



M E N U

A LA CARTE

Ox is about elegance, know-how and technique.

Explore a selection that ranges from exceptional cuts to surprising flavors.

Every dish tells a story of tradition and creativity.

FIRST SPARKS

Bread & Butter 5 (g) (d)

Homemade Japanese Milkbread & Smoked Butter

Ox "Bitter" Balls 18 (g) (d)

Homemade creamy brisket croquettes

Veal Sweetbread 22

Lightly chargrilled slices of veal sweetbread with lemon

Ox Charcuterie 22 (a)(c)(d)(g)

Homemade and dry aged & in house pickles

FLAMES & SKEWERS

Chicken Yakitori 20

Rustic Chicken thighs glazed with miso

Scallop Yakitori 22

Japanese Hokkaido Scallops glazed with gomasio

A5 Wagyu Yakitori 25

Kobe Wine A5 Picanha glazed with teriyaki

Mix of Yakitori 28

Chicken - Scallop - A5 Kobe Wine

STARTERS

Wagyu Fillet Carpaccio 28 / XL Fillet Carpaccio 48

Signature Japanese A5 Diamond Fillet cut "à la minute" & hint of Truffle

Bluefin Tuna Tartare 28

Diced Japanese tuna, with Yuzu & Furikake

Giant Japanese Kuruma Prawn 28

Specific wild-caught glazed with Dashi beurre blanc

Lobster Cappelletti 28

Signature Pasta of our Chef Timothy Tynes

Ox Bone Marrow 25

Ox Bone Marrow, Chimichurri and Pinsa Toast



JAPAN A5 + WAGYU



KIARASHGYU HYOGO PREFECTURE BMS 11/12

Filet Pur 95

Prime Rib (2/3 pers) 195

ARITA WAGYU MIYAZAKI PREFECTURE BMS 10+

Entrecote 80

Rib Eye 80

AUSTRALIA XB WAGYU

URUGUAY WAGYU

ICON CROSS BREED BMS 8+

SENKU PUREBRED BMS 9+

INK XB CROSS BREED BMS 7+

Picanha 50

Entrecote 65

Bavette 40

Rib Eye 60

Filet Pur 75

Rib Eye 50

Tomahawk (2/3 pers) 195

Porterhouse (2 pers) 145

Filet Pur 60

FRIES OR GREEN SALAD PER PERSON IS INCLUDED
APPROX 270G OF WAGYU BEEF PER PERSON

SIDES

Green Salad 5

Creamy Salsify & Truffle 12

Wagyu Tallow Fries 5

Brussels Sprouts & Black Garlic 8

Loaded Kimchi & Chili Fries 8

Truffle Pasta 12

SAUCES

Black Pepper 4

Archiduc 4

WAGYU TASTING

1 SIDE PER PERSON IS INCLUDED
APPROX 270G OF WAGYU BEEF PER PERSON

Premium Tasting: Ribeye Australia + Filet Japan 75/pp

MIN 2P

Filet Pur Tasting: Filet Uruguay + Filet Australia + Filet Japan 80/pp

MIN 2P

Ultimate Tasting: Tomahawk / Primerib Australia + Filet Japan 85/pp

MIN 4P

BEYOND WAGYU

Monkfish, Wagyu Bacon and Leek 50

Lobster Cappelletti 50

DESSERT

Dark Chocolate Mousse & Passion Fruit 15

Homemade Brussels Waffle & Blueberry 15

Rubarb & White chocolate 15

Ox Signature Dame Blanche 15

