

WAGYU JAPANESE RESERVE GOURMET EXPERIENCE

Immerse yourself in an exceptional culinary experience with the exclusive Japanese Beef Reserve menu at Tora. Savor the finest selections of Japanese beef, specially chosen for true connoisseurs of haute cuisine and authentic Japanese flavors.

Each cut is carefully curated to offer a unique gourmet experience, where every bite showcases the excellence of Japanese gastronomy.

FIRST COURSE **Duo Tartare (for sharing)**

An exquisite appetizer featuring Bluefin tuna and Ora King salmon tartare, served with crispy rice, black caviar, and a citrus touch of mandarin and lime.

SECOND COURSE **Takamori Wagyu**

Renowned for its unique flavor, enhanced by a sake-fed diet.

70g Ribeye from sake-fed cattle, offering a distinctive taste and exceptionally juicy texture.

THIRD COURSE **Omi Wagyu**

A legendary beef with over 400 years of history.

70g New York cut of Japan's oldest and most revered beef, celebrated for its perfect marbling and imperial heritage.

FOURTH COURSE **Kobe Inferno**

A symbol of luxury and perfection.

70g Kobe Tajima Beef fillet, flambéed tableside with Japanese whisky, enhancing its flavor with deep notes and a subtle smokiness.

FIFTH COURSE **Black to the Future**

Flourless Valrhona chocolate cake, adorned with 14k gold flakes and served with artisanal vanilla ice cream—the perfect finale to this luxurious experience.