

ARAGAWA

Classic Experience

Amuse

Crab Salad

Avocado Purée, Radicchio, Yuzu Dressing

Or

Tuna Tartare

Black Olives, Pickled Shallots & Aged Balsamic Glaze,
On A Bed Of Crushed Avocado

Tajima Wagyu Steak

Our Tajima Wagyu Is Sourced Directly From Select Japanese Farms And Cooked
Over Binchofan Oak Charcoal, In Our Traditional Kiln.
Seasoned Simply With Salt And Pepper

Rump, Okazaki Farm, 45 Months

Sides

Japanese Spinach
Ratte Potat

Mixed Berry Tart

Please Notify Your Waiter If You Have Any Allergies