

ARAGAWA

Premium Tasting Experience

Amuse

Aragawa's Signature Smoked Salmon

Scottish Smoked Salmon, Lightly Cured And Smoked
On Cherry Oakwood, Served With Pickled Celery,
Pickled Cucumber And Shiso Mayonnaise

Shabu-Shabu

Thinly Sliced Tajima Beef Served In A Clear,
Aromatic Consommé, Finished With Seaweed & Spring Onions

Tajima Wagyu Steak

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

Rump, Okazaki Farm, 45 Months

An upgrade to Okazaki Farm Tajima Sirloin is available for a
supplement of £45 per guest.

Sides

Japanese Spinach

Ratte Potato

Mixed Asian Mushrooms

Cheesecake

Please Notify Your Waiter If You Have Any Allergies