

PRETZEL BREAD | 16 Whipped Honey-Mustard Butter

RAW

BLUEFIN TUNA TARTARE* | 29
Kaluga Caviar, Sorrento Lemon, Avocado Purée

PACIFIC HAMACHI CRUDO* | 32
Yuzu-Pear Relish

WAGYU BEEF CARPACCIO* | 36
Basil Aioli, Aged Parmesan Snow, Brioche Croutons

ROLLED

SPICY SALMON ROLL* | 25
Salmon Two Ways, Avocado, Cucumber
Spicy Mayo, Balsamic Kabayaki

SPICY TUNA ROLL* | 27
Tuna Two Ways, Avocado, Cucumber
Lemon Koi Sosu, Crispy Potato Sticks

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

COLD

CAESAR SALAD | 25
Little Gem Lettuce, Crispy Aged Parmesan
Warm Garlic Focaccia Croutons, Soft Boiled Organic Egg
(Vegan and Gluten Free Upon Request)

THE ‘WEDGE’ | 27
Maple Glazed Bacon, Blue Cheese, Crispy Shallots
Iceberg Lettuce, Creamy Sesame Dressing

CLASSICS

2PC PORTIONS

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

SPICY GIGLI | 31
Calabrian Chile Cream, Aged Pecorino
(Vegan Upon Request)

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

CRISPY POTATO CROQUETTES | 19
Crème Fraîche, Osetra Caviar

SIZZLING SHRIMP | 36
Spicy Lobster Sauce
(Gluten Free Upon Request)

JAPANESE WAGYU

2 ounce minimum - 2 pieces per ounce - cooked tableside

WAGYU FLIGHT 3 PIECES | 95PP 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

STEAK

CLASSICS

Marbled & Flavorful - The Top 3% of USDA Beef

12oz BONE-IN FILET* | 78
Waucoma, IA

10oz CHILI RUBBED GRASS FED
NY STRIP* | 74
Greeley, CO

8oz TRUFFLE BUTTER FILET* | 69
Dakota City, NE

WAGYU

8oz IMPERIAL CUT WAGYU FILET MIGNON* | 105
Wylarah Station, Australia
Best filet in America (chef's opinion)

LARGE FORMAT

32oz PRIME PORTERHOUSE* | 195
Waucoma, IA

AGED

Cave-Aged in a 200 Year Old Room

12oz PRIME BONE-IN
COWGIRL RIBEYE (32 DAY)* | 81
Fort Morgan, CO
Leaner & cleaner than the traditional ribeye

12oz PRIME BONE-IN STRIP (38 DAY)* | 69
Honey Creek, NE

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 SALMON* | 49
Broken Lemon Vinaigrette

MEDITERRANEAN BRANZINO* | 49/85
Smoked Paprika Vinaigrette

SIGNATURE SIDES

SIMPLE MASHED POTATOES | 17
Cultured Butter (gf)

CHARRED BROCCOLINI | 17
Lemon Zest (v, gf)

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

WAFFLE FRIES | 17
Truffle Aioli (v)

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.

