

A OMI

WAGYU RESTAURANT

Welcome to the first Wagyu restaurant outside of Japan.

The idea of this special culinary experience came to Otto Mattivi in 2015, during his first trip to Japan. The export of Wagyu beef has only been permitted since June 2014 and it distinguishes itself from all other steaks we have tasted.

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 healthiest meat in the world. On our second trip to Japan in 2017 we plunged even more deeply into the subject and returned home with new ideas.

Aomi is the younger sister of Hidalgo.

Otto Mattivi, the owner of both restaurants, used all his creativity to develop a Wagyu cured ham aged in Tuscany according to the traditional 7-month seasoning method. Later, many other refinements based on this meat were created, such as Wagyu salami and cream of lard. These ideas were the door opener to vary the offerings of Wagyu meat, which is not only served on the grill, but is presented in different ways in all courses on the menu.

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.

Our maître Claudia Raich can't wait to help you discover the fascinating world of Wagyu! Immerse yourself in our Wagyu ceremony and enjoy a memorable sensory experience...



Managing Director Claudia Raich



Chef Michele Sau

tsuki
MENU

for minimum two persons

ANTIPASTO
Variation of refined japanese Wagyu

PRE-STARTER
Gnocchi all'amatriciana
with Wagyu salami

STARTER
Lasagnetta with ragout of
Wagyu beef and mushrooms

BEEF TASTING

40 g | Wagyu Südtirol RIB EYE
SOUTH TYROL

40 g | Kobe Beef Wagyu RIB EYE
JAPAN

100 g | Black Angus FILET
NEW ZEALAND

served with glazed vegetables and
sautéed potato cubes

DESSERT
of your choice

93 Euro
per person

taiyō
MENU

for minimum two persons

PRE-ANTIPASTO
Wagyu-Paté three ways:
Prosciutto, Salami, Olive
&

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

ANTIPASTO
Carpaccio served two ways: Kobe Beef
Wagyu & Wagyu South Tyrol with Yuzu
Sauce, marinated vegetables and
lavender flavored Brioche-bread

PRE-STARTER
Stuffed artichokes with Wagyu
on a bed of peas

STARTER
Spaghettini with lardo cream
of wagyu ham

WAGYU TASTING
40 g | Wagyu Südtirol RIB EYE
SOUTH TYROL

40 g | Kagoshima Wagyu RIB EYE
JAPAN

40 g | Kobe Beef Wagyu RIB EYE
JAPAN

served with glazed vegetables and
sautéed potato cubes

DESSERT
Homemade Pralinés Variation
„Spirit of Japan“

110 Euro
per person

APPETIZERS

Variation of refined japanese Wagyu: Raw ham (prosciutto) from Wagyu, salami from Wagyu, Wagyu-Paté from prosciutto, salami and olive and carpaccio of Kobe Beef Wagyu and Wagyu South Tyrol	€ 28
Stuffed artichokes with Wagyu on a bed of peas	€ 18
Tatar of japanese and south tyrolean Wagyu beef (120g) with toasted bread	€ 24

WARM STARTERS

Spaghettini "Giolomoni" with lardo cream of Wagyu ham	€ 18,5
Gnocchi all'amatriciana with Wagyu salami	€ 18
Lasagnetta with ragout of Wagyu beef and mushrooms	€ 17,5
Tagliolini with Wagyu lardo cream and sliced black truffle	€ 22

WAGYU TASTING

For 1 person, served with two side dishes

50 g Wagyu SOUTH TYROL RIB EYE		
50 g Kobe Beef Wagyu JAPAN RIB EYE		
100 g Black Angus NEW ZEALAND FILET	200 g	€ 68
50 g Wagyu SOUTH TYROL RIB EYE		
50 g Kagoshima Wagyu JAPAN RIB EYE		
50 g Kobe Beef Wagyu JAPAN RIB EYE	150 g	€ 90
80 g Wagyu SOUTH TYROL RIB EYE		
80 g Kagoshima Wagyu JAPAN RIB EYE		
80 g Kobe Beef Wagyu JAPAN RIB EYE	240 g	€ 135
100g Kobe Beef Wagyu JAPAN RIB EYE		€ 60
100g Kagoshima Wagyu JAPAN RIB EYE		€ 50
100g Wagyu SOUTH TYROL RIB EYE		€ 50

SIDE DISHES

The Wagyu Tasting is served with glazed vegetables and sautéed potato cubes

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 stammt aus der südlichsten Präfektur Japans. Die Tiere profitieren von dem südländischen Klima und das Fleisch ist dadurch besonders aromatisch und butterzart.

Kobe Beef stammt aus Japans Präfektur Hyogo, dessen Hauptstadt Kobe ist. Um als Kobe Beef zertifiziert zu werden und somit das Gütesiegel, den Chrysanthemen-Stempel zu erhalten, muss ein Tajima-gyu u.a. folgende goldenen Regeln erfüllen: Das Rind muss in der Präfektur Hyogo geboren und aufgewachsen sein und ein reinrassiges Japanese Black Vieh sein, das Alter muss zwischen 28 und 32 Monaten liegen, die Marmorierung muss zwischen 6 und 12 liegen, jeder Käufer und Verkäufer muss Mitglied in der offiziellen "Kobe Association" sein.

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 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 MEAT GRADING SYSTEM

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THE CUTS

RIB EYE aromatic, flavorsome, with fat border
FILET tender, delicate