

ARAGAWA

TASTING MENU

£600 PER PERSON

Premium Wine Pairing £600pp
(80ml per serving)

Amuse

Tuna Tartare

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

Château Romassan Rosé 2022, Bandol, Domaines Ott

Native Lobster

Grilled Native Lobster Served With A Kombu-Infused Bisque &
Grilled Seasonal Vegetables

Library Release 'Vat 1' Semillon 2009, Hunter Valley, Tyrrell's

Shabu-Shabu

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

'Cuvée des Grands Côtés' Vieilles Vignes Ambonnay Rouge 2020,
Coteaux Champenois, Egly-Ouriet

TAJIMA WAGYU

A Rare Opportunity To Compare Two Premium Tajima Cuts,
Grilled Side By Side. Guests May Select From Sirloin Or Rump

Enhance The Experience With Our Prestige Cuts, Tenderloin Or Chateaubriand
(Supplement Applies)

Château Latour 2000, Pauillac

Sorbet

Dark Chocolate Velvet Ganache, Truffle Ice-Cream

20 Year Old 'Malmsey', Madeira, Blandy's



EST. 1967
TOKYO - LONDON