



ENHANCEMENTS

Welcome the Year of the Horse with a little more to share.

CAVIAR

Supreme

Medium Grain, Rich, Creamy & Nutty Finish
210 per oz

Ossetra

Large Egg, Nutty Flavor, Smooth Finish
200 per oz

Served With Tamagoyaki, Scallions Blinis, Chili Oil Crème Fraîche, Caramelized Brioche, Salt & Pepper Chips, Chives, Red Onions,

CENTERPIECE

Seafood Tower for 2

150

A5 Japanese Wagyu, 3oz

120

Korean Chili Lobster

10 per oz

TEXAS WAGYU

36oz Tomahawk, Heartbrand Reserve

299

40oz Porterhouse, Heartbrand Reserve

350

Banchan, Ssamjang, Kimchi Butter, Miso Peppercorn Sauce, Wagyu Candle



LUNAR NEW YEAR

\$145 per person

CANAPES

Fried Cauliflower
Korean

P.E.I. Oyster
Granny Smith

COLD APPETIZER

Hamachi Crudo
Rice Wine Vinaigrette

HOT APPETIZER

Truffle Dumpling Two-Ways
Wagyu Dumplings
Mushroom Dumplings

Japchae Spaetzle
Spring Veggies

ENTREE

Choice Of

8oz Filet

14oz Ribeye

Golden Branzino
garlic, shallots, kimchi, citrus butter

Bibimbap
tofu, soy butter rice, gochujang

SIDES

Kimchi Fried Rice

Unagi Brussels Sprouts

DESSERT

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디저트