

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. (This course is raw)*

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 of mostly cooked food"