

# Blue Pagoda

## A5 WAGYU OMAKASE

Chef's Seasonal Tasting

Amuse

### A5 Wagyu Tartare/ Seaweed Crisp

Hand-cut A5 Wagyu delicately seasoned and paired with crisp seaweed for a refined opening bite.

Warm Appetizer

### Seasonal Chawanmushi

A silky Japanese egg custard featuring the finest ingredients of the season.

Hot Course

### A5 Wagyu Shabu- Shabu

Thinly sliced A5 Wagyu gently swished in hot broth, revealing its pure marbling elegant flavor.

Signature

### A5 Wagyu Katsu Sando

Golden toasted bread layered with perfectly prepared A5 Wagyu for a rich and satisfying bite.

Main course

### Teriyaki Wagyu Donburi/Miso Soup

Glazed Wagyu served over warm rice, finished in a savory teriyaki style and accompanied by traditional miso soup.

Sweet Finale

### Chef's Dessert

A delicate sweet ending to complete the experience.

(This menu consists entirely of cooked food)