# STEAK

JUNE

### 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/CHATEAUBRIAND, OKAZAKI FARM, 46 MONTHS

270/290 Per 100g

## SIRLOIN, OKAZAKI FARM, 50 MONTHS

230 Per 100g

SIRLOIN, NISHIZAWA FARM, 40 MONTHS

220 Per 100g

# RUMP OKAZAKI FARM, 46 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

# **STARTERS**

JUNE

# HOMEMADE BREAD

10

# **OSCIETRA CAVIAR 50G**

SERVED WITH QUAIL EGG, BLINIS 295

# BEEF CARPACCIO

PICKLED SEASONAL VEGETABLES, TRUFFLE 75

### NATSU SEABREAM SALAD

JAPANESE SEABREAM, ASPARAGUS, CHERRY TOMATOES, MELON

37

## SHABU-SHABU

TAJIMA BEEF, CONSOMMÉ, SEASONAL VEGETABLES 52

# ARAGAWA'S SIGNATURE SMOKED SALMON

SCOTTISH SMOKED SALMON, PICKLED CELERY, CUCUMBER, SHISO MAYO 38

## BLOSSOM OF THE SEA

JAPANESE SEABREAM SASHIMI, STRACCHINO CHEESE, LENTIL, POMEGRANATE SAUCE 34

## 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.

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