

## Starters

Prime Sirloin "Steak Tartare," Herb Aioli, Mustard \$33

Bone Marrow Flan, Mushroom Marmalade, Parsley Salad \$32

Hokkaido Scallop "Carpaccio," Shaved Myoga, Wasabi-Kosho Ponzu \$42

Alaskan King Crab & Shrimp "Louis" Cocktail, Spicy Tomato-Horseradish \$39

Maple Glazed Pork Belly, Fuji Apple-Yali Pear Salad, Sesame-Orange Dressing \$33

First of the Season Pea Soup, Alaskan King Crab, English Peas, Marjoram Cream \$28

Warm Asparagus, Poached Egg, Mushroom Marmalade, Warm Bacon Vinaigrette \$35

Prawn "Cocktail," Wasabi Panna Cotta, Celery Salt, Avocado Mousse, Calamansi \$28

Warm Veal Tongue, Marinated Artichokes, Cranberry Beans, "Salsa Verde" \$29

Big Eye Tuna Tartare, Wasabi Aioli, Ginger, Togarashi Crisps, Tosa Soy \$39

Kaluga Caviar, Lemon Herb Blinis, Traditional Accompaniment \$150

## Salads

Butter Lettuce, Avocado, Point Reyes Cheese, Marinated Cherry Tomatoes, Champagne-Herb Vinaigrette \$29

Braised Baby Artichoke, Marinated Roasted Bell Pepper, Micro Arugula, Pickled Onion, Feta Cheese, Aged Balsamic \$26

Vietnamese Style Beef Carpaccio, Crispy Beef Tendon, Nước mắm Vinaigrette, Holy Basil \$28

White Asparagus Salad, Baby Beets, Micro Arugula, Shiro Miso Vinaigrette \$38

## Slow Simmered & Roasted

Sauteed Dover Sole "Meuniere," Preserved Lemon, Parsley \$95

Whole Roasted Maine Lobster, Black Truffle Sabayon, 1kg \$160 / 1.5kg \$210

Baby Chicken Cooked On Rotisserie, Morel Mushrooms, Natural Jus \$48

Double Thick Iberico Pork Chop, Apple-Apricot "Moustarda" \$69

Colorado Lamb Chops, Cucumber - Mint Raita \$115

## Grilled Over Hard Wood & Charcoal...

### USDA Prime, Illinois Corn Fed, Aged 21 Days

Filet Mignon 170g \$80

New York Sirloin 340g \$92

Rib Eye Steak 395g \$99

### Australian Angus Grain Fed, Aged 35 Days

Porterhouse (For Two) 990g \$195

Bone In Filet Mignon 380g \$118

### 100% Australian Wagyu, BMS 8+ Mayura Station

Bone in Rib Eye Steak (For Two) 900g \$360

### American Wagyu, Snake River Farms, Idaho

New York Sirloin 230g \$160

Filet Mignon 170g \$174

Rib Eye Steak 280g \$185

### Japanese Wagyu

Miyazaki Prefecture, Kyushu Filet Mignon 170g \$240

Hokkaido "Snow," Tomakomai, Rib Eye Steak 170g \$320

Saga Prefecture, New York Sirloin 170g \$235

### Tasting of New York Sirloin \$250

USDA Prime Illinois Corn Fed 120g

American Wagyu, Snake River Farms 120g

Saga Prefecture, New York Sirloin 90g

## From the Market \$18

Tempura Onion Rings

Yukon Gold Potato Puree

Creamed Spinach with Fried Organic Egg

Hand Cut Potato French Fries, Old Bay Aioli

Peewee Potatoes, "Patatas Bravas", Garlic Aioli

Sautéed Tuscan Black Kale, Baby Spinach, Garlic

Sautéed Broccolini, Sun Dried Tomatoes, Garlic, Chili

Spring Pea Ragout, Confit Bacon, Poached Egg

Cavatappi Pasta "Mac & Cheese", White Cheddar \$22

Wild Field Mushrooms, Shishito Peppers \$24

## Add To The Cuts

Foie Gras \$45

Fried Organic Egg \$5

Point Reyes Blue Cheese \$12

Caramelized Shallots, Pearl & Cipollini Onions \$15

Roasted Bone Marrow, Parsley \$12

## Sauces \$5

House Made Steak Sauce    Yuzu Kosho Butter

Creamy Horseradish        Red Wine Bordelaise

Whole Grain Mustard        Argentinean Chimichurri

Armagnac & Peppercorn    Bearnaise

*Joshua Brown, Executive Chef*  
*Brandon Galitz, Chef de Cuisine*  
*Paul Joseph, General Manager*