

OMAKASE

7-course tasting menu	189
I Tuna Tataki with Kanzuri radish, ponzu and nori vinaigrette	
II Crispy green asparagus crumbed with Japanese rice crackers, chilli and lemon	
III Silken tofu with kaiso salad and wasabi mayonnaise	
IV Selection of sushi and sashimi served with akadashi miso	
V Crispy Kanzuri shrimps	
VI Kagero Wagyu beef steak	
VII Megu dessert selection	



TETSUJIRO OGATA
Head Chef

MEGU SIGNATURE

RIVER STONE GRILL

«Kagero Yaki» Beef Wagyu on Fuji-san lava stone

Grilled Kuwayaki style with salt, pepper, mixed herbs, fresh wasabi and soy reduction

Sirloin steak	135
Tenderloin	148
Wagyu Châteaubriand	240

APPETIZERS

Salmon carpaccio with cauliflower grapefruit and yuzu pepper dressing	24
Tempura of seasonal vegetables, shrimps with tempura sauce and matcha salt	18 24
Crispy green asparagus crumbed with Japanese rice crackers, chilli and lemon	28
Carpaccio of yellowtail with Kanzuri dressing	28
TUNA TATAKI MARINATED WITH TRUFFLE SOY SAUCE	32
Carpaccio of Wagyu beef with fresh basil and sesame emulsion <i>with truffle</i>	38 54
Wagyu Tsukune	53
Diced yellowfin tuna marinated in soy accompanied with an avocado mousse and Belper Knolle	36
Crispy Kanzuri shrimps	24

SALADS & SOUPS

Chef's mixed green salad with Megu dressing	19
Akadashi miso	14
SILKEN TOFU WITH KAISO SALAD AND WASABI MAYONNAISE	32
Crab salad with yuzu dressing	40
Spicy tuna salad	32

MAIN COURSES

Yakisoba noodles with vegetables	28
NAMBAN CHICKEN WITH JAPANESE TARTARE SAUCE	42
Sukiyaki Wagyu beef stew served with vegetables and poached egg	85
Silver Cod marinated in Saikyo miso with lotus root	56
Chicken Teriyaki with chicken meatball, fried wings and marinated egg, served with Teriyaki sauce	48
Grilled salmon with Teriyaki, cauliflower purée and vegetarian onion sauce	58
Eggplant with miso	32
Fried scallops with potato, miso purée and Périgord truffle	42
Marinated rack of lamb with whisky soy sauce and carrot purée	65

SIDES

Vegetable fried rice	14
Shrimp fried rice	28
Chicken fried rice	24
Sauteed Japanese mushrooms	18
Spinach with sesame – warm or cold	14

À LA CARTE

SUSHI & SASHIMI

Tuna	7
Tuna marinated with soy	7
Tuna Chutoro	11
Tuna Otoro	16
Salmon	8
Salmon caviar	9
Yellowtail	6
Sole	10
Mackerel	6
Freshwater eel	12
Scallops	6
Snow crab	11
Shrimp	8
Tamago Omelette	7
Goose foie gras	20
Squid	7
Seabass	8
Tuna marinated with soy and black truffle	10
Seared salmon belly	9
Osetra caviar	44
Wagyu with yuzu pepper	16

À LA CARTE

MAKI

Avocado and cucumber	10
Seasonal vegetables	16
Freshwater eel and avocado	22
Salmon and avocado	16
Tuna and avocado	20
Spicy tuna	22
Spicy salmon	21
California roll	20
Spicy California roll	23
Crispy shrimp	19
Crispy crab roll	33
Crunchy Unagi eel	22
Wagyu beef	39
Chef's selection (21 pcs)	75
Sashimi platter (12 pcs)	62
Chirashi sushi (12 pcs)	58

