

麿皮

EST. 1967
TOKYO - LONDON

ARAGAWA



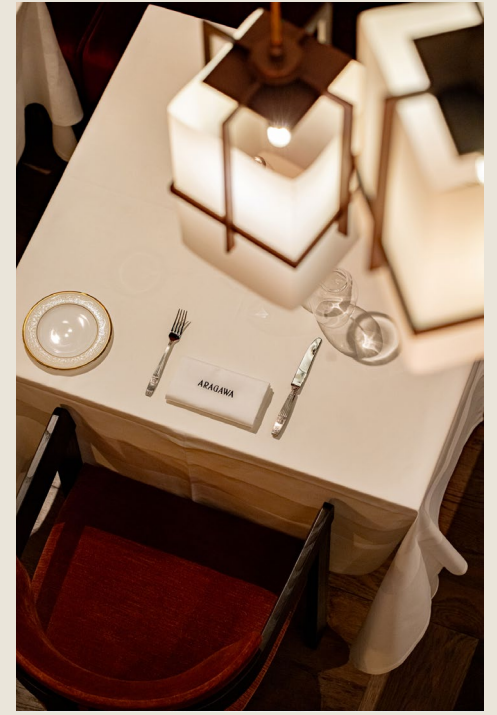
ARAGAWA

ARAGAWA, THE ESTEEMED JAPANESE STEAK SPECIALIST, ORIGINALLY OPENED IN TOKYO IN 1967. CELEBRATED FOR ITS UNIQUE TAJIMA HEIFER BEEF, A RARITY BEYOND JAPAN.

FROM FRONT-ROW DINING OFFERING A THEATRICAL VIEW AT THE STEAK MASTER'S, KAZUO IMAYOSHI WORK, TO AN ENTIRELY EXCLUSIVE PRIVATE DINING ROOM WITH INTIMATE SEATING FOR UP TO 14 GUESTS.

ARAGAWA OFFERS YOU A WORLD-CLASS PERSONALISED DINING EXPERIENCE IN A TRULY SUMPTUOUS SETTING.





THE CUISINE

AT ARAGAWA, CULINARY ARTISTRY IS DIRECTED BY HEAD CHEF FUMIYA KASE ALONG WITH THE 'STEAK MASTER', KAZUO IMAYOSHI. COMMITTED TO BRINGING THE UTMOST QUALITY INGREDIENTS, PARTICULARLY HIGHLIGHTING THE NATURAL FLAVOURS OF THE FINEST TAJIMA BEEF, ARAGAWA INVITES YOU TO AN EXCLUSIVE REALM, PROMISING AN EXCEPTIONAL DINING EXPERIENCE.







THE TAJIMA BEEF

ARAGAWA'S TAJIMA BEEF COMES FROM THE FINEST HEIFER CATTLE RAISED UNDER THE WATCHFUL EYES OF JAPAN'S LEADING PRODUCERS. THESE CATTLE HAVE BEEN SPECIALLY SELECTED AND AGED UP TO 56 MONTHS, SHOWCASING THE QUALITY AND PEDIGREE OF THE FINEST TAJIMA BEEF ONLY AVAILABLE IN ARAGAWA TOKYO AND LONDON.

THE RESTAURANT

OFFERING AN EXCLUSIVE DINING SETTING FOR 30 GUESTS, ARAGAWA
CREATES AN INTIMATE EXPERIENCE IN A DISCREET YET LAVISH SPACE.
TAILORED TO ACCOMMODATE THE VARIED GUEST EXPECTATIONS,

WITH MOST TABLES PROVIDING A CAPTIVATING VIEW OF THE STEAK
MASTER AS HE EXPERTLY PREPARES THEM IN THE KILN. ARAGAWA
PROVIDES A TRULY DISTINCT AND PERSONALISED DINING
ENCOUNTER FOR EVERY GUEST.





THE STEAK MASTER

THE RESTAURANT HAS MAINTAINED ITS TRADITIONAL CULINARY DISCIPLINE OF PRODUCING THE FINEST TAJIMA STEAKS FOR MORE THAN 50 YEARS. THE METHOD INVOLVES BROILING THE STEAKS ON METAL SKEWERS OVER BINCHOTAN CHARCOAL IN A SPECIALLY BUILT KILN.

SEASONING ONLY WITH SALT & PEPPER AND SERVING WITH SEASONAL INGREDIENTS. MAINTAINING THIS NATURAL PROCESS RELIES ONLY ON THE EXPERTISE OF THE STEAK MASTER.





PRIVATE DINING ROOM

ARAGAWA OFFERS AN EXCLUSIVE OPTION OF PRIVATE DINING, PROVIDING AN ELEGANT AND EXQUISITE DINING SPACE. IDEAL FOR HOSTING UNFORGETTABLE OCCASIONS WITH EXCLUSIVE ACCESS TO THE ENTIRE FLOOR. THE PRIVATE DINING ROOM IS LOCATED ON THE GROUND FLOOR AND IS SEPARATED FROM THE MAIN RESTAURANT.

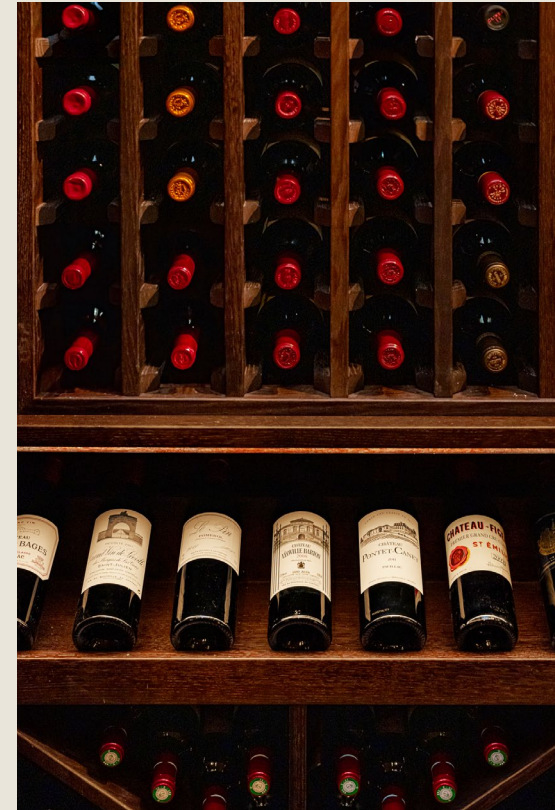
IT CAN ACCOMMODATE UP TO 14 GUESTS AND OFFERS A BESPOKE MENU PERSONALISED TO YOUR TASTE AND BUDGET WITH CUSTOMISABLE MENU FEATURING YOUR COMPANY LOGO OR CELEBRATION MESSAGE. ARAGAWA WOULD OFFER YOU YOUR OWN DEDICATED TEAM OF STAFF MEMBERS TO ENSURE A MEMORABLE AND UNIQUELY CRAFTED EXPERIENCE.



THE WINES

ARAGAWA TAKES PRIDE IN OFFERING A THOUGHTFULLY SELECTED RANGE OF WINES FROM RENOWNED REGIONS SUCH AS CHAMPAGNE, BORDEAUX, BURGUNDY AND OTHERS.

THE TEAM SOURCE ONLY THE HIGHEST QUALITY WINES AND VINTAGES FROM TRUSTED AND REPUTABLE SUPPLIERS. WHETHER YOU ARE A SEASONED WINE ENTHUSIAST OR SIMPLY CURIOUS, ARAGAWA IS CONFIDENT YOU WILL DISCOVER SOMETHING EXCEPTIONAL WITHIN THEIR CURATED COLLECTION, INCLUDING RARE CUVÉES AND OLD VINTAGES.



STARTERS

BREAD FROM THE KILN

NOVA CAVIAR 50G

OSCIETRA CAVIAR 50G

SERVED WITH QUAIL EGG, PICKLED SHALLOTS, BUNS

SLICED DUCK BREAST

SALTY, FINE GRAS, TRUFFLE

DRUNKEN SCALLOPS

MARINATED IN SAKE, MUSHROOMS, ROASTED HAZELNUTS

BOUILLABaisse

LOBSTER, SCALLOP, FISH, PAPRIKA, SAFFRON

BEEF TARTARE

TAJIMA BEEF, RED PRAWN, CHAMFORD AND BALSAMIC GLAZE

CONSUMMÉ

MADE FROM TAJIMA BEEF

Please notify your waiter if you have any allergies | A discretionary 15% service charge will be added to your bill.

STEAK

FROM OUR KILN

ALL OUR STEAKS ARE FROM HIGH QUALITY TAJIMA BEEF AND SEASONED ONLY USING SALT AND PEPPER.
ALL STEAKS ARE INTENDED FOR TWO TO SHARE.

TAJIMA BEEF

SIRLOIN, OKAZAKI FARM, 44 MONTHS, 400G

SIRLOIN, YAMAGAMI FARM, 38 MONTHS 400G

ICHIBO, YAMAGAMI FARM, 38 MONTHS 400G

RUMP YAMAGAMI FARM, 38 MONTHS 400G

ALL STEAKS CAN BE COOKED TO YOUR PREFERRED TASTE
WE OFFER 10 DIFFERENT COOKING TEMPERATURES

[VR]VERY RARE | [R]RARE | [MR]MEDIUM RARE TO RARE | [M]MEDIUM RARE
[MMR]MEDIUM TO MEDIUM RARE | [M]MEDIUM | [MMW]MEDIUM TO MEDIUM WELL
[MW]MEDIUM WELL | [WD]WELL DONE | [VWD]VERY WELL DONE

SHELLFISH

WHOLE SCOTTISH LOBSTER
GRILLED LOBSTER, SERVED WITH

VEGETARIAN

CAULIFLOWER GRATIN
VEGAN CHEESE, SMOKY PANKO BREAD CRUMBS

Please notify your waiter if you have any allergies | A discretionary 15% service charge will be added to your bill.



ARAGAWA DESIGN

DESIGNED BY DALE ATKINSON FROM ROSENDALE DESIGN, ARAGAWA BOASTS EVIDENT DEDICATION TO TRADITIONAL ARCHITECTURE AND BESPOKE DESIGN WITH THE EMPHASIS ON METICULOUS DETAILING.

AFRODITI HAS DESIGNED ONE OF THE MOST UNCONVENTIONAL IDENTITIES BRINGING THE JAPANESE HERITAGE IN THE MATERIALITY AND CREATING BRAND ELEMENTS THAT COMMUNICATE THE RICH HISTORY OF THE RESTAURANT.

FEATURING THE RENOWNED RYUSEN HAMONO KNIVES, ALONG WITH NORITAKE TABLEWARE AND HANDMADE RIEDEL WINE GLASSES WITH KANAZAWA'S GOLD LEAF CRAFTSMANSHIP.

CONTACT

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