

DINNER FRESH SHEET

70 DAY CUSTOM AGED USDA PRIME BEEF

Omaha, Nebraska, Grilled Over Mesquite Coals

* **Rib Eye**, 16oz – 74

AMERICAN WAGYU BEEF

Snake River Farms, Boise, Idaho

Breed: Tajima-gyu, Hyogo Prefecture & Domestic Black Angus

Grilled Over Mesquite Coals

* **Filet Mignon**, 8oz – 76

* **New York Strip**, 14oz - 76

* **Sirloin**, 10oz – 60

* **Eye of The Rib Steak**, 14oz - 78

* **Rib Eye "Cap" Steak**, 8oz – 76

* **Zabuton**, 8oz - 64

* **Pan Seared, Filet Mignon**, 4oz – 45

AUSTRALIAN WAGYU BEEF

Darling Downs Wagyu, Brisbane, Queensland, Australia

Breed: Tajima-gyu, Hyogo Prefecture & Australian Angus

Pan Seared

* **Rib Eye**, 8oz – 92

* **Zabuton**, 8oz - 85

* **Filet Mignon**, 4oz – 92

* **Filet Mignon**, 6oz – 135

JAPANESE "A5" 100% FULLBLOOD WAGYU BEEF

Miyazaki Prefecture, Kyushu, Japan

Breed: Kuroge-gyu

Pan Seared

* **New York Strip**, 6oz – 125

* **Rib Eye**, 8oz – 155

* **Filet Mignon**, 4oz – 130

* **Filet Mignon**, 6oz – 185

* **Rib Eye "Cap"**, 6oz – 115

COMBINATIONS

* **4oz USDA Prime Filet & 4oz SRF American Wagyu Filet** 75

* **4oz USDA Prime Filet, 4oz SRF American Wagyu Filet & 4oz Australian Wagyu Filet** 160

* **4oz SRF American Wagyu Filet, 4oz Australian Wagyu Filet & 4oz Japanese Wagyu Filet** 250

* **4oz USDA Prime Filet, 4oz SRF American Wagyu Filet, 4oz Australian Wagyu Filet & 4oz Japanese Wagyu Filet** 270

SPECIALTIES

* **Wild Alaskan King Salmon**

apple wood grilled, butter, lemon, garlic, and vermouth 49