

PRE - FIXED MENU

Four Selected Cut with Futago Signatures

\$85 per person

Zensai All Stars

Chef Seasonal Appetizers

Niku Sushi

US Wagyu Chuck Flap, Sushi Rice

Leaf Vegetable

Yukhoe

US Wagyu Tartare, Egg Yolk

Spinach Garlic Salad

Spinach, Onion, Garlic Chips, Sesame Dressing

BEEF PLATTER



US Wagyu Beef & US Beef

*Served with Grilled Vegetables

To change to one cut of Wagyu, add \$35 per person

Hot Stone Garlic Rice

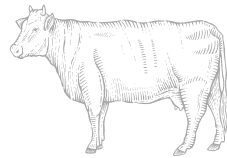
Onion, Garlic, Butter

Shaved Milk Ice

Vanilla Ice Cream, Shaved Ice

Spicy Soup

Beef Broth, Beef, Gochujang, Vegetables



A5 WAGYU TASTING MENU

Japanese Traditional Course with Selected A5 Wagyu

\$280 per person



Dashidare Yaki

A5 Wagyu Sirloin, Red Rice Vinegar, Bonito Broth

Katsu Sando

US Wagyu Cutlet, Tartar Sauce

Zensai All Stars

Chef Seasonal Appetizers

Hamideru Kalbi

A5 Wagyu Ribeye

Niku Uni

US Wagyu Chuck Flap, Uni

Sukiyaki Sirloin

A5 Wagyu Sirloin, Organic Egg Yolk

Steamed Wagyu Seiro

A5 Wagyu Sirloin, Napa Cabbage, Enoki Mushrooms

Reimen

Morioka Noodles, Yuzu Broth

Niku Sushi

A5 Wagyu, Aka-Sari Rice

Shaved Milk Ice

Seasonal Fruit

Entire table participation is required.

SHABU-SHABU

しゃぶしゃぶ



STEP 1

CHOICE OF SET

Meat, Assorted Vegetables, 1 Broth
(Serving for 2 to 3)

- **A5 Wagyu** 180
A5 Wagyu Sirloin, Chuck Flap
- **Pork Belly** 100
- **Jidori Chicken** 100
- **A5 Wagyu, Pork Belly, Jidori Chicken** 200
A5 Wagyu Sirloin, Chuck Flap, Pork Belly, Jidori Chicken



A5 Wagyu

STEP 2

CHOICE OF BROTH

Served with Yakumi, Ponzu, and Sesame Sauce



Bonito

Bonito Flakes & Kelp



Tomato

Tomato & Chicken Bouillon



Soy Milk

Soy Milk & Bonito Flakes & Kelp



Spicy Miso

Spicy Miso & Garlic



Yakumi

ADD ON

A5 Wagyu100	A5 Wagyu, Pork Belly, ... 120	Ramen 10
Pork Belly.....40	Jidori Chicken Set	Udon..... 10
Jidori Chicken...40	Assorted Vegetables 20	Broth10
	Japanese Congee 10	

SUKIYAKI

すき焼き



CHOICE OF SET

Meat, Assorted Vegetables, 1 Broth
(Serving for 2 to 3)

- **A5 Wagyu** 180
A5 Wagyu Sirloin, Chuck Flap
- **Jidori Chicken** 100
- **A5 Wagyu, Jidori Chicken** 200
A5 Wagyu Sirloin, Chuck Flap,
Jidori Chicken



A5 Wagyu



ADD ON

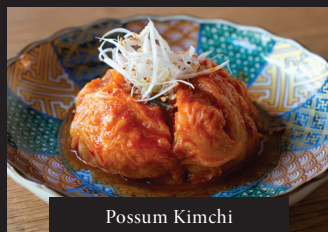
A5 Wagyu	100	Udon	10
Jidori Chicken	40	Ramen	10
A5 Wagyu, Jidori Chicken	120	Japanese Congee	10
Assorted Vegetables	20	Egg Yolk	3
Broth	10		

APPETIZER

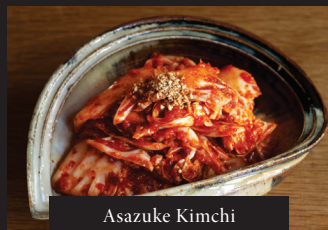
- ★ **Possum Kimchi** 13
Sweet Shrimp, Scallops, Squid,
Napa Cabbage Kimchi
- Assorted Kimchi and Namul** 16
Changes seasonally
- Today's Asazuke Kimchi** 8
Pickled Vegetables
- ★ **Asazuke Kimchi** 8
Pickled Napa Cabbage
- Tofu with Seasonings** 10
Condiment Tofu
- Potato Salad** 8
Fish Roe, Sesame Dressing
- ✂️ ★ **Niku Uni (4pc)** 50
US Wagyu Beef, Korean Seaweed,
Shiso Leaves, Uni
- Premium Wagyu Yukhoe** 75
A5 Wagyu Tartare, Fish Roe, Caviar,
Shrimp, Uni and Other
- ★ **Yukhoe** 20
US Wagyu Tartare, Egg Yolk
- Chili Crisp Yukhoe**
with Baguette (3pc) 24
US Wagyu Tartare, Baguette,
Spicy Garlic Oil, Cheese
- Beef Tataki Ponzu** 20
Seared US Wagyu with Ponzu Sauce
- Steamed Wagyu Seiro (3pc)** 46
A5 Wagyu Sirloin, Napa Cabbage,
Enoki Mushrooms
- Fried Shishito** 9
Shishito Peppers, Garlic Chips, Spicy Sauce
- ★ **Shrimp Skewered** 5
with Quail Egg (1pc)
Fried Shrimp, Quail Egg, Shiso Leave



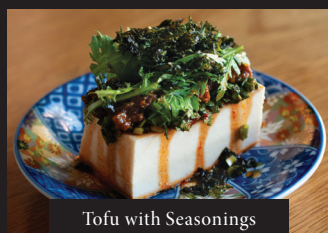
RECOMMENDED MENU



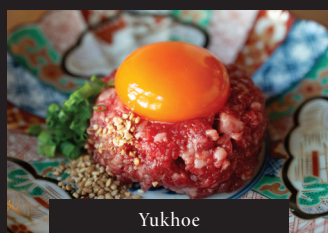
Possum Kimchi



Asazuke Kimchi



Tofu with Seasonings



Yukhoe



Chili Crisp Yukhoe



Shrimp Skewered

★ Signature Menu

✂️ Our staff will grill the items with gold tong

SALAD

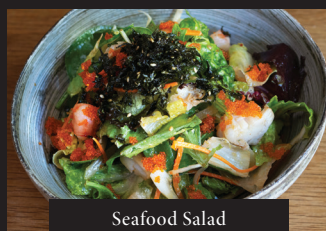
- ★ **Seafood Salad** 15
Mixed Greens, Shrimp, Scallops, Spicy Dressing
- Spinach Garlic Salad** 13
Spinach, Onion, Garlic Chips, Sesame Dressing
- Goma-Shio Salad** 12
Mixed Greens, Walnut, Sesame Oil Dressing
- Leaf Vegetable** 10
Sunny Lettuce, Miso

SUSHI

- Chef's Selected Hand Roll** 16
- ★ **Shrimp Tempura with Yukhoe Hand Roll** 18
US Wagyu Tartare, Shrimp Tempura
- 🍴 **10 Second Wagyu (1 slice)** 23
A5 Wagyu Sirloin, Sushi Rice, Egg Yolk
- Beef Toro** 10
US Wagyu
- ★ **Uni and Beef** 14
US Wagyu, Uni
- Foie Gras and Fillet** 16
Tenderloin, Foie Gras
- Chili Crisp** 12
US Wagyu, Cheese, Spicy Garlic Oil
- Inari Yukhoe** 13
Tofu Skin, US Wagyu Tartare



RECOMMENDED
MENU



Seafood Salad



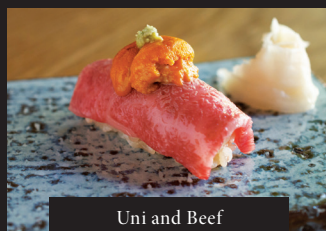
Leaf Vegetable



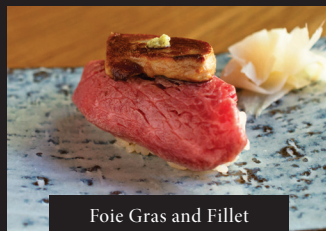
RECOMMENDED
MENU



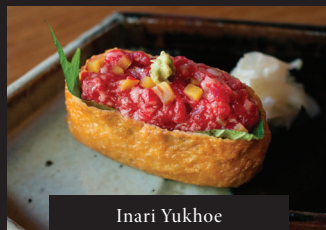
Shrimp Tempura



Uni and Beef



Foie Gras and Fillet



Inari Yukhoe

★ Signature Menu

🍴 Our staff will grill the items with gold tong



A5 Wagyu Hamideru Kalbi ★ 120
A5 Wagyu Ribeye * Limited Availability



Sirloin Dashidare Yaki ★ 24
A5 Wagyu Sirloin, Red Rice Vinegar, Bonito Broth



10 Second Wagyu (1 slice) ★ 23
A5 Wagyu Sirloin, Sushi Rice, Egg Yolk



Wagyu Kalbi 45
A5 Wagyu



Uni Wagyu Ju 80
A5 Wagyu, Uni



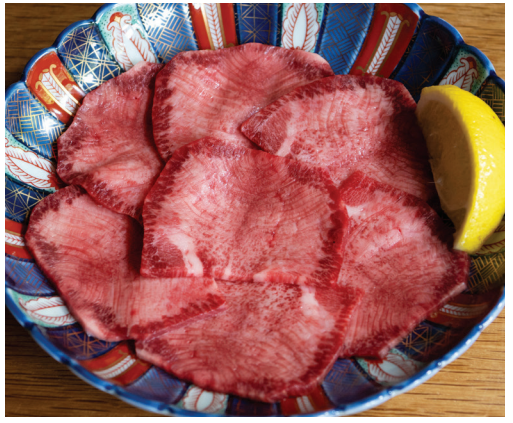
Premium Wagyu Yukhoe ★ 75
A5 Wagyu Tartare, Tobikko (Fish Roe),
Caviar, Shrimp, Uni and Other



Steamed Wagyu Seiro (3pc) ★ 46
A5 Wagyu Sirloin, Napa Cabbage,
Enoki Mushrooms, Ponzu Sauce

★ Signature Menu

🔥 Our staff will grill the items with gold tong



Premium Beef Tongue 25



Kalbi 25
US Prime Short Rib



Premium Kalbi ★ 30
US Wagyu Chuck Flap



Premium Harami 20
US Prime Skirt Steak



Tenderloin 25



Niku Uni (4pc) ★ 50
US Wagyu Beef, Korean Seaweed,
Shiso Leaves, Uni



Grilled Sukiyaki 34
US Wagyu Chuck Flap, Shiitake, Enoki,
Tofu, Japanese Leek

★ Signature Menu

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THICK-CUT FUTAGO BEEF



Thick-Cut Beef Tongue  35



Red Cliff   60
US Wagyu Chuck Flap



Marinated Kalbi in the Pot   40
US Prime Short Rib



Dragon Kalbi  38
US Prime Short Rib



Manga Niku   80
US Wagyu Chuck Flap



Thick-Cut Prime Harami  32
US Prime Skirt Steak



Thick-Cut Tenderloin  38
Filet Mignon



ASSORTMENT



★ Futago Platter

Serving for 2 to 3

US Wagyu Chuck Flap, Filet Mignon, US Prime Skirt Steak,
US Prime Short Rib, A5 Wagyu Sirloin

160




★ Wagyu Platter

Serving for 2 to 3

Filet Mignon, Chuck Flap, Short Rib, Sirloin (Slice & Cube Cut)

300

★ Signature Menu

 Our staff will grill the items with gold tong

OTHER

★ Hormon	12
Large Intestine	
Mino	16
1st Stomach	
Hormon and Mino	18
Large Intestine & 1st Stomach	
Pork Belly	15
Jidori Chicken	16
Pork Sausage	13

RICE DISH

Hot Stone Garlic Rice	14
Onion, Garlic, Butter	
Hot Stone Bibimbap	16
Fish Roe, Pickled Daikon Radish, Napa Cabbage Kimchi, Egg Yolk, Nori Seaweed	
★ Unagi Yukhoe Ju	38
US Wagyu, Eel	
Uni Wagyu Ju	80
A5 Wagyu, Uni	
★ Katsu Sando	26
US Wagyu Cutlet Sandwich	
Japanese Steamed Rice	5

VEGETABLES

★ Mushroom Brothers with Cheese	15
Shiitake Mushroom, Enoki Mushroom, Eringi Mushroom, Cheese	
Garlic in Sesame Oil	8
Garlic, Sesame Oil	
Assorted Grilled Vegetables	15
Seasonal Vegetables	

★ Signature Menu



RECOMMENDED
MENU



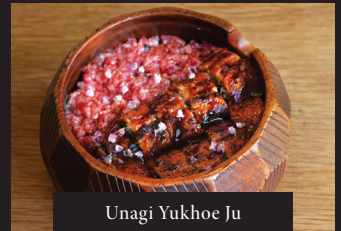
Hormon



Pork Belly



RECOMMENDED
MENU



Unagi Yukhoe Ju



Katsu Sando



RECOMMENDED
MENU



Mushroom Brothers



Assorted Grilled Vegetables

SOUP & NOODLE

Vegetable Soup 12
Beef Broth, Vegetables

Egg Soup 13
Beef Broth, Egg

Spicy Soup 16
Beef Broth, Beef, Gochujang, Vegetables

★ **Reimen** 8
Morioka Noodles, Yuzu Broth

Spicy Noodles 20
Morioka Noodles, Beef Broth, Gochujang,
Egg, Beef, Seasonal Vegetables

DESSERT

★ **Gold Rush** 15
Vanilla Ice Cream, Shaved Ice

Seasonal Shaved Ice 18
Ice Cream, Seasonal Fruit, Shaved Ice

★ **Matcha Tiramisu** 10
Mascarpone, Matcha Powder

Sweet Potato Vanilla Ice Cream 12
Ice Cream, Sweet Potato

★ Signature Menu

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.
22% service charge will be included for parties of six or more.



RECOMMENDED
MENU



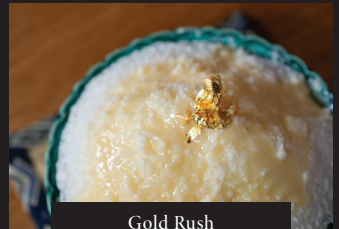
Egg Soup



Reimen



RECOMMENDED
MENU



Gold Rush



Matcha Tiramisu

WINE

WHITE

Glass / Bottle

Thierry Chardon

Chardonnay, France, 2022

15 / 70

Nicolas Carlin

Sancerre, France, 2022

17 / 85

Alexandra Bain

Sauvignon Blanc, Burgundy, France, 2019

-- / 120

Kenzo Estate Asatsuyu

Sauvignon Blanc, California, 2020

-- / 240

RED

Glass / Bottle

Finca De La Rica

Rioja, Spain, 2019

16 / 80

Tinal Wine Co

Mlbec, Argentina, 2021

18 / 90

Marthe Henry Boillot

Pinot Noir, Burgundy, France, 2020

-- / 150

Kenzo Estate Asuka

Cabernet, Franc, Napa Valley, 2017

-- / 380

SAKE

Glass / Carafe / Bottle

**Souden Yamahai
Tokubetsu Junmai** 16 / 50 / 98

Fukuoka, Japan, Rich and Sweet,
Lemon and Jasmine

**Kitano Kirameki
Junmai Daiginjo** 24 / 70 / 180

Hokkaido, Japan, Powerful Aroma of
Musky Tropical Fruit

**Daishichi Minowamon
Junmai Daiginjo** 24 / 70 / 180

Fukushima, Japan, Rich and Aromatic,
Pear and Strawberry

**Hakkaisan Yukimuro
Junmai Daiginjo** 24 / 70 / 180

Niigata, Light and Dry, Cream and Pear

Kubota Seppou 500ml -- / -- / 120

Niigata, Japan, *Snow Peak, Melon, Grape

Ken Daiginjo 28 / 80 / 220

Fukushima, Japan, *Suehiro Sake Brewery Brewed,
Japan's First Yamahai Dry Strawberry and Banana

Fukukomachi Daiginjo 28 / 80 / 220

Akita, Japan, *Autumn limited Time Only,
Dry and Crisp Taste

Kiseki no Osake -- / -- / 280

Okuyama, Japan, *Organic Sake, Bright,
Fruit-forward, Balanced, Refreshing

**5 Varieties Monthly Selected
by the Chef** -- / -- / 100

BEER

Tokyo White	10
Rydeen IPA	13
Orion	8

FLAVORED

	Glass / Bottle
Yuzu Sake Kyoto, Japan	13 / 85
Umeshu Homemade	13 / --
Lemon Hi Fresh Squeezed Lemon, Shochu	13 / --
Grapefruit Hi Fresh Squeezed Grapefruit, Shochu	15 / --
Orange Hi Fresh Squeezed Orange, Shochu	15 / --
Seasonal Fruit Hi Fresh Squeezed Seasonal Fruit, Shochu	15 / --
Oolong Hi Roasted Tea Shochu	13 / --
Sobacha Hi Buckwheat Tea Shochu	13 / --
Green Tea Hi	13 / --

SOFT DRINKS

Sobacha Hot or Cold, Roasted Tea, Nagano, Japan, Caffeine Free	6
Green Tea Hot or Cold	6
Oolong Tea Hot or Cold	6
Yuzu-Nade Wakayama, Japan	8
Apple Juice Aomori, Japan	8
Orange Juice Ehime, Japan	8
Soda Coke, Diet Coke, Ginger Ale	6
Oku-Aizu (Still, Sparkling) Fukushima, Japan	13

