



MEGU

Modern Japanese Cuisine

MEGU is pleased to offer you our PRIX FIX menus. All of our dishes were picked to highlight our Chef's Signature Dishes; all dishes are meant to be shared (family style)

<p>\$60 per person ~ (7-courses)</p> <ol style="list-style-type: none"> 1. Fresh Edamame 2. Japanese Yuzu Caesar Salad 3. MEGU Original Crispy Asparagus 4. Crispy Shrimp in "Kanzuri" Cream Sauce 5. Premium Kobe Skirt Steak "Kagero Yaki" MEGU Style with Hennessy Flambé 6. Assorted Sushi Rolls 7. Chef's Tasting Selection of 5 Desserts 	<p>\$80 per person ~ (8-courses)</p> <ol style="list-style-type: none"> 1. Fresh Edamame 2. Sashimi Salad Wrapped in Yuba Tofu 3. MEGU Original Crispy Asparagus 4. Foie Gras in Crispy Kobe Beef Croquettes 5. Assorted Sushi Rolls 6. Crispy Shrimp in "Kanzuri" Spicy Cream 7. Premium Kobe Skirt Steak "Kagero Yaki" MEGU Style with Hennessy Flambé 8. Chef's Tasting Selection of 5 Desserts
<p>\$100 per person ~ (9-courses)</p> <ol style="list-style-type: none"> 1. Fresh Edamame 2. Yellowtail Carpaccio with Spicy Chilli "Kanzuri" Sauce 3. MEGU Original Crispy Asparagus 4. Tatsuta Soy Marinated Organic Chicken 5. Crispy Shrimp in "Kanzuri" Spicy Cream 6. Parmesan Fries with White Truffle Oil 7. Premium Kobe Sirloin Steak "Kagero Yaki" MEGU Style with Hennessy Flambé 8. Chef's Market Selection of Sushi & Assorted Sushi Rolls 9. Chef's Tasting Selection of 5 Desserts 	<p>\$120 per person ~ (10 courses)</p> <ol style="list-style-type: none"> 1. Fresh Edamame 2. Kobe Beef "Tataki" Style 3. MEGU Original Crispy Asparagus 4. Foie Gras in Crispy Kobe Beef Croquettes 5. Crispy Wasabi Prawns with Mango Sauce 6. Silver Cod "Hosho Yaki" 7. Sautéed Mushroom Medley 8. Premium Kobe Sirloin Steak "Kagero Yaki" MEGU Style with Hennessy Flambé 9. Chef's Market Selection of Sushi & Assorted Sushi Rolls 10. Chef's Tasting Selection of 5 Desserts

MEGU New York in Tribeca
 62 Thomas St. between Church & West Broadway
 New York City, NY 10013



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\$150 per person ~ (11 courses)

1. Fresh Edamame
2. Yuzu Caesar Salad
3. Chef's Market Selection of Sashimi
4. MEGU Original Crispy Asparagus
5. Foie Gras in Crispy Kobe Beef Croquettes
6. Silver Cod "Hosho Yaki"
7. Crispy Wasabi Prawn with Mango Sauce
8. Premium Kobe Sirloin Steak "Kagero Yaki" MEGU Style with Hennessy Flambé
9. Chef's Market Selection of Sushi & Assorted Sushi Rolls
10. Chef's Tasting Selection of 5 Desserts
11. Fresh Fruit Platter

\$180 per person ~ (11 courses)

1. Fresh Edamame
2. Chef's Market Selection of Sashimi
3. Kobe Beef "Tataki" Style
4. MEGU Original Crispy Asparagus
5. Baked Unagi with Spicy "Mentaiko"
6. Roasted Miso Lobster with Parmesan
7. Sautéed Mushroom Medley
8. Tajima Kobe Beef Chateaubriand Steak with Ginger & Black Sesame a la Rikyu
9. Chef's Premium Selection of Sushi & Sushi Rolls
10. Chef's Tasting Selection of 5 Desserts
11. Fresh Fruit Platter

Kobe Steak Menus

Kobe Beef is considered the most exclusive beef in the world. Their diets are strictly controlled and during the final fattening process, cattle are fed hefty quantities of sake and beer mash. After an extensive search across the country, MEGU has found the best American Kobe selected from a farm in Oregon. MEGU also offers the best authentic "melt-in-your-mouth" Japanese Satsuma Beef from Kagoshima, Japan. Starting this year we are proud to announce we are able to import genuine Japanese Wagyu from Japan –Best quality, guaranteed.

\$60 per person ~ (5-courses)

1. Caesar Salad
2. Crispy Okaki Asparagus
3. Kobe Beef & Foie Gras Croquettes
4. *Kobe Sirloin Steak* with Parmesan Truffle Fries & Four Mushroom Medley
5. Chef's Selection of Desserts

Kobe Grade Supplements

- Kobe Filet Mignon Steak* - \$75 per person
- Japanese Wagyu Satsuma Steak* - \$90 per person
- Chateaubriand* - \$110 per person

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