



NIKUTEI
FUTAGO



A5 Wagyu Tasting Menu \$280

Dashidare Yaki

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

Temaki Sushi

A5 Miyazaki Wagyu Sirloin, Pickled Daikon, Aka-Shari Rice, Ariake Nori Seaweed

Zensai Moriawase

Chef Seasonal Appetizers

Uni Sashimi

Sea Urchin, A5 Miyazaki Wagyu Top Round, Wasabi, Shiso flowers

Washu-gyu Tongue

Thick & Thin Sliced

Fillet Mignon

A5 Hida Wagyu, Nikushio, Wasabi, Tsukedare

10-Second Sirloin

A5 Miyazaki Wagyu Sirloin, Jidori Egg yolk

Nikutei Futago Kalbi

A5 Miyazaki Wagyu Short Rib

Reimen

Morioka Noodles, Yuzu Broth

Sukiyaki

A5 Ozaki Wagyu Ribeye, Onsen Tamago Egg

Oshokuji

Donabe Pot Miyagi-Organic rice

Kanmi

Shaved milk ice, fruit

-Sake Pairing available \$130-