



ENHANCEMENTS

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

HOT APPETIZERS

Truffle Wagyu Dumplings

Texas wagyu, pork, truffle, herb cream sauce

22

CAVIAR

Supreme

Medium Grain, Rich, Creamy, Nutty Finish

210 per oz

Ossetra

Large Egg, Nutty, Smooth Finish

200 per oz

Served With Tamagoyaki, Scallion Blinis, Chili Oil Crème Fraîche, Caramelized Brioche, Potato Chips, Chives, Red Onions.

CENTERPIECE

Seafood Tower for 2

150

A5 Japanese Wagyu, 3 oz

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, wagyu candle



SOJU

a clear, distilled Korean spirit traditionally made from rice, wheat, or barley, with a neutral flavor similar to vodka but often smoother and slightly sweeter

Hallasan 21 Soju

a premium soju made with distilled rice and volcanic rock water from Jeju Island. 21% ABV

10

Jinro Strawberry Soju

sweet, refreshing, and smooth with strong, ripe strawberry notes. 13% ABV

10

Jinro Grapefruit Soju

sweet, tangy, and crisp. 13% ABV

10





LUNAR NEW YEAR

\$145 per person

CANAPES

Fried Cauliflower
sweet chili

Oyster
granny smith foam

COLD APPETIZER

Hamachi Crudo
rice wine vinaigrette

HOT APPETIZER

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

Strawberry Cheesecake