

# 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.



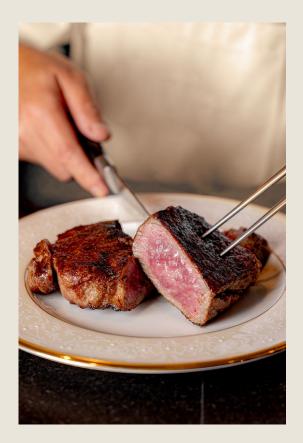






# THE CUISINE

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.

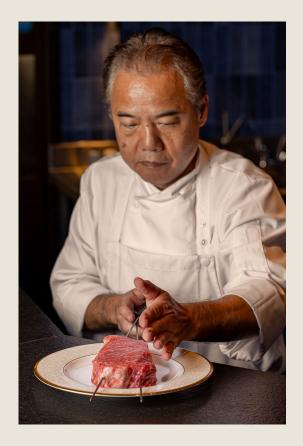




# THE STEAK MASTER

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.







#### 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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