



COLD APPETIZERS

Wagyu Steak Tartare Two Ways	30
West: Capers, Anchovies, Egg Yolk, Bone Marrow East: Quail Egg, Gochujang, Pine Nuts, Crispy Garlic	
Yellowtail Crudo	26
Pickled Jalapeño, Asian Pear, Shiso, Perilla	
Emperor’s Palette (Gujeolpan)	32
Nine Delicacies: Bulgogi, King Crab, Chicken, Egg, Red Cabbage, Enoki Mushrooms, Cucumber, Wheat Flour Crepes	
Chirashi Sushi	30
Salmon, Tuna, Hamachi, Soy, Wasabi, Uni, Caviar	
Uni & Caviar Oysters	36
Gochujang, Truffle Ponzu	
Iberico Burrata	20
Kimchi, Olives, Sun Dried Tomatoes, Chili Flakes, Bacon Pepper Jam, Asian Melon	

HOT APPETIZERS

Truffle Wagyu Dumplings	21
Texas Wagyu, Pork, Truffle, Herb 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	28
White Radish, Mixed Potatoes, Brussels Sprouts, Korean Cocktail Sauce, Chimichurri	
Shrimp Croquette	24
Caviar, Uni, Rakkyo Sauce	

SEAFOOD TOWER

MP

Oysters, Lobster, Snow Claws, Shrimp Cocktail



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	Beet & Arugula Salad	16
Kimchi, Akaushi Sausage, Beef		Whipped Feta, Hazelnuts, Lemon Oil	
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

Per 3oz Strip

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	
Prawn Pad Thai	42	Japanese Miso Sea Bass	54
Jumbo Prawns, Gochujang, Peanuts		48 Hour Aged Soy Sauce, White Radish, Bok Choy	
Seared Halibut with Japanese Curry	48	Grilled Veggie Bibimbap	29
Potatoes, Brussels Sprouts, Carrots		Tofu, Seasonal Vegetables, Soy Butter Rice, Gochujang, Quail Egg	

FOR THE TABLE

Mirin Wild Mushrooms	16	Szechuan Broccolini	18
Roasted Garlic, Soy Sauce, Shishito Peppers		Garlic Bean Paste	
Lobster K-MAC	28	Kimchi Fried Rice	20
Raclette Cheese, Cream Sauce, Spicy Garlic Onion		Kimchi, Gochujang, Scallion Oil, Beef Tenderloin	
Yukon Gold Buttermilk Mashed	16	Spring Onion Salad	18
Butter, Julienne Cut Scallions		Shredded Green Onions, Egg Yolk Traditional Korean Palate Cleanser	
Unagi Brussels Sprouts	16	Seasonal Vegetables	16
Grain Mustard, Eel Sauce, Crispy Garlic			
Maque Choux Corn Cheese	16		
Jalapeño Bacon, Smoked Gouda, Fresno Pepper			

