

STARTERS

FEBRUARY

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

DUCK AND ENDIVE SALAD

SMOKED DUCK BREAST & FOIE GRAS

38

ARAGAWA'S SIGNATURE SMOKED SALMON

SCOTTISH SMOKED SALMON, PICKLED CELERY, CUCUMBER, SHISO MAYO

38

SCARLET SHRIMP

CONSOMMÉ SAVOY CABBAGE, BLACKCURRANT SAUCE

42

CONSOMMÉ

MADE FROM TAJIMA BEEF

20

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

STEAK

FEBRUARY

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

TENDERLOIN, MORIMOTO FARM, 31 MONTHS

230 Per 100g

SIRLOIN, OKAZAKI FARM, 46 MONTHS

225 Per 100g

SIRLOIN, KASUGA FARM, 34 MONTHS

190 Per 100g

RUMP OKAZAKI FARM, 50 MONTHS

190 Per 100g

ALL STEAKS CAN BE COOKED TO YOUR PREFERRED TASTE

WE OFFER 10 DIFFERENT COOKING TEMPERATURES

(VR)VERY RARE | **@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

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