



NIKUTEI
FUTAGO



Premium A5 Wagyu Tasting Menu
\$ 360

Owan

Abalone, Wagyu broth, Bonito Ichiban-Dashi

Niku Sushi

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

Zensai All Star

Chef Seasonal Appetizers

Niku Uni Ikura Sashimi

Sea Urchin, Salmon Roe, A5 Miyazaki Wagyu Top round

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

Fillet

A5 Hida Wagyu, Nikushio, Wasabi, Takedare

Sukiyaki Truffle

A5 Ozaki Wagyu Ribeye, Onsen Tamago Egg, Black Truffle

Reimen

Morioka Noodles, Yuzu Broth

Donabe Rice

Grilled Eel, Donabe Pot Niigata Organic rice

Kanmi

Shaved Milk ice, seasonal fruit

— Sake and Wine Pairing Available (\$130)