



**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 CLASSIC YAKINIKU

90 EUROS

THE TASTE OF TRADITION

The original way that *Wagyu*
is still enjoyed in Japan.

Starters based on vegetables or fish
are shared by diners to accustom the palate
to the delicate and intriguing oriental flavours.
This is the beginning of the journey through the various
cuts of *Wagyu* marinated in different sauces
to gradually enhance the roundness of the flavour.
Traditionally, the meal ends with *Shime*:
white rice with *Wagyu* ragout.

前菜 STARTERS

やみつき和牛ユッケ
Wagyu crudité

自家製キムチとナムルの盛り合わせ
Mixed Kimchi and Namuru

矢澤サラダ
Yazawa salad

焼肉 YAKINIKU

Japanese-style grilled *Wagyu*

🍴 SHIME

和牛しぐれ煮 茶漬け
Ochazuke: rice in broth with Wagyu stew

甘味 DESSERT

すだちのシャーベットまたは 抹茶のジェラート
Sudachi sorbet (Japanese citrus)
or
Macha icecream

TASTING MENU CHEF YAKINIKU

140 EUROS

TRADITION BECOMES GOURMET

A classic *Yakiniku* menu revisited
by the creativity of chef *Tsuyoshi Noikura*.

Tastings begin with *Sakizuke*,
a tray of five Japanese starters
served with a small glass of sake.
This is followed by three cuts of *Wagyu*
marinated in a special, secret sauce
that takes the palate to a higher level: the *umami*.
Lastly, *Shime*,
a dish based on ramen or rice.

先付け **SAKIZUKE**

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

焼肉 **YAKINIKU**

純日本産矢澤牛の焼肉
Japanese-style grilled *Wagyu* (180g)

- Thin slices seasoned with salt and sesame oil
- Grilled sliced sirloin served with poached egg
- Thin slices seasoned with Yazawa's secret sauce

🍣 **SHIME**

和牛の寿司、味噌汁
Wagyu Sushi Nighiri, Miso soup

甘味 **DESSERT**

デザート盛り合わせ
Assorted cakes

前菜

STARTERS

| | |
|---|----|
| 自家製 はくさい キムチ Homemade <i>Kimchi</i> Fermented, spicy Chinese cabbage | 10 |
| 季節野菜のキムチ Seasonal <i>Kimchi</i> Spicy fermented vegetables in season | 10 |
| 自家製ナムル盛り合わせ Mixed <i>Namuru</i> Japanese-style marinated vegetables in season | 10 |
| 矢澤牛のユッケ <i>Yukke</i> <i>Wagyu</i> tartare with special sauce | 15 |
| 和牛しぐれのポテトサラダ Nostalgic Japanese potatoes with <i>Wagyu</i> | 10 |
| 自家製和牛メンチかつ <i>Menchi Katsu</i> Japanese-style <i>Wagyu</i> croquettes | 14 |
| 和牛サーロインの手巻き寿司 <i>Temaki Sushi</i> Rice and <i>Wagyu Sirloin</i> rolled in <i>Nori</i> seaweed | 16 |
| タコのピリ辛和え Spicy octopus with julienne-cut vegetables | 12 |
| 矢澤サラダ Salad of cucumber, <i>Nori</i> seaweed, julienne-cut leek with a sesame-oil-based sauce | 12 |
| グリーンサラダ Mixed salad | 10 |
| 肉味噌の冷奴 Fresh <i>Tofu</i> with spicy <i>Wagyu</i> ragout | 10 |
| マグロの土佐造り Seared tuna with Japanese citrus fruit sauce | 18 |

焼肉

WAGYU YAKINIKU

お任せ和牛 盛り合せ 50
Daily assortment of *Wagyu* (120g)

矢澤焼き 40
Yazawa Yaki

Two slices of sirloin marinated in a sauce based on soy and sugar and served with a poached egg
For 2 people

A decisive, permeating flavour that blends with the combination of sweet and refined aromas

THE CUTS 40

DEPENDING ON AVAILABILITY (100 g)

ミスジ *Misuji* / リブ芯 *RibShin*
Fine, even marbling with an intense, aromatic taste

ザブトン *Zabuton*
Very marbled, buttery, with a sweet, delicate taste

シンシン *ShinShin* / サンカク *Sankaku*
A sweet, decisive, tasty and harmonious flavour

イチボ *Ichibo* / ナカニク *Nakaniku*
A marbled cut with a sweet, decisive, tasty and harmonious flavour

ランプ *Rump* / ランボソ *Rumboso*
A lean cut with good consistency and a persistent flavour

トモ三角 *Tomo Sankaku* / 特上カルビ *Premium Kalbi*
A very marbled, sweet and intense cut that melts in the mouth

STEAK

THICK CUT

フィレ *Filetto* 45
A premium cut that is unique, soft, sweet and enveloping

シャトーブリアン *Chateaubriand* 60
Tenderloin fillet

塩トントロのピリ辛白髪 ネギ 15
Salted *Tontoro* pork with julienne-cut leek seasoned with a spicy oil

メの逸品 LAST COURSE

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| 熱々、和牛あんかけご飯 <i>Ankake rice</i> Rice en cocotte with <i>Wagyu</i> ragout | 20 |
| 矢澤カレーライス Rice with <i>Yazawa</i> curry | 15 |
| 石焼ビビンバ <i>Bibimbap</i> Crisp rice en cocotte with <i>Namuru</i> and eggs | 18 |
| 矢澤牛の寿司 <i>Wagyu Sir-Loin sushi</i> | 20 |
| 矢澤牛トロ丼 <i>Wagyu-Toro Don</i> Rice with raw meat and special soy sauce | 16 |
| 和牛 肉うどん <i>Wagyu Udon</i> Udon noodles in broth with <i>Wagyu</i> stew | 18 |
| 矢澤カレーうどん <i>Curry Udon</i> Udon noodles with curry broth with <i>Wagyu</i> | 18 |
| 和牛しぐれ煮 茶漬け <i>Ochazuke</i> Rice in Japanese broth with <i>Wagyu</i> stew | 18 |
| 鶏白湯ラーメン <i>Tori Ramen</i> Ramen in chicken broth with chicken <i>Chasyu</i> and sweet onion | 14 |
| 白飯 White rice | 4 |

スープ SOUPS

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|---|----|
| カルビチゲスープ <i>Kalbi Chige soup</i> Spicy soup with pieces of <i>Wagyu</i> For 2 people | 20 |
| 味噌汁 <i>Miso soup</i> | 5 |
| 玉子スープ Egg stracciatella soup | 4 |
| わかめスープ <i>Wakame algae soup</i> | 4 |
| 鶏スープ Chicken broth | 5 |

クツパ "KUPPA" RICE IN BROTH

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|---------------------------------|----|
| 玉子クツパ Egg <i>Kuppa</i> | 10 |
| 野菜クツパ Vegetable <i>Kuppa</i> | 12 |

甘味

DESSERTS

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|---|---|
| 抹茶のジェラート <i>Macha ice cream</i> | 5 |
| すだちのシャーベット <i>Sudachi sorbet</i> | 5 |
| 和三盆のプリン <i>Wasanbon crème caramel</i> | 6 |
| 柚のパナコッタ <i>Panna cotta with Yuzu</i> | 6 |
| 季節フルーツのレアチーズケーキ <i>Cheesecake with fresh fruit in season</i> | 8 |