
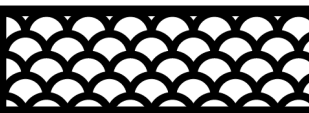
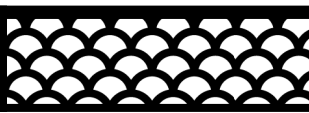


<p>FN fiO NQ) %</p>	<p>The first animals born and raised of this special breed in Portugal</p>	
<p>With great joy Gojuu announces its new Partnership with 1543 Wagyu. 1543 Wagyu is a brand created by four 100% Wa Gyu local cattle raisers, who adopted in their name the year the Portuguese first arrived in Japan. The breed was introduced in Portugal in 2015, requiring a very particular feeding and handling to reach the perfect marbling of the meat. This perfect marbling is our common joint goal, but until it is ultimately reached - and it will be - a high quality meat can already be enjoyed at Gojuu.</p>		

<h2>Wa Gyu Teishoku</h2> <p>(available only at lunch on weekdays, other than holidays)</p>					
<p>100% meat hamburgers (110g each) Includes rice, salad, soup and Japanese pickles</p>	<table border="1"> <tr> <td>20,00 € (1 unit)</td> <td rowspan="2" style="border: none;">/</td> <td>25,50 € (2 units)</td> </tr> </table>		20,00 € (1 unit)	/	25,50 € (2 units)
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<h2>STARTER</h2>		
<p>Wa Gyu and Oysters Tartar (2 units)</p>	<p>18,00 €</p>	

<h2>YAKIMONOS</h2> <p>GRILLED DISHES</p>		
<p>Wa Gyu grilled w/ salt blossom - 150g</p>	<p>31,50 €</p>	
<p>Wa Gyu misoyaki - 150g <i>Wa Gyu beef w/ miso</i></p>	<p>37,00 €</p>	
<p>Wa Gyu Grilled T-Bone - 700g w/ salt blossom for two guests</p>	<p>68,50 €</p>	

<h2>NABEMONOS</h2> <p>Served and prepared at the table STEWED/ BOILED DISHES</p>		
<p>Wa gyu Sukiyaki - 150g  Selected vegetables stew in soy and saké sauces w/ thin slices of wa gyu</p>	<p>90,00 €</p>	
<p>Shabu Shabu de wa gyu - 150g Japanese fondue w/ thin slices of wa gyu and vegetables, boiled in a broth and served with sauces</p>	<p>90,00 €</p>	

C A R N E B L A C K W A G Y U
 RAÇA BOVINA JAPONESA