

STARTERS

July

TO START

Homemade Bread	Consommé
Freshly Baked Daily, Served With Rendered Tajima Wagyu Fat	Clear Consommé Made From Tajima Beef
10	20
Oscietra Caviar 50g	
Rich Nutty Oscietra Caviar Served With Warm Blinis, Quail Egg, Celery & Chives	
295	

SIGNATURE DISHES

Beef Carpaccio
Lightly Cured Slices Of Tajima Beef With Pickled, Seasonal Vegetables & Shaved Black Truffle
75
Shabu-Shabu
Thinly Sliced Tajima Beef Served In A Delicate, Aromatic Consommé, With Seaweed & Spring Onions
52
Aragawa’s Signature Smoked Salmon
Lightly Cured Scottish Salmon Smoked Over Cherry Oakwood, Served With Pickled Celery, Cucumber & Shiso Mayonnaise
38

SHELLFISH

Native Lobster
Whole Native Lobster Grilled, Served With Kombu-Infused Bisque & Seasonal Vegetables
160

CHEF’S SEASONAL SPECIAL

Hamachi Ceviche
Yellowtail Sashimi, Pickled Edamame & Apple, With A Coriander, Parsley & Ceviche Dressing, Finished With Crispy Parsnip
42

STEAK

July

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

Our Steak Master Recommends 200-250g Per Guest

TAJIMA WAGYU

Tajima Wagyu sourced from select
Japanese farms and aged up to 45 months.

STEAK MASTER’S SELECTION

Okazaki Farm, Sirloin, 44 Months
230 Per 100g

OKAZAKI FARM SELECTION

Okazaki Farm, Tenderloin/Chateaubriand, 46 Months
270/290 Per 100g

Okazaki Farm, Rump, 44 Months
190 Per 100g

NISHIZAWA FARM SELECTION

Nishizawa Farm Sirloin, 40 Months
220 Per 100g

S I D E S (To Be Shared)

Japanese Spinach	Mixed Asian Mushrooms	Ratte Potato
Tahini Dressing, Roasted Pine Nuts	Grilled Asian Mushroom, Soy Butter Sauce	Golden Ratte Potatoes, Fried In Tajima Wagyu Fat
16	16	16
Lobster Mash		
Silky Potato Purée, With Butter & Fresh Native Lobster		
24		

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

Please Notify Your Waiter If You Have Any Allergies | A Discretionary 15% Service Charge Will Be Added To Your Bill.