

STARTERS

DECEMBER

HOMEMADE BREAD

10

OSCIETRA CAVIAR 50G

SERVED WITH QUAIL EGG, BLINIS

295

BEEF CARPACCIO

PICKLED SEASONAL VEGETABLES, TRUFFLE

75

SHABU-SHABU

TAJIMA BEEF, CONSOMMÉ, SEASONAL VEGETABLES

52

FESTIVE CATCH

JAPANESE RED SNAPPER, LIME PEPPER DRESSING, MACADEMIAN NUTS

48

SEASON'S FOIE GRAS

MISO MARINATED FOIE GRAS, KAKI, TRUFFLE SOURDOUGH

45

ARAGAWA'S SIGNATURE SMOKED SALMON

SCOTTISH SMOKED SALMON, PICKLED CELERY, CUCUMBER, SHISO MAYO

38

'ZUWAIGANI' SNOW CRAB SALAD

SNOW CRAB, AVOCADO PURÉE, BABY GEM LETTUCE, YUZU

35

CONSOMMÉ

MADE FROM TAJIMA BEEF

20

STEAK

DECEMBER

FROM OUR KILN

ALL OUR STEAKS ARE FROM HIGH QUALITY TAJIMA BEEF, AND SEASONED ONLY USING SALT AND PEPPER.
ALL CUTS ARE GRILLED TO A MINIMUM SERVING SIZE OF 200g

TAJIMA BEEF

SIRLOIN, OKAZAKI FARM, 52 MONTHS

225 Per 100g

SIRLOIN, ARII FARM, 33 MONTHS

200 Per 100g

RUMP OKAZAKI FARM, 50 MONTHS

190 Per 100g

RUMP, NISHIZAWA FARM, 40 MONTHS

180 Per 100g

ALL STEAKS CAN BE COOKED TO YOUR PREFERRED TASTE

WE OFFER 10 DIFFERENT COOKING TEMPERATURES

(VR)VERY RARE | **(R)**RARE | **(MRR)**MEDIUM RARE TO RARE | **(MR)**MEDIUM RARE
(MMR)MEDIUM TO MEDIUM RARE | **(M)**MEDIUM | **(MMW)**MEDIUM TO MEDIUM WELL
(MW)MEDIUM WELL | **(WD)**WELL DONE | **(VWD)**VERY WELL DONE

SHELLFISH

SCOTTISH LOBSTER

GRILLED LOBSTER, SERVED WITH
SEASONAL VEGETABLES

160

Please notify your waiter if you have any allergies | A discretionary 15% service charge will be added to your bill

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