



COLD APPETIZERS

Wagyu Steak Tartare Two Ways West: Capers, Anchovies, Egg Yolk, Bone Marrow East: Quail Egg, Gochujang, Pine Nuts, Garlic	30
Hamachi Crudo Melon, Pickled Radish, Yuzu	26
Seared Beef Carpaccio Onions, Pickled Jalapeño, Yuzu Ponzu	28
Chili Burrata Heirloom Tomato, Crispy Garlic, Chili Oil	20
Black Garlic Caesar Salad Little Gems, Grana Padano, Brioche Croutons	18
Harvest Salad Mixed Greens, Butternut Squash, Kimchi Cheese Rounds, Gochujang Vinaigrette	20

HOT APPETIZERS

Truffle Wagyu Dumplings Texas Wagyu, Pork, Truffle, Herb Cream Sauce	22
Crab Cake Gochujang Aioli, Fried Scallions	30
Soft Shell Crab with Pesto Balsamic Vinegar, Sriracha Mayo	27
Flash Fried Spanish Octopus Vegetable, Chogochujang, Chimichurri, Tsuyu Sauce	28
Gumbo NOLA: Chicken, Andouille, Shrimp, Okra, Rice Korean: Beef, Kimchi, Akaushi	16

CLASSIC AGED STEAKS

10oz Filet, Blue Branch Ranch, OK	69	16oz Prime NY Strip 44 Farms, TX	68
16oz Bone-in Filet, Blue Branch Ranch, OK	120	16oz Prime Ribeye 44 Farms, TX	78
		22oz Bone-in Ribeye 44 Farms, TX	98

40+ DRY AGED STEAKS

16oz Dry Aged Ribeye, 44 Farms, TX	85	16oz Dry Aged Strip, 44 Farms, TX	90
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CAVIAR SERVICE			
Siberian Baerii Medium Grain, Very Creamy, Dark Color, Subtle & Slightly Sweet, Light Finish	160 per oz	Ossetra Large Egg, Nutty Flavor, Smooth Finish	200 per oz
Supreme Medium Plus Grain, Rich Flavor, Creamy & Nutty Finish	210 per oz	Golden Ossetra Large Egg, Light Yellow & Golden, Complex Nutty Flavor, Buttery Smooth Finish	270 per oz
Served With Tamagoyaki, Chives, Chili Oil Crème Fraîche, Scallion Blinis, Caramelized Brioche, Seaweed Kimbap, Potato Chips, Soy Butter Rice			

CENTERPIECE

SEAFOOD TOWER Oysters, Lobster, Snow Crab Claws, Shrimp Cocktail	MP	KOREAN CHILI LOBSTER Lobster Tail, Chili Sauce, Soy Butter Rice	10 per oz
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JAPANESE WAGYU		Per 3oz Serving
Miyazaki Prefecture		120
Snow Aged		120

TEXAS WAGYU AKAUSHI THE ‘EMPEROR’S BREED’			
8oz Filet, Heartbrand	99	24oz Bone-In NY Strip, Heartbrand Reserve	150
36oz Tomahawk, Heartbrand Reserve Banchan, Ssamjang, Kimchi Butter, Miso Peppercorn Sauce, Wagyu Candle	299	40oz Porterhouse, Heartbrand Reserve Banchan, Ssamjang, Kimchi Butter, Miso Peppercorn Sauce, Wagyu Candle	350

SAUCES 8 / All for 35

Hollandaise	Peppercorn	Chimichurri
Kimchi Butter	Miso Peppercorn	Ssamjang

ENTREES

Ora King Salmon Celery Root Purée, Pickled Pearl Onion, Bok Choy	46	14 Day Dry Aged Australian Lamb Rack Dijon Mustard, Chives, Garlic Cumin Butter	62
Japanese Miso Sea Bass 48 Hour Aged Soy Sauce, White Radish, Bok Choy	59	Grilled Vegetable Bibimbap Tofu, Soy Butter Rice, Gochujang, Quail Egg	29
Golden Branzino Garlic, Shallots, Kimchi, Citrus Butter	64		

FOR THE TABLE

Yukon Gold Buttermilk Mashed Butter, Julienned Scallions	16	Chinese Broccoli Garlic, Oyster Sauce	16
Kimchi Fried Rice Gochujang, Scallion Oil, Beef Tenderloin	20	Creamed Spinach Béchamel, Grana Padano, Parmesan, Fried Perilla	16
Lobster K-MAC Raclette Cheese, Cream, Spicy Garlic Onions	28	Maque Choux Corn Cheese Jalapeño Bacon, Smoked Gouda, Fresno Peppers	16
Unagi Brussels Sprouts Grain Mustard, Eel Sauce, Crispy Garlic	16	Banchan Sautéed Kimchi, Spicy Cucumber, Korean Coleslaw	18

