 people** *4285 Cal*

**STARTER**
- Beef Sukiyaki Bibimbap
- Gyu-Kaku Salad
- Miso Soup x2
- Edamame
- Gyu-Sushi 4 pcs
- Japanese Chicken Karaage

**BBQ ITEMS**
- ⚠ A5 Wagyu Sampler* Salt & Pepper
- Harami Skirt Steak* Miso
- Filet Mignon* Salt & Pepper
- Chicken* Basil
- ⚠ Pork Belly* Shio
- Shrimp* Garlic

**DESSERT**
- Matcha Tiramisu x2

## Gyu-Kaku Wagyu & Sake — $190

**For 2 people** *4681 Cal*

**STARTER**
- Beef Sukiyaki Bibimbap
- Gyu-Kaku Salad
- Miso Soup x2
- Edamame
- Gyu-Sushi 4 pcs
- Japanese Chicken Karaage

**DESSERT**
- Matcha Tiramisu x2

**BBQ ITEMS**
- ⚠ A5 Wagyu Sampler* Salt & Pepper
- Harami Skirt Steak* Miso
- Filet Mignon* Salt & Pepper
- Chicken* Basil
- ⚠ Pork Belly* Shio
- Shrimp* Garlic

**DRINK**
- Wakatake Daiginjo Onikoroshi 300 ml

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.

### Enjoy the Many Benefits of Wagyu Beef!

Unlike other beef, Wagyu is extremely soft & tender due to the high marbling. It is also high in unsaturated fats which are said to support good health. A low melting point means that it truly "melts" in your mouth. This "Umami" fat is a key element to a delicious, authentic Wagyu cut.

### Take Cautious Care in the Following...

- If overcooked, the umami rich fat will fall off, and compromise the overall quality.
- When placing too much on the grill at once, Wagyu fat causes increased risk of fire hazard.

**Please cook one by one, carefully, and enjoy it to its fullest potential!**

⚠ = Grill with Caution