



NIGIRI. GRILL. WINE.

BĀKKŌ

MENU OMAKASE

APPETISER

Edamame / Grilled Kimchi

RAW BITES

Oysters / Beurre Blanc

Gilda / Sashimi / Trout

HOT DISH

Gyoza / Stew / Egg yolk

ITAMAE'S NIGIRI

10 nigiri - Natsu Matsuri -

KATSU

Sando / Iberian pork rib

GRILL

Angus Lower Loin / Grilled

DESSERT

Seasonal dessert

- 98 -

Add caviar to the menu (15g) - 35 -

*Upgrade: Wagyu Pampeana Lower Loin - 30 -

(Min. 2 people. Price per person)

NIGIRI

Domae style, nigiri where the fish takes centre stage. We use seasonal Koshihikari rice – from Toyama in spring and summer for its sweetness – seasoned with our own vinegar made at BĀKKŌ using water, koji and sugar, and fermented for two months. The fish arrives fresh or has undergone traditional ageing processes that bring out its umami and texture.

GRILL

Sumiya-ki-style robata grill with height adjustment, just like a traditional rotisserie. The binchotan charcoal from Kyushu reaches 800 °C and imparts a seal and aroma that are impossible to replicate.

WINES

Over 400 national and international wines. Burgundy takes centre stage, as it deserves.

ITAMAE SPECIAL

NIGIRI COLLECTION - 39 -

Beef / Charcoal / Scallops

Toro Tuna / Akami Tuna

Eel / Kyuri

Wagyu

OFF - MENU DISHES

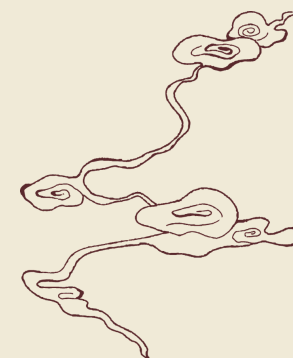
Gunkan / Japanese Uni - 18 -

Gunkan / Large Red Prawn - 16 -

Temaki / Akami Tuna / Egg - 16 -

Temaki / Toro Tuna / Eel - 18 -

Nigiri / Toro Tuna / Marrow / Caviar - 16 -



NIGIRIS. BRASA. VINOS.

BĀKKŌ