



NIKUTEI
FUTAGO



Premium A5 Wagyu Tasting Menu \$360

Owan

Shirako Cod Milt, Wagyu broth, Bonito Ichiban-Dashi

Niku Sushi

A5 Miyaki Wagyu Sirloin, Aka-Shari Rice, Ossetra Caviar

Zensai All Star

Chefs 9 Appetizers

Niku Uni Ikura Sashimi

Sea Urchin, Salmon Roe, A5 Miyazaki Wagyu Top round, Shiso, Ariake Nori Seaweed

Washu-gyu Tongue

Thick & Butterfly-cut, Toogarashi Miso, Wasabi

Dashidare Yaki

A5 Miyazaki Wagyu Sirloin, Red Rice Vinegar, Bonito Broth, Japanese Negi Leeks

Katsu Sando

A5 Miyazaki Wagyu Kamenoko cutlet, Nikutei Tartar sauce, Ossetra Caviar

Chateaubriand

A5 Hida Wagyu, Nikushio, Wasabi, Tokedare

Sukiyaki Truffle

A5 Ozaki Wagyu Ribeye, Onsen Tamago Egg, Black Truffle

Reimen

Morioka Noodles, Yuzu Broth

Donabe Rice

Grilled Eel, Donabe Pot Miyagi Organic rice, Nikutei Tsukudani

Kanmi

Shaved Milk ice, seasonal fruit

-Sake Pairing Available \$130-