

The RIKKA Grand Tasting

A Comparative Journey of Elite A5 Wagyu

We invite you to experience an exclusive tasting comparison, featuring Japan's most revered Wagyu breeds. Each course is meticulously curated to highlight the distinct textures, flavors, and exquisite marbling that define true luxury.

At RIKKA, we specialize in sourcing A5 Grade Maiden Heifer Wagyu.

This beef, from females that have not yet calved, is celebrated by connoisseurs for its exceptionally fine-grained texture and a lower melting point, delivering an unrivaled, delicate melt-in-your-mouth sensation.

Course A: The Champions' Duet

JPY 38,800

A classic pairing of one of Japan's "Top 3" Wagyu (Yonezawa) with the legendary, award-winning Tamura beef.

A5 Yonezawa Wagyu (Maiden Heifer)	Filet Mignon (150g)
A5 Tamura Wagyu (Maiden Heifer)	Sirloin (150g)

Course B: The Akaushi Prestige

JPY 38,800

Discover the rich, savory depth (umami) of "Akaushi" (Tosa Japanese Brown Cattle) alongside the celebrated Tamura Sirloin.

A5 Tosa Akaushi Wagyu (Maiden Heifer)	Filet Mignon (150g)
A5 Tamura Wagyu (Maiden Heifer)	Sirloin (150g)

Course C: The Filet Connoisseur

JPY 38,800

A definitive exploration of tenderness. A side-by-side comparison of two distinct regional styles of Japan's most prized cut.

A5 Tosa Akaushi Wagyu (Maiden Heifer)	Filet Mignon (150g)
A5 Yonezawa Wagyu (Maiden Heifer)	Filet Mignon (150g)

Accompaniments

All tasting courses are served with:

- Freshly Baked Bread
- Grilled Seasonal Vegetables
- Chef's Soup of the Day

All prices are listed in JPY and are subject to consumption tax and service charge

< A Journey Through Japan's Seasons: The Mists of November, The Rush of December, The Beauty of an Ending, and the Cycle of Life >

December 2025

Introduction: [Winter Overture, Citrus Purity]

Rausu Madachi (Cod Milt) and Yellow Yuzu, A Structure of Cold Umami

From the sea, carrying the premonition of winter, arrives the Madachi (premium cod milt) from Rausu, Hokkaido. To lock in its innocent umami, we lightly poach it, highlighting the pure flavor of the milt. It is presented in a vessel of yellow yuzu, topped with a refreshing yuzu granita and a dusting of hanaho (shiso flowers). The cold crystals of the granita sharpen the richness of the milt, while our homemade yuzu kosho ignites a gentle heat on the palate. Please enjoy this structure of cold umami, woven together by silvery-white ingredients and the purity of citrus.

Chapter I: [Winds of Brittany and the Sparkle of the Sea]

Dewakaori Soba Far Breton, A Duet of Scallop and Caviar

We have reconstructed the technique of Far Breton, a traditional pastry from the Brittany region of France, using "Dewakaori," a traditional buckwheat variety from Yamagata Prefecture. Upon this savory Far Breton—which sublimates the rustic flavor of buckwheat and its dense traditional texture into a modern form—we place thick slices of wild Hokkaido scallops, shining like a momentary glimmer on the winter sea, luxuriously garnished with noble Osetra caviar. This is a dish where the winds of Brittany meet the Japanese winter sea, highlighting the contrast of Wakon Yosai (Japanese spirit, Western learning).

Chapter II: [Radiance on Stage, The Actor of the Sea]

Wild Ashiaka Shrimp, The Aesthetic of Kumadori and Exotic Scents

Tokushima Ashiaka Shrimp is also known as "Kuma-Ebi" (Bear Shrimp). We liken it to a Kabuki actor applying Kumadori makeup, expressing its radiance on stage. Delicately cooked mi-cuit (half-raw), we express its full umami using French techniques alongside a bisque made from its head and shell. The scents of Pernod and saffron draw out the shrimp's sensual sweetness. This is a dish glowing with precise French craftsmanship that commands awe for the ingredient.

Chapter III: [The Pulse of Sea and Earth, The Circulation of Umami]

Kasumi Crab and Consommé, A Fusion of Japanese Spirit and Western Talent

A flan combining remarkably fresh "day-trip" Kasumi Crab from Tajima Bay, Hyogo, with Matsutake mushrooms. The base of this flan uses a powerful Wagyu consommé and Hongare-bushi (premium dried bonito), finished with a clear ankake sauce that concentrates only the umami of Rishiri kelp. Created without binders using luxurious techniques, this dish expresses the pulse of the sea and earth—and the circulation of umami—through a fusion of Japanese and Western styles.

Chapter IV: [Pursuit of the Ancient Capital, The Breath of the Wild]

Braised Yonezawa Beef Cheek and Wild Mushrooms, Tradition and Life Portrayed through Braising

Rare Yonezawa beef cheek is prepared using the classic French braising method (Braisé), single-mindedly pursuing the true value of the material. Wild mushrooms, evoking the breath of nature, respond with silence and rich aroma. This is a dish overflowing with life force, where traditional French technique intersects with Japan's abundant nature.

Interlude: [The Artisan's Breath]

Life from Natural Yeast and Water, Spun by Passion and Skill

High-hydration bread (over 105% water content) with a mochi-like texture, created by the artisans of our sister shop, "L'Atelier du Pain." Natural yeast breathes life into the flour and water. The rich flavor that expands with every bite provides a quiet moment of emotion between courses—a masterpiece inhabited by the artisan's very "breath."

Chapter VI: [A Promise from the Sea, Phantom Light]

A Special Fish and Gekko Lily Bulb, A Supreme Dialogue

A fish in the day's absolute best condition, selected with confidence by an artisan the chef trusts. The potential of the ingredient, heightened by proper processing, is guided to the peak of umami by the chef's "healing touch." This dish is the fruition of a promise kept between the fishing grounds and the kitchen.

Chapter VII: [Droplets Transcending Time]

Hon-Mirin and Salt, A Blissful Harmony Awakening the Palate

Ishigaki Island salt sorbet is drizzled with Gifu 10-year aged Hakuryu Hon-Mirin. The fusion of saltiness and the mellow sweetness of the aged mirin creates a blissful harmony that awakens the taste buds. These are truly "droplets transcending time."

Chapter VIII: [The Essence of Meat, The Trajectory of Masters]

Producer's Diligence, Wholesaler's Insight, Chef's Passion

To draw out the essence of the carefully selected Wagyu, it is sous-vide cooked at a low temperature of 56–60°C, then seared with far-infrared rays to aromatic perfection, achieving an ultimate core temperature of 58–62°C. Hon-Wasabi from Utogi, Shizuoka, further accentuates the meat's savory flavor. A dish inhabited by the passion of masters.

Chapter IX: [Abundant Harvest, Gratitude to Producers]

Freshly Cooked Earthen Pot Rice, Gratitude and Blessings of the Earth

The concluding savory dish is Hokkaido Yumepirika rice, cooked fluffy in an earthen pot (donabe). It is a symbol of "Gokoku Hojo" (bumper harvest), filled with gratitude for Japan's rich earth and its producers. These warm blessings bring the gastronomic experience to a nourishing and deeply flavorful close.

Final Chapter: [Cacao Alchemy, The Reconciliation of Bitterness and Spice]

Guanaja and Golden Ginger, An Exploration of Taste and Texture

This dessert is a philosophical dish attempting the "reconciliation" of two opposing tastes. The profound bitterness and depth of Valrhona's "Guanaja" chocolate are expressed multi-dimensionally in five forms: fondant, ice cream, brulée, meringue, and tempered chocolate. Against this, the refreshing heat and scent of "Golden Ginger" from Kochi intervene sharply yet gently. The complex contrast of textures and temperatures creates a perfect harmony between bitterness and spice, presenting a moving finale that explores the extremes of taste and texture.