



JAPANESE SAGA BEEF

Seen as the Rolls-Royce of beef, Saga-gyu is known throughout Japan for its unique, marbled appearance and its incredible taste.

It is believed to be the official Wagyu of the Imperial Family and along with Kobe and Matsuzaka, is known as one of the so-called 'three supreme beefs of Japan'.

It is both extremely prestigious, expensive and is revered by connoisseurs around the world.

Discover a unique culinary experience with the succulent, rich flavour and extraordinary tenderness of Japanese Saga beef.

TAPASAKE'S SIGNATURE SAGA BEEF MENU

HENNESSEY XO FLAMBÉ SAGA WAGYU STRIP LOIN

Mushroom medley on hot rock, served with truffle teriyaki sauce

\$165 per 100g

BEEF STRIPLOIN HOT ROCK

Served with ponzu sauce, onion sesame sauce, spring onion, daikon, ginger

CHAR-GRILLED STRIP LOIN

Green apple, tozasu butter sauce

TEPPANYAKI GRILLED STRIP LOIN

Sweet potato, truffle teriyaki sauce

OVEN-ROASTED STRIP LOIN

Sweet anticucho sauce, served in a hoba leaf

\$130 per 100g

All prices are in US Dollars and are subject to 10% service charge and applicable GST.

*** Kindly ask your waiter for suggestions and side dishes ***