



**JAPANESE
BBQ RESTAURANT
MILANO**

MENU

YAZAWA

A JOURNEY THROUGH TASTE

We believe that an excellent menu is, first and foremost, an experience, a discovery, a sensory journey that takes flavour to a new dimension.

FROM THE LAND OF THE RISING SUN TO MILAN THE BEST MEAT IN THE WORLD

We serve only prime cuts of *Wagyu Kuroge* beef.
Bred exclusively in Japan in accordance
with centuries-old traditions.
It reaches grade A5, the level of perfection.

WAGYU BEEF

A STORY AS INCREDIBLE AS ITS FLAVOUR

Meat as tender as the massages it is given,
fat as sweet as the music it hears and flavour as unique
as the attention dedicated to it throughout its development.

MARBLED MEAT A REAL MASTERPIECE

The red flesh and white veining
integrate harmoniously in an elegant marbled weave
to be enjoyed with the eyes and the palate.

YAKINIKU

THE GRILL IS ONLY THE START

Yakiniku is the best way to enjoy our superior meat.
The chef expertly cuts thin slices of beef.
It cooks perfectly in three seconds: "*ichi... ni... san*",
with sweet, full and spicy aromas wafting from the grill.

UMAMI

THE DISCOVERY OF THE FIFTH FLAVOUR

With the first mouthful the taste
buds experience something different.
A new flavour, the fifth, the most intense, the tastiest:
umami, the start of the journey.

TASTING MENU YAKINIKU

60 EUROS

THE TASTE OF TRADITION

The original way that *Wagyu* is still enjoyed in Japan, it is revisited by the creativity of chef *Tsuyoshi Noikura*.

The tasting menu begins with a tray of mixed Japanese starters. The journey begins here with the different cuts of *Wagyu* marinated in a special sauce that gradually emphasizes the roundness of the flavour.

Traditionally, tasting ends with *Shime*: rice with cold *Wagyu* and marinated ginger.

前菜

STARTERS

季節の小前菜盛り合わせ
Mixed seasonal starters
in traditional Japanese style

焼肉

YAKINIKU

Japanese-style grilled *Wagyu* (120g)

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SHIME

矢澤牛トロ丼
Gyu Toro Don
Rise with cold *Wagyu* and marinated ginger

甘味

DESSERT

デザート盛り合わせ
Assorted cakes

SET MENUS

- 和牛焼肉 40
YAKINIKU
Wagyu (100g) and vegetables grilled at the table
Starter, salad, Miso soup
- 矢澤カレーライス 14
CURRY RICE
White rice and beef ragout flavoured with Japanese curry
Salad, Miso soup
- 和牛あんかけご飯 15
ANKAKE RICE
Sautéed rice with onion en cocotte and *Wagyu* ragout
Salad, Miso soup
- 自家製ナムルの野菜ビビンバ 16
VEGETABLE BIBIMBAP
Rice, vegetables and special sauce en cocotte
Salad, Miso soup
- 和牛のメンチカツ定食 16
MENCHI KATSU
Japanese-style *Wagyu* rissoles
Starter, salad, rice, Miso soup
- 和牛サーロインの手巻き寿司 18
SUSHI TEMAKI
Wagyu sushi roll
Miso soup, *Tsukemono*
- 熱々すき焼き 18
SUKIYAKI
Typical Japanese dish sautéed with *Wagyu*
Rice, poached egg

肉うどん 18
WAGYU UDON
Spaghetti pan-cooked in broth with *Wagyu* stew
and poached egg served with *Chirashi* zushi
Chirashi sushi, *Tsukemono*

豚キムチ 16
BUTA KIMUCHI
Sautéed pancetta with spicy *Kimchi*
Starter, salad, rice, Miso soup

ピリ辛和牛担々麺 16
TAN TAN MEN
Ramen in stock with spicy *Wagyu* ragout
White rice, *Kimchi*

矢澤カレーうどん 18
Thick *Udon* noodles with curry stock and *Wagyu*
White rice, *Tsukemono*

本日の日替わりランチ
MENU OF THE DAY
Please ask the waiter

A LA CARTE MENU

キムチ <i>Kimchi</i> Spicy, fermented Chinese cabbage	5
肉味噌の冷奴 Fresh tofu with spicy <i>Wagyu</i> ragout	7
ナムル盛り合わせ <i>Mixed namuru</i> Japanese-style marinated seasonal vegetables	8
鮮魚の南蛮 <i>Namban</i> Japanese-style soused white fish	8
炙り蒸し豚 焦がしネギ醤油 Flame-cooked pork stew in soy sauce, from an ancient recipe	10
パンツェッタポテト Pancetta with julienne-cut roasted potatoes	10
グリーンサラダ ゴマダレドレッシング Green salad with sesame seasoning	8

和牛焼肉盛り合わせ Mixed <i>Wagyu</i> grill (120g)	40
味利き和牛 小盛り合わせ Samples of grilled cuts of <i>Wagyu</i> (80g)	26
和牛カルビ <i>Kalbi</i> (100g)	28
和牛ロース <i>Lose</i> (100g)	28
馬肉のハラミ Horse diaphragm (100g)	16
季節野菜の鉄板焼き Grilled vegetables	10
メンチカツ 一個 <i>Wagyu</i> rissole (1 pc)	5
サーロインの手巻き 一貫 <i>Temaki</i> sushi (1 pc)	6
ジェラート もしくは シャーベット Ice cream or Sorbet	5

DRINKS

BEER

キリン一番搾り 8
KIRIN Ichiban Shibori 500ml

アサヒスーパードライ 8
ASAHI Super Dry 500ml

SAKE

花泡香 スパークリング (兵庫) 8
HanaAwaka Sparkling
Hyogo, -60

碧冴えの澄みきり 純米 (兵庫) 220ml / 18
AOSAE no SUMIKIRI Junmai
Hyogo, +2

いづみ橋 恵 純米吟醸 青ラベル (神奈川) 220ml / 38
IZUMIBASHI "MEGUMI" Junmai Ginjo
Kanagawa 58%, +12

FRUIT LIQUORS

つくし 梅酒 glass / 7
TSUKUSHI "Plum"

大那 柚子 glass / 8
DAINA "YUZU"

WINE BY THE GLASS

WHITE WINES

PIEMONTE

Roero Arneis 2013, Vietti 7
Arneis

TRENTINO ALTO ADIGE

Pinot Grigio 2013, Koflerhof 7
Pinot Grigio

EMILIA ROMAGNA

Amorosa, Albana di Romagna 2014, Tenuta Uccellina 8
Albana

RED WINES

FRIULI VENEZIA GIULIA

Troj 2012, Traverso 7
Merlot, Refosco, Schioppettino

LOMBARDIA

Pinot Noir 2013, Prime Altare 8
Pinot Nero

EMILIA ROMAGNA

Burson Etichetta Nera 2011, Tenuta Uccellina 9
Longanesi