

PRETZEL BREAD | 16 Whipped Honey-Mustard Butter

RAW

CHEF'S SELECTION OF EAST COAST OYSTERS* | 36/72
Cucumber-Chardonnay Mignonette, Cocktail Sauce (gf)

CATCH STEAK CAVIAR SERVICE* | 135
1oz Osetra Caviar, Classic Accoutrements
Brioche Toast Points & Housemade Waffles



PACIFIC HAMACHI CRUDO* | 32
Yuzu-Pear Relish

ROLLED

VEGGIE ROLL | 24
Japanese Vegetables, Avocado, Spicy Mayo
(Gluten Free Upon Request)

SPICY SALMON ROLL* | 26
Salmon Two Ways, Avocado, Cucumber
Thai Chili Mayo, Balsamic Kabayaki

SPICY TUNA ROLL* | 29
Tuna Two Ways, Avocado, Cucumber
Lemon Koi Sosu, Crispy Potato Sticks

COLD

CAESAR SALAD | 27
Little Gem Lettuce, Crispy Aged Parmesan
Warm Garlic Focaccia Croutons, Soft Boiled Organic Egg
(Vegan and Gluten Free Upon Request)

THE 'WEDGE' | 29
Maple Glazed Bacon, Blue Cheese, Crispy Shallots
Iceberg Lettuce, Creamy Sesame Dressing

CLASSICS

CRISPY POTATO CROQUETTES | 18
French Onion Creme, Osetra Caviar

CRUNCHY RICE CAKES
SPICY SALMON* | 18 | **SPICY TUNA*** | 18
Avocado Mousse, Wasabi Crema

MAINE LOBSTER SPAGHETTI A LA SCAMPI | 48
Toasted Garlic, Fresno Peppers

SIZZLING SHRIMP* | 38
Spicy Lobster Sauce
(Gluten Free Upon Request)

SPICY GIGLI | 21
Calabrian Chile Cream, Aged Pecorino
(Vegan Upon Request)

BAKED KING CRAB HAND ROLLS* | 32
Crispy Potato Sticks, Dynamite Sauce

JAPANESE WAGYU

2 ounce minimum - 2 pieces per ounce - cooked tableside

WAGYU FLIGHT

5 PIECES | 125PP *the full experience, 1 piece per prefecture*

"TRUE" A5 KOBE BEEF* | 66/oz
Hyogo Prefecture, LIC # 1030
The champagne of Japanese Wagyu
Highly marbled, rich & velvety

SNOW BEEF* | 52/oz
Hokkaido Prefecture
Chateau bred in freezing temperatures
Snowflake-like delicateness & intensely sweet flavor

OLIVE BEEF* | 52/oz
Kagawa Prefecture
Warm avocado overtones
Intense, fine-grained marbling

OHMI BEEF* | 52/oz
Shiga Prefecture
"The Emperor's Beef"
Silky, sweet & buttery finish

SENDAI BEEF* | 52/oz
Miyagi Prefecture
Limited & luxury
Lean, fine-grained marbling

STEAK

CLASSICS

Marbled & Flavorful - The Top 3% of USDA Beef

8oz TRUFFLE BUTTER FILET* | 75
Dakota City, NE

AGED LARGE FORMAT

45 Day

32oz PRIME PORTERHOUSE (45 DAY)* | 195
Waucoma, IA

AGED

Cave-Aged in a 200 Year Old Room

6oz PRIME RIB CAP (28 DAY)* | 70
Fort Morgan, CO
AKA 'Deckle' - best portion of the ribeye

12oz PRIME BONE-IN COWGIRL RIBEYE (32 DAY)* | 86
Fort Morgan, CO
Leaner & cleaner than the traditional ribeye

12oz PRIME BONE-IN STRIP (38 DAY)* | 73
Honey Creek, NE

WAGYU

8oz IMPERIAL CUT WAGYU FILET MIGNON* | 110 Wylarah Station, Australia
Best filet in America (chef's opinion)

14oz BONE-IN WAGYU STRIP* | 135
Wylarah Station, Australia

SAUCES

STEAK SAUCE - BÉARNAISE* (gf) - TRUFFLE BUTTER (gf) - CHILI BUTTER (gf) | 10

NOT STEAK

VEGETARIAN CHICKEN PARM | 42
Plant Based Cutlet, Old School Red Sauce
(Vegan Upon Request)

SIMPLY ROASTED MEDITERRANEAN BRANZINO* | 40/80
Smoked Paprika Vinaigrette

SIMPLY ROASTED KING SALMON* | 40
Lemon Beurre Blanc

SIGNATURE SIDES

CLASSIC MAC & CHEESE | 19
2 Year Aged Gouda, Buttery Cracker Crumble

WAFFLE FRIES | 17
Truffle Aioli (v)

SIMPLE MASHED POTATOES | 17
Cultured Butter (gf)

GREEN BEANS | 17
Brown Butter Pecans
(Vegan and Gluten Free Upon Request)

WILTED SPINACH | 17
Sicilian EVOO, Garlic Chips (v)
(Gluten Free Upon Request)

v | gf | df Indicates Dishes That Are Prepared Vegan | Gluten Free | Dairy Free. Other Items May Be Modified Upon Request. *These Items May Be Served Raw Or Undercooked. Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish, Or Eggs May Increase Your Risk Of Foodborne Illness, Especially If You Have Certain Medical Conditions.

