

ARAGAWA

Private Dining Menu

Amuse

Bread

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 Binchotan Oak Charcoal, In Our Traditional Kiln.
Seasoned Simply With Salt And Pepper

Rump, Okazaki Farm, 45 Months

Mixed Berry Tart

Tea or Coffee

Please Notify Your Waiter If You Have Any Allergies