

ARAGAWA

Premium Tasting Experience

Amuse

Bread

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

Sides

Japanese Spinach

Ratte Potato

Mixed Asian Mushrooms

Dark Chocolate Velvet Ganache, Truffle Ice-Cream

Tea or Coffee

Please Notify Your Waiter If You Have Any Allergies