

STARTERS

FEBRUARY

TO START

HOMEMADE BREAD

FRESHLY BAKED DAILY, WITH WAGYU FAT

10

CONSOMMÉ

MADE FROM TAJIMA BEEF

20

OSCIETRA CAVIAR 50G

RICH NUTTY OSCIETRA CAVIAR SERVED WITH WARM BLINIS,
SOFT QUAIL EGG, CELERY & POTATO

295

SIGNATURE DISHES

BEEF CARPACCIO

THIN SLICES OF TAJIMA BEEF, LIGHTLY CURED,
GARNISHED WITH PICKLED SEASONAL VEGETABLES & SHAVED BLACK TRUFFLE

75

SHABU-SHABU

THINLY SLICED TAJIMA BEEF SERVED IN A CLEAR,
AROMATIC CONSOMMÉ, FINISHED WITH SEAWEED & SPRING ONIONS

52

ARAGAWA'S SIGNATURE SMOKED SALMON

SCOTTISH SMOKED SALMON, LIGHTLY CURED AND SMOKED ON CHERRY OAKWOOD,
SERVED WITH PICKLED CELERY, PICKLED CUCUMBER AND SHISO MAYONNAISE

38

SHELLFISH

NATIVE LOBSTER

WHOLE NATIVE LOBSTER GRILLED & BRUSHED WITH KOMBU-INFUSED BUTTER,
SERVED WITH SEASONAL VEGETABLES

160

WINTER SCALLOPS

HAND-DIVED SCALLOPS, GENTLY GRILLED & FINISHED WITH GIROLLE MUSHROOMS,
CACAO & SHISO DRESSING

46

CHEF'S SEASONAL SPECIAL

TUNA TARTARE

BLACK OLIVES, PICKLED SHALLOTS & AGED BALSAMIC GLAZE,
ON A BED OF CRUSHED AVOCADO

39

STEAK

FEBRUARY

FROM OUR KILN

ALL OUR STEAKS ARE FROM HIGH QUALITY TAJIMA BEEF &
SEASONED ONLY USING SALT AND PEPPER.

OUR STEAK MASTER RECOMMENDS 200-250g PER GUEST

TAJIMA BEEF

TENDERLOIN/CHATEAUBRIAND, OKAZAKI FARM, 44 MONTHS

240/260 Per 100g

SIRLOIN, NISHIZAWA FARM, 39 MONTHS

220 Per 100g

SIRLOIN, OKAZAKI FARM, 44 MONTHS

230 per 100g

RUMP, OKAZAKI FARM, 45 MONTHS

190 Per 100g

SIDES

JAPANESE SPINACH

JAPANESE SPINACH WITH TAHINI
DRESSING FINISHED WITH ROASTED PINE NUTS

16

MIXED ASIAN MUSHROOMS

A SELECTION OF GRILLED ASIAN
MUSHROOMS, WITH SOY BUTTER SAUCE

16

RATTE POTATO

GOLDEN RATTE POTATOES, FRIED IN
TAJIMA BEEF FAT, NORI SALT

16

LOBSTER MASH

SILKY POTATO PURÉE, WITH BUTTER & FRESH SCOTTISH LOBSTER

24

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

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