



**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)

🍴 SHIME

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

甘味 DESSERT

デザート盛り合わせ
Assorted cakes

SET MENUS

和牛焼肉 YAKINIKU <i>Wagyu</i> (100g) and vegetables grilled at the table Starter, salad, <i>Miso</i> soup	40
矢澤カレーライス CURRY RICE White rice and beef ragout flavoured with Japanese curry Salad, <i>Miso</i> soup	16
和牛あんかけご飯 ANKAKE RICE Rice with onion en cocotte and <i>Wagyu</i> ragout Salad, <i>Miso</i> soup	16
自家製ナムルの野菜ビビンバ VEGETABLE BIBIMBAP Rice, vegetables and special sauce en cocotte Salad, <i>Miso</i> soup	15
和牛のメンチカツ定食 MENCHI KATSU Japanese-style <i>Wagyu</i> rissoles Starter, salad, rice, <i>Miso</i> soup	18
熱々すき焼き SUKIYAKI Typical Japanese dish sautéed with <i>Wagyu</i> Rice, poached egg	20

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

矢澤カレーうどん 20
CURRY UDON
Udon noodles with curry broth and *Wagyu*
White rice, *Tsukemono* pickled vegetables

矢澤牛 ユッケ丼 22
YUKKE DON
Rice with *Wagyu* tartare and a special soy sauce
Salad, appetisers, *Miso* Soup

鶏白湯ラーメン 15
TORI RAMEN
Ramen in chicken broth with chicken *Chasyu* and sweet onion
Rise, *Kimchi*

本日の日替わりランチ 18 - 24
MENU OF THE DAY
Please ask the waiter

A LA CARTE MENU

自家製はくさいキムチ <i>Kimchi Hakusai</i> Spicy, fermented Chinese cabbage	5
ナムル盛り合わせ <i>Mixed namuru</i> Japanese-style marinated seasonal vegetables	8
肉味噌の冷奴 <i>Fresh Tofu with spicy Wagyu ragout</i>	7
グリーンサラダ ゴマダレドレッシング <i>Green salad with sesame seasoning</i>	8
メンチカツ 一個 <i>Wagyu rissole (1 pc)</i>	5
サーロインの手巻き 一貫 <i>Temaki sushi (1 pc)</i>	6
和牛しぐれのポテトサラダ <i>Nostalgic Japanese potatoes with Wagyu</i>	10
季節野菜の鉄板焼き <i>Grilled vegetables</i>	10

矢澤牛のユッケ <i>Yukke</i> <i>Wagyu tartare with special sauce</i>	15
和牛焼肉盛り合わせ <i>Mixed Wagyu grill (120g)</i>	50
味利き和牛 小盛り合わせ <i>Wagyu grill tasting menu (80g)</i>	28
和牛サー ロインの矢澤焼き <i>Yazawa Yaki</i> Two slices of sirloin marinated in a soy and sugar-based sauce, served with a poached egg For 2 people A bold, pervading flavour that melts in the mouth with a sweet and refined taste	40
和牛カルビ <i>Kalbi (100g)</i>	30
和牛ロース <i>Lose (100g)</i>	30