



WAGYU RESTAURANT

Welcome to the first Wagyu restaurant outside of Japan. The idea of this culinary sensation was sparked during our first trip to Japan in 2015. The export of Wagyu has only been permitted since June 2014 and it distinguishes itself completely from all other beef steaks we have tasted before.

Aomi emerged from the vision of dedicating the utmost attention to this tender beef. A wonderful blending of our Mediterranean tradition, which we have been nurturing since 1980 at the Grill Restaurant Hidalgo, and the new influences from Japan, especially the "super meat" Wagyu. We are members of the renowned Kobe Beef Association since 2015, which gives us the right to purchase this rare delicacy from the Hyogo district all year long.

Wagyu (Wa = Japan, gyu = beef) is the most delicately marbled, the most precious and healthy meat in the world. On our second trip to Japan in 2017, accompanied by restaurant director Alexander Senoner and head chef Andrea Santagiuliana, we plunged even more deeply into the subject and returned home with new ideas.

Aomi is the younger sister of Hidalgo. It has grown out from the Mediterranean tradition and has developed in a much more imaginative way in taste and form. For example, we have created a Wagyu raw ham, aged in Tuscany according to the traditional 7-month maturing method. This idea was the door opener for varying the offer of Wagyu meat, which is no longer only served on the grill as before, but is presented in different ways on all courses.

If we were to describe Aomi in a few words, we would say that it is new, in the sense of innovative, and blue, in the sense of precious, rare but also traditional. With this colour, which symbolizes the image of the restaurant, the intention is to emphasize the nobility of Wagyu meat, but also to celebrate Japan, whose hue is indigo blue: the indigo wave, the blue of Japan.

We can proudly announce that our Aomi Restaurant has been nominated for the title of „Best Restaurant & Bar 2020“ by the Callwey publishing house.

But now, it's time to immerse yourself in our Wagyu ceremony ...

Sincerely yours,

Three handwritten signatures in black ink are displayed in a row. From left to right, they appear to be those of Otto Mattivi, Alexander Senoner, and Andrea Santagiuliana.

Otto Mattivi, Alexander Senoner, Andrea Santagiuliana & the Aomi Team

 tsuki
MENU

for minimum twoo persons

Antipasto
Variation of refined japanese Wagyu

Pre-Starter
Gratinated Kobe Beef Ravioli
with tomato concasse

Starter
South Tyrolean dumpling with Wagyu
Beef and sauce of mushrooms

BEEF TASTING

40 g | Wagyu South Tyrol RIB EYE
SOUTH TYROL

40 g | Kobe Beef Wagyu RIB EYE
JAPAN

100 g | Ocean Beef TENDERLOIN
NEW ZEALAND

served with grilled vegetables
and creamy mashed potatoes

Dessert
Cream from
Coffea arabica with Amaretto brittle
& White chocolate ganache
and crème anglaise

93 €
per person

 taiyō
MENU

for minimum twoo persons

Greeting from the kitchen
Cream of lardo from Wagyu
Wagyu ham paté
Fine butter with yuzu and wasabi

Pre-Appetizer
Variation of refined japanese Wagyu:
raw ham (prosciutto) from Wagū, salami
from Wagū with black Timut pepper
and Wagyu bun

Appetizer
Carpaccio served two ways: Kobe Beef
& Wagyu South Tyrol with Yuzu Sauce,
marinated radicchio dell'orso and lavender
flavored Brioche-bread

Pre-Starter
Surprise

Starter
Kobe Beef-Ravioli
with asparagus sauce

WAGYU TASTING

40 g | Wagyu South Tyrol RIB EYE
SOUTH TYROL

40 g | Kagoshima Wagyu RIB EYE
JAPAN

40 g | Kobe Beef Wagū RIB EYE
JAPAN

served with grilled vegetables
and creamy mashed potatoes

Dessert
Pralinés Variation

110 €
per person

APPETIZERS

Variation of refined japanese Wagyū: € 20
raw ham (prosciutto) from Wagū, salami from Wagū with black Timut pepper,
cream of lardo from Wagyū & Wagyū ham paté served with Wagyū bun

Carpaccio served two ways: Kobe Beef € 19
& Wagyu South Tyrol with Yuzu Sauce,
marinated radicchio dell'orso and lavender flavored Brioche-bread

STARTERS

Gratinated Kobe Beef Ravioli with tomato concasse € 16

Kobe Beef Ravioli with asparagus sauce € 16

South Tyrolean dumplings with Wagyu Beef and sauce of mushrooms € 15

Risotto with Wagyū South Tyrol, € 17
refined with ancient japanese rices

WAGYU TASTING

For 1 person, served with two side dishes

50 g | Wagyū SOUTH TYROL RIB EYE
50 g | Kobe Beef JAPAN RIB EYE
100 g | Ocean Beef NEUSEELAND TENDERLOIN 200 g € 68

50 g | Wagyū SOUTH TYROL RIB EYE
50 g | Kagoshima Wagyū JAPAN RIB EYE
50 g | Kobe Beef JAPAN RIB EYE 150 g € 90

80 g | Wagyū SOUTH TYROL RIB EYE
80 g | Kagoshima Wagyū JAPAN RIB EYE
80 g | Kobe Beef JAPAN RIB EYE 240 g € 135

SIDE DISHES

The Wagyu Tasting is served with glazed vegetables and creamy mashed potatoes

ALLERGEN ADVICE

If certain substances or products provoke allergies or intolerances to you,
we ask you to inform our staff when ordering. They will be glad to give you further information.

INSIDE KNOWLEDGE

OUR WAGYŪ SELECTION

The Japanese Tajima breed, in general called Wa (=Japan) gyū (=cattle) is a Japanese cultural good. Since 600 years the original bloodline has never been crossed which makes the Japanese original unique. In Japan there are known several areas for the Wagyu breeding. For example the port of Kobe (Hyogo prefecture), Miyazaki (prefecture), and the prefecture of Kagoshima, Matsusaka (Mie prefecture) and Omi (Shiga prefecture). In the last decades also outside from Japan where settled Wagyu breedings.

Here you find our Wagyu selection:

Kagoshima Wagyu comes from the prefecture in the very south of the Japanese island. The animals benefit from the mild climate. Therefore the meat is particularly aromatic and tender.

Kobe Beef comes from the Tajima breed of cattle found in Japan's Hyogo Prefecture, of which Kobe is the capital. To be certified as Kobe and to receive the emperor's symbol, the chrysanthemum stamp, Tajima-gyu has to respect some Golden rules: The cattle has to be born and raised in the area of Hyogo as a Japanese Black, all have to be between 28 and 32 months, the Marbling from 6 to 12, every buyer and seller of Kobe has to belong to the Official "Kobe Association". Its nutty flavor is deeper though more delicate and refined than any other Japanese Wagyu. It is important to note that Kobe export was forbidden. For the European market, the first import of Kobe has been allowed in June 2014. Kobe Beef is the most famous brand of Japanese Wagyu.

Wagyu South Tyrol Since spring 2016 the first Wagyu from South Tyrol from the Renon Mountain is available. The young and innovative farmer Stefan Rottensteiner is the first to raise a flock of cattles with Japanese origin on his parental farm.

THE MARBLING SCORE

The marbling degree in the muscle meat, which contains the healthy fatty acids Omega 3 and 6, decisively influences the price of the Wagyu. The levels go from 0 (scarce/low marbling degree) to 12 (highest marbling degree).

Our Beef has following marblings BMS (Beef Marbling Standard): Kobe Beef 10 | Kagoshima Wagyu 11 | Wagyu South Tyrol 7-9

THE MEAT GRADING SYSTEM

The Japan Meat Grading Association (JMGA) rates every Tajima-gyu cattle on the basis of following parameters: Marbling, color and brightness of meat, firmness and texture of meat, color, luster and quality of fat, determination of overall meat quality grade. The scale goes from 1 to 5, in which 5 is the best mark. We serve only meat of the highest quality grade of Japanese Wagyu: A5

THE CUTS

RIB EYE aromatic, flavorsome, with fat border

FILET tender, delicate