



COLD APPETIZERS

Wagyu Steak Tartare Two Ways	30
West: Capers, Anchovies, Egg Yolk, Bone Marrow	
East: Quail Egg, Gochujang, Pine Nuts, Garlic	
Hamachi Crudo	26
Seasonal Fruits, Rice Wine Reduction	
Seared Beef Carpaccio	28
Onions, Kumquat, Pickled Jalapeño, Yuzu Dashi	
Seasonal Salad	18
Chef's Daily Market Selection	

HOT APPETIZERS

Truffle Wagyu Dumplings	22
Texas Wagyu, Pork, Truffle, Herb Cream Sauce	
Crab Cake	30
Sriracha Aioli	
Flash Fried Spanish Octopus	28
Gochujang, Garlic, Butter	
Korean Gumbo	16
Akaushi Beef, Pork, Kimchi	



CAVIAR SERVICE



Ossetra
Large Pearls, Nutty Flavor,
Smooth Finish

200 per oz

Golden Ossetra
Large Pearls, Light Yellow & Golden,
Complex Nutty Flavor, Buttery
Smooth Finish

270 per oz

Served With Tamagoyaki, Chives, Crème Fraîche, Scallion Blinis, Seaweed Kimbap, Potato Chips

CENTERPIECE

SEAFOOD TOWER MP
Oysters, Lobster, Snow Crab Claws, Shrimp Cocktail

KOREAN CHILI PRAWNS MP
Black Tiger Prawns, Chili Sauce

JAPANESE WAGYU Per 3oz Serving
Miyazaki Prefecture 120
Served with Pickled Radish, Seasoned Scallions, Salt

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please alert your server of any food allergies prior to ordering. We are not responsible for an individual's allergic reaction to our food or ingredients used in food items.





CLASSIC AGED STEAKS

10oz Filet	69	16oz Prime NY Strip	68
16oz Dry Aged Ribeye	85	16oz Prime Ribeye	78



TEXAS WAGYU AKAUSHI THE 'EMPEROR'S BREED'



8oz Filet, Heartbrand Reserve	99	24oz Bone-In NY Strip, Heartbrand Reserve	150
36oz Tomahawk, Heartbrand Reserve	299	40oz Porterhouse, Heartbrand Reserve	350
Served with Pickled Radish, Seasoned Scallions Ssamjang, Miso Peppercorn Sauce, Wagyu Candle		Served with Pickled Radish, Seasoned Scallions Ssamjang, Miso Peppercorn Sauce, Wagyu Candle	

SAUCES 8

Peppercorn	Miso Peppercorn	Chimichurri	Ssamjang
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ENTREES

Ora King Salmon	46	Lamb Rack	62
Celery Root Purée, Pickled Pearl Onion, Bok Choy		Parsley Panko Crust, White Wine Dijon Mustard, Yogurt	
Japanese Miso Sea Bass	59	Grilled Vegetable Bibimbap	29
48-Hour Aged Soy, White Radish, Bok Choy		Tofu, Rice, Gochujang, Egg	
Golden Branzino	64		
Garlic, Shallots, Kimchi, Citrus Brown Butter			

FOR THE TABLE

Yukon Gold Buttermilk Mashed	16	Chinese Broccoli	16
Butter, Julienned Scallions		Garlic, Oyster Sauce	
Kimchi Fried Rice	20	Maque Choux Corn Cheese	16
Gochujang, Scallion Oil, Beef Tenderloin		Jalapeño Bacon, Smoked Gouda, Fresno Peppers	
Unagi Brussels Sprouts	16	French Fries	16
Grain Mustard, Eel Sauce, Crispy Garlic			

