



NIKUTEI
FUTAGO

Premium A5 Wagyu Tasting Menu
\$360

Owan

Abalone, Wagyu broth, Bonito Ichiban-Dashi

Niku Sushi

A5 Miyazaki Topround, Aka-Shari Rice, Ossetra Caviar

Zensai All Star

Chef Seasonal Appetizers

Niku Uni Ikura Sashimi

Sea Urchin, Salmon Roe, A5 Miyazaki Wagyu Topround

Washu-gyu Tongue

Thick & Butterfly-cut, Toogarashi Miso, Wasabi

Dashidare Yaki

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

Katsu Sando

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

Fillet

A5 Miyazaki Wagyu, Nikushio, Wasabi, Takedare

Sukiyaki Truffle

A5 Ozaki Wagyu Ribeye, Onsen Tamago Egg, Black Truffle

Reimen

Morioka Noodles, Yuzu Broth

Donabe Rice

A5 Wagyu, Spring vegetables, Donabe Pot Niigata Organic rice

Kanmi

Shaved Milk ice, seasonal fruit

- Sake and Wine Pairing Available (\$140)