



COLD APPETIZERS

Wagyu Steak Tartare Two Ways	30
West: Capers, Anchovies, Egg Yolk, Bone Marrow East: Quail Egg, Gochujang, Pine Nuts, Crispy Garlic	
Sea Bream Crudo	28
White Balsamic Vinegar, Jalapeno, Red Onions	
Chirashi Sushi	30
Salmon, Tuna, Hamachi, Soy, Wasabi, Uni, Caviar	
Uni & Caviar Oysters	36
Gochujang, Truffle Ponzu	

HOT APPETIZERS

Truffle Wagyu Dumplings	22
Texas Wagyu, Pork, Truffle Cream Sauce	
Crab Cake	30
Gochujang Aioli, Fried Scallions	
Char Siu Bacon	20
Jalapeño Stoneground Grits, Mango Pineapple Chutney, Crispy Garlic	
Flash Fried Spanish Octopus	26
White Radish, Mixed Potatoes, Brussels Sprouts, Korean Cocktail Sauce, Chimichurri	

SEAFOOD TOWER

Oysters, Lobster, Snow Crab Claws, Shrimp Cocktail

MP

CAVIAR SERVICE

Siberian Baerii	160 per oz	Ossetra	200 per oz
Medium Grain, Very Creamy, Dark Color, Subtle & Slightly Sweet, Light Finish		Large Egg, Nutty Flavor, Smooth Finish	
Supreme	210 per oz	Golden Ossetra	270 per oz
Medium Plus Grain, Rich Flavor, Creamy & Nutty Finish		Large Egg, Light Yellow & Golden, Complex Nutty Flavor, Buttery Smooth Finish	
Served With Minced Red Onion, Egg, Chives, Crème Fraîche, Kettle Chips, And Toasted Bagel Crostinis			

SOUPS + SALADS

Classic NOLA Gumbo	15	Black Garlic Caesar Salad	18
Chicken, Andouille, Okra, Jasmine Rice		Croutons, White Anchovies	
Korean Gumbo	15	Citrus Watermelon Salad	16
Kimchi, Akaushi Sausage, Beef		Feta, Radish, Yuzu-Lime Dressing	
Taste of Two Gumbos	16	Yuzu Pear Salad	15
Two Bowls, Two Cultures		Kale, Arugula, Candied Walnuts, Granola, Dried Fruits, Grated Cheese	

CENTERPIECE

Korean Chili Lobster	10 per oz	Uni Butter Lobster	10 per oz
Lobster Tail, Chili Sauce, Soy Butter Rice		Broiled Lobster Tail, Lemon Cheek	

CLASSIC AGED STEAKS

10oz Filet, Blue Branch Ranch, OK	69	16oz Prime Strip 44 Farms, TX	65
16oz Bone-in Filet, Blue Branch Ranch, OK	120	16oz Prime Ribeye 44 Farms, TX	75
		22oz Bone-in Ribeye 44 Farms, TX	95

40+ DRY AGED STEAKS

16oz Dry Aged Ribeye, 44 Farms, TX	80	16oz Dry Aged Strip, 44 Farms, TX	85
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TEXAS WAGYU

AKAUSHI THE ‘EMPEROR’S BREED’

8oz Filet, Heartbrand	99	24oz Bone-In NY Strip, Heartbrand Reserve	150
36oz Tomahawk, Heartbrand Reserve	299	40oz Porterhouse, Heartbrand Reserve	350
Charred Green Onion, Grilled Peppers, Roasted Garlic, Ssamjang, Kimchi Butter, Peppercorn Sauce, Wagyu Candle		Charred Green Onion, Grilled Peppers, Roasted Garlic, Ssamjang, Kimchi Butter, Peppercorn Sauce, Wagyu Candle	

SAUCES 8 / All for 35

Bearnaise	Peppercorn	Gorgonzola
Kimchi Butter	Ssamjang	Nuri Steak Sauce

JAPANESE WAGYU

Miyazaki Prefecture	120
Snow Aged	120
Specialty Wagyu	MP

ENTREES

Ora King Salmon	40	14 Day Dry Aged Australian Lamb Rack	62
Celery Root Purée, Pickled Pearl Onion, Bok Choy		Dijon Mustard, Chives, Garlic Cumin Butter	
Japanese Miso Sea Bass	54	Grilled Veggie Bibimbap	29
48 Hour Aged Soy Sauce, White Radish, Bok Choy		Tofu, Seasonal Vegetables, Soy Butter Rice, Gochujang, Quail Egg	
Grilled Black Grouper	49		
Soy, Seasonal Vegetables, Herb Cream Sauce			

FOR THE TABLE

Yukon Gold Buttermilk Mashed	16	Mirin Wild Mushroom	16
Butter, Julienne Cut Scallions		Roasted Garlic, Soy Sauce, Shishito Peppers	
Kimchi Fried Rice	20	Unagi Brussels Sprouts	16
Gochujang, Scallion Oil, Beef Tenderloin		Grain Mustard, Eel Sauce, Crispy Garlic	
Lobster K-MAC	28	Maque Choux Corn Cheese	16
Raclette Cheese, Cream, Spicy Garlic Onions		Jalapeño Bacon, Smoked Gouda, Fresno Peppers	
Japchae Noodles	18	Szechuan Broccolini	18
Sweet Potato Glass Noodles, Stir-Fried Vegetables		Garlic Bean Paste	

