



**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 MENUS

## THREE ROUTES THROUGH JAPANESE CULTURE

OUR MENUS ARE CREATED TO GIVE YOU  
A GENUINE *WAGYU* EXPERIENCE.

THE WAY IN WHICH EACH DISH  
IS COOKED AND SERVED  
REVEALS A NEW WAY OF LIVING  
THE PLEASURE OF GOOD FOOD.

THE MENUS REFLECT  
TRADITIONAL JAPANESE CUISINE:

STARTER

MAIN DISH BASED ON DIFFERENT CUTS OF *WAGYU*

*SHIME*, THE LAST COURSE OF A JAPANESE MEAL:  
A DISH BASED ON RICE, SPAGHETTI OR SOUP

DESSERTS

# TASTING MENU SUKIYAKI

**60 EUROS**

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## THE MAIN DISH IS CONVIVIALITY

*Sukiyaki* is a typical dish in Japanese families. In a saucepan in the centre of the table, various ingredients are cooked in broth and shared with good company.

Yazawa serves a typical broth based on soy and sugar.

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## きき酒 3 種と小前菜の盛り合わせ **STARTER**

3 small starters served with 3 Sakes  
ON REQUEST (+ 20 EURO)

## すき焼き **SUKIYAKI**

Thin slices of sirloin, tofu and mixed vegetables are cooked in a saucepan at low temperatures and served with an egg.

サーロイン 40gスライス二枚  
Thin slices of sirloin (40g)

季節の野菜、焼き豆腐 盛り合わせ  
Mixed vegetables and tofu

## 🍴 **SHIME**

Succulent, skilfully flavoured udon in *Sukiyaki* broth.

五島うどん  
*Goto Udon*

## 甘味 **DESSERT**

すだちのシャーベット  
*Sudachi sorbet (Japanese citrus)*

# TASTING MENU CLASSIC YAKINIKU

**90 EUROS**

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## 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.

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### 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

矢澤カレーライス  
*Yazawa curry*

### 甘味 DESSERT

すだちのシャーベット  
*Sudachi sorbet (Japanese citrus)*

# TASTING MENU CHEF YAKINIKU

**140 EUROS**

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## 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 preparations of *Wagyu*  
marinated in a special, secret sauces  
that takes the palate to a higher level: the *umami*.  
Lastly, *Shime*,  
a dish based on rice.

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### 先付け **SAKIZUKE**

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

食前酒  
Served with a glass of sake

### 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**

お好みのメものよりお選び頂けます  
A choice of three different proposals

### 甘味 **DESSERT**

デザート盛り合わせ  
Assorted cakes

## 本日のシェフおすすめ THE CHEF SUGGESTS

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|--|----|
| 自家製キムチ<br>Homemade <i>Kimchi</i><br>Fermented, spicy Chinese cabbage   | 10 |
| 矢澤牛のユッケ<br><i>Yukke</i><br><i>Wagyu crudités</i>   | 15 |
| 和牛しぐれのポテトサラダ<br>Nostalgic Japanese potatoes with <i>Wagyu</i>  | 10 |
| 自家製和牛メンチかつ<br><i>Menchi Katsu</i><br>Japanese <i>Wagyu</i> rissoles  | 12 |
| 和牛サーロインの手巻き寿司<br><i>Temaki Sushi</i><br>Rice and <i>Wagyu</i> sirloin wrapped in <i>Nori</i> algae   | 16 |
| 馬ハラミのタタキ<br>Seared horse diaphragm<br>with sweet and sour sauce  | 14 |
| 炙り蒸し豚 焦がしネギ醤油<br>Flame cooked pork stew<br>in an ancient recipe for soy sauce  | 14 |
| 季節の前菜盛り合わせ<br>Five mixed seasonal starters<br>in traditional Japanese style  | 18 |
| しゃぶしゃぶうどんすき<br><i>Shabu Shabu</i> with <i>Goto Udon</i><br>Thin slices of <i>Wagyu</i> cooked in boiling stock<br>with Nagasaki <i>Goto Udon</i> | 22 |

## 前菜

# STARTERS

肉味噌の冷奴 Fresh <i>tofu</i> with spicy <i>Wagyu</i> ragout	10
鮮魚の南蛮漬け <i>Namban</i> Japanese-style soused white fish	10
季節野菜のきんぴら Seasonal <i>Kinpira</i>	10
タコのピリ辛和え Spicy octopus with vegetable fingers	12
矢澤サラダ Salad of cucumber, <i>Nori</i> seaweed, julienne-cut leek and sauce based on sesame oil	12
グリーンサラダ Mixed salad	10
自家製ナムル盛り合わせ Mixed <i>Namuru</i> Japanese-style marinated seasonal vegetables	10
季節野菜の焼きびたし <i>Yakibitashi</i> Grilled and marinated vegetables with <i>Shirodashi</i>	12
マグロの土佐造り Seared tuna with Japanese citrus sauce	18
レッドシーザーサラダ Red Caesar's salad	12
パンツェッタポテト Pancetta with julienne-cut roasted potatoes	10
プンタレッレのガーリック紫蘇 炒め <i>Puntarelle</i> sautéed with garlic and <i>Shiso</i>	10

## 焼肉

# WAGYU YAKINIKU

お任せ和牛 盛り合わせ 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

DEPENDING ON AVAILABILITY

ザブトン *Zabuton* / リブ芯 *RibShin* 38  
Fine, even marbling with an intense, aromatic taste

ミスジ *Misuji* 38  
Very marbled, buttery, with a sweet, delicate taste

シンシン *ShinShin* / サンカク *Sankaku* 36  
A sweet, decisive, tasty and harmonious flavour

イチボ *Ichibo* / ナカニク *Nakaniku* 36  
A marbled cut with a sweet, decisive, tasty and harmonious flavour

ランプ *Rump* / ランボソ *Rumboso* 34  
A lean cut with good consistency and a persistent flavour

トモ三角 *Tomo Sankaku* / 特上カルビ *Kalbi superior* 36  
A very marbled, sweet and intense cut that melts in the mouth

フィレ *Filetto* 50  
A premium cut that is unique, soft, sweet and enveloping

カルビ *Kalbi* 28

ロース *Lose* 28

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馬肉ハラミ 18  
Horse diaphragm

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

## メの逸品 LAST COURSE

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 <i>Yazawa curry</i>	14
ピリ辛和牛担々麺 <i>Tan-Tan Men</i> Ramen in broth with spicy <i>Wagyu</i> ragout	16
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 sushi</i> (4 pz)	20
矢澤牛トロ丼 <i>Wagyu-Toro Don</i> Rice with raw meat and special soy sauce	16
牛なめろう茶漬け <i>Ochazuke</i> Rice and <i>Wagyu</i> tartare with broth and miso	16
季節の炊き込みご飯 <i>Takikomi-Gohan</i> Japanese-style seasonal risotto For 2 people	18
しゃぶしゃぶ 五島うどんすき <i>Shabu Shabu Udon</i> Thin slices of <i>Wagyu</i> cooked in boiling stock with Nagasaki <i>Goto Udon</i>	22
長崎 島原そうめんの熱々かた焼きそば Pan fried <i>Somen</i> spaghetti with creamy stock in the traditional style of southern Japan	16
長崎県産 五島肉うどん <i>Goto Udon</i> in broth with <i>Wagyu</i> stew	18

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

白飯 4  
White rice

## スープ SOUPS

カルビチゲスープ 10  
*Kalbi Chige* soup  
Spicy soup with morsels of *Wagyu*  
For 2 people

赤だし味噌汁 5  
Red miso soup

玉子スープ 4  
*Stracciatella* soup

わかめスープ 4  
*Wakame* algae soup

鶏スープ 5  
Chicken broth

## クッパ "KUPPA" RICE IN BROTH

玉子クッパ 10  
*Kuppa* and *stracciatella*

野菜クッパ 12  
Vegetable *Kuppa*

# 甘味

## DESSERTS

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 seasonal fresh fruit</i>	8