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The first animals born and raised of this special breed in Portugal

With great joy Gojuu announces its new Partnership with **1543 Wagyu**. **1543 Wagyu** is a brand created by fours 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.

1543 WAGYU

ポルトガル



Wa Gyu Teishoku

(available only at lunch on weekdays, other than holidays)

100% meat hamburgers (110g each)
Includes rice, salad, soup and Japanese pickles

19,00 €
(1 unit)

24,00 €
(2 units)

STARTER

Wa Gyu and Oysters Tartar (2 units)

17,00 €

YAKIMONOS

GRILLED DISHES

Wa Gyu grilled w/ salt blossom – 150g

30,00 €

Wa Gyu misoyaki – 150g
Wa Gyu beef w/ miso

35,00 €

Wa Gyu Grilled T-Bone – 700g w/ salt blossom for two guests

65,00 €

NABEMONOS

Served and prepared at the table
STEWED/ BOILED DISHES

Wa gyu Sukiyaki – 150g 

Selected vegetables stew in soy and saké sauces w/ thin slices of wa gyu

85,00 €

Shabu Shabu de wa gyu – 150g

Japanese fondue w/ thin slices of wa gyu and vegetables, boiled in a broth and served with sauces

85,00 €

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