



**JAPANESE BBQ**

## **YAZAWA**

### **A JOURNEY THROUGH TASTE**

We believe that the excellence of a menu is first and foremost an experience, a discovery, a sensorial journey that brings flavor to a new dimension.

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

We serve only the prime cuts of Wagyu Kuroge beef. Bred exclusively in Japan according to centuries-old traditions, it reaches grade A5. The level of perfection.

## **WAGYU BEEF**

### **AN INCREDIBLE STORY 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 first with the eyes and then with 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” and sweet, full and spicy aromas wafting from the grill.

## **UMAMI**

### **THE DISCOVERY OF THE FIFTH TASTE**

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

# LUNCH MENU

- 和牛焼肉定食 45  
*YAKINIKU*  
Mixed cuts of Wagyu (100g) and vegetables for table grilling  
Accompanied by Kimchi, steamed rice and Miso soup
- すき焼き定食 30  
*SUKIYAKI*  
Pot dish with Wagyu, vegetables, and tofu in soy-based sauce  
Accompanied by starters, steamed rice and poached egg  
LIMITED DAILY AVAILABILITY
- 和牛しょうが焼き定食 32  
*WAGYU SHOGAYAKI*  
Slices of Wagyu sautéed with onions in soy and ginger sauce  
Accompanied by starters, salad, steamed rice and Miso soup  
LIMITED DAILY AVAILABILITY
- 豚しょうが焼き定食 19  
*BUTA SHOGAYAKI*  
Slices of pork sautéed with onions in soy and ginger sauce  
Accompanied by starters, salad, steamed rice and Miso soup
- 和牛つけ麺定食 28  
*WAGYU TSUKEMEN*  
Ramen served with a separate bowl of concentrated,  
slightly spicy broth made from chicken and fish, enriched with soy sauce,  
served with Wagyu, poached eggs and steamed rice
- 和牛ユッケ丼定食 26  
*YUKKE DON*  
Steamed rice with Wagyu tartare and egg yolk in soy-based sauce  
Accompanied by starters, salad and Miso soup

メンチカツ定食 26  
*MENCHI KATSU*  
Japanese deep fried Wagyu meatloaf  
Accompanied by starters, salad, steamed rice and Miso soup

和牛カルビチゲ定食 24  
*KALBI JJIGAE*  
Spicy soup with Wagyu, Kimchi, egg, vegetables, and Tofu  
Accompanied by steamed rice

和牛肉うどん定食 24  
*NIKU UDON*  
Udon noodles in broth with Wagyu stew, poached egg, and spring onions  
Accompanied by bowl of rice “Maze Gohna” and Tsukemono

ビビンバ定食 24  
*BIBIMBAP*  
Crispy rice in a hot pot with mixed vegetables and Kimchi  
Accompanied by salad and Miso soup

和牛カレーうどん定食 24  
*CURRY UDON*  
Udon noodles in curry broth with Wagyu, onion, and green onions  
Accompanied by steamed rice and Tsukemono

アメリカ産 和牛ハラミ味噌カツ丼定食 23  
*MISOKATSU DON*  
Rice with breaded American Wagyu skirt steak  
cutlet served with rich miso sauce.  
Accompanied by poached egg and Miso soup

矢澤カレーライス定食 22  
*CURRY RICE*

Steamed rice with Wagyu ragout in Japanese curry spices  
Accompanied by salad and Miso soup

カレートッピング Of your choice with:

US 和牛ハラミカツ AMERICAN WAGYU ENTRANA CUTTLET 19

ホタテフライ DEEP FRIED SCALLOPS 3 PIECES 11

メンチカツ DEEP FRIED WAGYU MEATLOAF 1 PIECE 8

和牛コロッケ POTATO CROQUETTES WITH WAGYU 1 PIECE 8

ネギ塩マグロ鉄火丼定食 23  
*NEGISHIO MAGRO DON*

Steamed rice with marinated red tuna slices in Shio Koji sauce with green onions, ginger  
Accompanied by Tsukemono and Miso soup

豚キムチ定食 19  
*BUTA KIMCHI*

Slices of pork belly sautéed with spicy fermented Chinese cabbage  
Accompanied by starters, steamed rice and Miso soup

季節のラーメン定食 18 - 28  
*SEASONAL RAMEN*

Please ask the waiter  
or scan the QR CODE

週替わりランチ 22 - 32  
*WEEKLY LUNCH*

Please ask the waiter  
or scan the QR CODE



日本に一時帰国した時の楽しみの一つに、焼肉を食べに行くというのがあります。

僕たち日本人が思う理想の焼肉！  
それをそのままコース仕立てに致しました。

お決まりのキムチ、ナムルにサラダ、少し贅沢に特製のタレに合えられたユッケから始まり、  
たっぷりのお肉たちを塩だれや醤油だれに絡めて焼いたあと、間髪入れず豪快にごはんをかきこむ。  
メのカレーライスで胃袋の隅まで優越感で満たしたあとは  
今夜の余韻に浸りながら、食事の後の綺麗になったテーブルに残る最後の香りまでをも楽しむ！

これが僕の理想の焼肉の在り方です。

焼肉は、僕たち日本人にとって特別な食事の一つであり、その楽しみは言葉にし尽くしがたいものがあります。

As a long-term resident of Italy,  
I always look forward to returning to Japan, where my first stop  
is invariably Yakiniku  
a nostalgic feast reminiscent of childhood.

We commence with a cold beer, followed by kimchi, namul,  
and salad. Sometimes, we treat ourselves to yukke,  
a visually appealing dish that melts in the mouth and bursts  
with umami.

The core of the yakiniku experience is next:  
salted beef tongue with homemade onion sauce,  
then classic cuts like kalbi and losu,  
savored with salt and soy sauce alongside fragrant grilled meat.  
We save room for the finale Wagyu curry rice, sweet and gently  
spiced, a fulfilling end to the meal.

With the table cleared and the lingering scent of grilled meat  
fading, we're left with a poignant sense of satisfaction.

We conclude with a choice of sorbet or ice cream, a refreshing  
finish to my ideal yakiniku meal

A special tradition that  
transcends words and warmly welcomes us back home.

# TASTING MENU CLASSIC

## 110 EURO

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### 前菜

#### STARTERS

やみつき和牛ユッケ

Wagyu tartare

自家製キムチとナムルの盛り合わせ  
Spicy fermented chinese cabbage Kimchi  
and Namuru marinated mixed vegetables

矢澤サラダ

Yazawa salad

### 焼肉

#### YAKINIKU

Japanese style Wagyu grilled Wagyu

塩焼肉

Assortment of daily thin cuts of Wagyu  
marinated with salt and sesame oil

タレ焼肉

Assortment of daily thin cuts of Wagyu  
marinate with Yazawa special sauce



#### SHIME

矢澤カレーライス

Steamed rice with Wagyu ragout spiced with Japanese curry

### 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 or Matcha ice cream

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最高級 国産 A5 ランクの黒毛和牛

信頼できる生産者さんを介し仕入れた、その美味しさを世界中へ発信し始めて幾星霜。

我々、焼肉矢澤の真骨頂を味わって頂けるのがこの焼肉 YAZAWA コースです。

饗する焼肉は全て A5 ランク黒毛和牛の選りすぐりの希少部位。

日本から真空直送空輸で冷蔵のまま運ばれたこの和牛は熟練の職人が全てを店舗で手切りでカットしています。

700kg の黒毛和牛一頭から取れる希少部位は数 kg 程度。

それまでの焼肉業界へ希少部位という概念を広めたパイオニアである我々がここミラノでもそのスタイルを皆様へお届けします。

焼肉の醍醐味とは

目の前で焼きたての肉を、香りと共に熱々のまま口に運ぶその瞬間にあります。

臨場感はそのままだ、矢澤クオリティで仕事を成された最高級の黒毛和牛と共に特別な焼肉の晩餐をお楽しみください。

For years,

we've sourced the finest A5 Japanese Wagyu beef directly from trusted breeders, sharing its exquisite taste globally.

At Yakiniku YAZAWA, we take pride in offering these premium meats.

Each piece of Wagyu, vacuum-sealed and chilled from Japan, is hand-cut by our artisans.

These rare cuts from 700 kg Wagyu beasts are precious and scarce.

We're proud to introduce Milan to the distinctiveness of rare Wagyu cuts.

Starting with appetizers to whet your appetite, we then move to the grill, where each cut is simply seasoned to highlight Wagyu's natural flavors.

The meal progresses with marbled meat in Sukiyaki style, rich in unsaturated fats, a melt-in-the-mouth experience to be enjoyed with a soft onsen egg.

For the main attraction,

we present rare cuts in our secret YAZAWA sauce, promising a harmonious blend with the succulent meat, perfect with steaming rice.

Join us for an authentic taste of Japan with the finest Wagyu beef, crafted in the YAZAWA tradition.



TASTING MENU  
YAZAWA

150 EURO

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先付け

SAKIZUKE

季節の小前菜 盛り合わせ

Five mixed seasonal starters  
representative of the traditional Japanese style

焼肉

YAKINIKU

Japanese style Wagyu grilled Wagyu

塩焼肉

Assortment of daily thin cuts of Wagyu  
marinated with salt and sesame oil

矢澤焼き

Sir Loin of Wagyu marinated with Warishita sauce  
served with traditional Sukiyaki style poached egg

タレ焼肉

Assortment of daily thin cuts of Wagyu  
marinate with Yazawa special sauce



SHIME

肉うどん

Udon noodles in broth with Wagyu stew,  
poached egg and spring onions

甘味

DESSERT

デザートの盛り合わせ

Mixed desserts

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## 会席料理と懐石料理

解釈の仕方は数あれど、その本質はどちらも旬の素材から四季を感じ、それを口にすることで食すことへの感謝と敬意を払いながら日常の中に慎ましく存在する喜びや、楽しみを大切な人と分かち合い慈しむこと。

それが、侘び寂びであり、それこそが KAISEKI の心だと我々、矢澤は考えます。

## その KAISEKI の心に

黒毛和牛と日本料理という日本が誇る二つの素晴らしい食文化を組み合わせ

贅沢な和牛 KAISEKI コースで日本の食文化のエッセンスを思う存分味わってください。

今宵の宴に矢澤 Milano を選んで頂いた皆様へ

日本の食文化の多様性をお伝えすると共に大切な人と過ごす、その大切なひと時が

かけがえのない思い出へと昇華されていく

そのお手伝いをさせて頂ければ幸いです。

The logo for Yazawa Beef is a large, stylized diamond shape with a thick, light-colored border. Inside the diamond, the words "Yazawa Beef" are written in a clean, sans-serif font. The diamond is centered on the page and overlaps with the text above and below it.

Yazawa Beef

Kaiseki and Japanese haute cuisine celebrate seasonal ingredients, reflecting respect for nature and shared joys with loved ones

this is the wabi-sabi spirit at YAZAWA.

Our Wagyu Kaiseki showcases the essence of Japanese culinary tradition.

Start with flavorful Wagyu appetizers, followed by Wagyu nigiri, and explore the sweet, tender cuts of Wagyu with a simple seasoning.

The meal peaks with the sirloin, presented sukiyaki style.

Conclude with selected cuts in our secret sauce

and a seasonal fruit dessert.

At YAZAWA Milan, we aim to turn your meal into an enduring memory.

TASTING MENU  
KAISEKI

190 EURO

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前菜

STARTERS

和牛と旬野菜の季節前菜  
Wagyu starters with seasonal vegetables

寿司

SUSHI

和牛寿司盛り合わせ  
Mixed Wagyu sushi of the day

焼肉

YAKINIKU

Japanese style Wagyu grilled Wagyu

厚切り部位 塩焼肉  
Wagyu steak of the day  
served with Wasabi and Negi Tare

矢澤焼き

Sir Loin of Wagyu marinated with Warishita sauce  
served with traditional Sukiyaki style poached egg

特選部位 秘伝のもみだれ  
Assortment of daily thin cuts of Wagyu  
marinate with Yazawa special sauce

御汁

LAST DISH

季節野菜と麦味噌の味噌汁  
Miso barley soup and seasonal vegetables

甘味

DESSERT

季節のデザート  
Seasonal dessert

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# A LA CARTE MENU

## 前菜 和牛

### WAGYU STARTERS

- 和牛ユッケ 18  
*YUKKE*  
Hand-cut Wagyu crudité served with our special Yawaza sauce
- 和牛コロッケ 18  
*JAPANESE CROQUETTES*  
Potato croquettes filled with succulent Wagyu
- 和牛メンチカツ 16  
*MENCHI*  
Japanese deep fried Wagyu meatloaf
- 和牛肉どうふ 16  
*WAGYU NIKU TOFU*  
Tender Kinugoshi tofu and Wagyu beef with green onions, a delicate embrace of flavors

## 前菜 魚

### SEAFOOD STARTERS

- ホタテフライ 19  
*HOTATE FRY*  
Japanese deep fried scallops with egg tartar sauce
- マグロマヨキムチ 17  
*TUNA MAYO KIMCHI*  
A enveloping, delicately spicy, and creamy dish of tuna and avocado with pine nuts wrapped in cabbage kimchi
- タコのピリ辛 13  
*TAKO NO PIRIKARA*  
A spicy and appetizing dish with tender octopus, crunchy celery, and radish, maintaining freshness and crispness

## 前菜 野菜

### VEGETABLE STARTERS

ナムル盛り合わせ 13  
*NAMURU*

An assortment of Namul is a selection of Korean dishes consisting of lightly seasoned and marinated mixed vegetables, all treated to maintain their natural crispness.

Each vegetable is prepared separately with seasonings such as sesame oil and salt. This dish is also served as an ideal side or as part of a larger meal.

自家製白菜キムチ 11  
*KIMCHI*

Homemade Kimchi with Chinese cabbage is a traditional Korean dish prepared by fermenting Chinese cabbage with a mixture of spices, salt, garlic, ginger, and other vegetables. This fermentation process gives kimchi its characteristic spicy and sour taste, as well as making it rich in health-beneficial probiotics

矢澤サラダ 11  
*YAZAWA SALAD*

Salad of julienned cabbage, lettuce and fine nori seaweed served with a special sauce of white sesame seeds and soy

ポテトサラダ 11  
*POTATO SALAD*

Simple mashed potatoes, enhanced with a special egg-based tartar sauce with crispy bacon on top

ナスの揚げ浸し 11  
*AGEBIDASHI*

Eggplants fried then marinated in an aromatic Japanese-style broth, combining crispness with delicate flavors

季節野菜のおひたし 11  
*OHITASHI*

Seasonal vegetables delicately marinated in a refined soy sauce, enhancing natural flavors with a touch of Japanese elegance.

季節の肴 10 - 15  
*TSUMAMI OF SEASON*

Please ask the waiter

季節野菜のロースト 矢澤特製ダレ 10 - 15  
*ROASTED VEGETABLES YAZAWA STYLE*

Seasonal vegetables roasted in an exclusive Yazawa sauce, a meeting of flavors that celebrates culinary art

## 和牛寿司

### WAGYU SUSHI



和牛寿司 盛り合わせ  
*MIXED WAGYU SUSHI*  
Wagyu nigiri sushi, 6 types

100

和牛サーロインの握り

*SUSHI SIR LOIN*

Wagyu Sirloin Sushi Nigiri 4 pieces

28

和牛太巻き

*FUTOMAKI*

Futomaki of Wagyu strips cooked with egg omelette

26

和牛ユッケ細巻き

*HOSOMAKI*

Hosomaki with Wagyu tartare and chopped salted Daikon

24

## 焼肉

### WAGYU YAKINIKU



和牛焼肉盛り合わせ 120g  
Daily assortment of Wagyu  
120g

60



和牛焼肉盛り合わせ 180g  
Daily assortment of Wagyu  
180g

90



矢澤焼き 1枚 / 一人  
*YAZAWA YAKI*  
Slice of sirloin marinated in sauce  
Sukiyaki (made from soy and sugar)  
served with poached egg  
For one person

26

## 厚切り希少部位

### THICK CUTS

AS AVAILABLE

アメリカ産 和牛フィレ 120g 37  
*US WAGYU FILLET*

アメリカ産 和牛シャトーブリアン 120g 47  
*US WAGYU CHATEAUBRIAND*  
Fillet heart

国産黒毛和牛 A5 フィレ 120g 56  
*KUROGE WAGYU A5 FILLET*

国産黒毛和牛 A5 シャトーブリアン 120g 70  
*KUROGE WAGYU A5 CHATEAUBRIAND*  
Fillet heart

## タン / ハラミ

### OTHER CUTS

LIMITED DAILY AVAILABILITY (100g)

アメリカ産 和牛ハラミ 29  
*US WAGYU HARAMI*  
Entraña American Wagyu

牛タン塩 23  
*VEAL TONGUE*  
Thinly sliced beef tongue


厚切り牛タン塩 31  
*VEAL TONGUE PRIME CUT*  
Prime cut beef tongue, thickly sliced, succulent and tender

# 单品稀少部位

## WAGYU CUTS

AS AVAILABLE (100g)

WELL-MARBLED PARTS



トモ三角 TOMO SANKAKU	50
ミスジ MISUJI	50
ザブトン ZABUTON	50
リブ芯 RIB SHIN	50
イチボ ICHIBO	50
シンシン SHIN SHIN	50
ナカニク NAKANIKU	50
サンカク SANKAKU	50
ランプ RUMP	50
トウガラシ TOGARASHI	50
ランボソ RUMBOSO	50

LEAN PARTS



## メの逸品

### RICE

和牛ちらし寿司 <i>WAGYU CHIRASHI</i> Wagyu chirashi served with vegetables and egg omelette Tamagoyaki	28
和牛丼 <i>WAGYU DON</i> Steamed rice with stewed Wagyu strips and onions, served with poached egg	28
牛トロ丼 <i>GYUTORO DON</i> Steamed rice with raw minced Wagyu beef, ginger, Nori seaweed and special soy sauce	26
ビビンバ <i>BIBIMBAP</i> Crispy steamed rice in a hot pot with mixed vegetables, Wagyu, Kimchi, and egg.	24
ネギ塩マグロ鉄火丼 <i>NEGISHIO MAGURO DON</i> Steamed rice with prized red tuna delicately flavored with salt koji, dressed with a spring onion and ginger sauce	23
カレーライス <i>CURRY RICE</i> Steamed rice with Wagyu ragout in Japanese-style curry	22
白米 <i>STEAMED RICE</i>	5

## メの逸品

### SOUP/NOODLE

- カルビチゲスープ 24  
*KALBI JJIGAE*  
Spicy soup with Wagyu,  
Kimchi, egg, vegetables, and Tofu
- カレーうどん 24  
*CURRY UDON*  
Curry Udon noodles enriched with Wagyu,  
wrapped in the intense aroma of bonito broth
- 肉うどん 24  
*NIKU UDON*  
Udon noodles in broth with Wagyu stew, poached egg, and spring onions
- 和牛つけ麺 28  
*WAGYU TSUKEMEN*  
Ramen served with a separate bowl of concentrated, flavorful broth for dipping.  
The slightly spicy broth is made from chicken and fish,  
enriched with soy sauce, served with Wagyu and poached eggs
- 醤油ラーメン 19  
*SHOYU RAMEN*  
Soy-based broth ramen with pork belly,  
marinated hard-boiled egg, bamboo, and spring onion
- 季節のラーメン 18 - 30  
*SEASONAL RAMEN*  
Please ask the waiter  
or scan the QR CODE
- 味噌汁 5  
*MISO SOUP*



For any information on the presence of substances that can cause allergies and intolerances, it is possible to consult the specific documentation that will be provided, upon request, by the staff on duty. However, it is not possible to guarantee the absence of allergens due to possible cross-contamination.

