

## DINNER FRESH SHEET

### 120 DAY CUSTOM AGED AMERICAN WAGYU BEEF

\* **Mesquite Grilled New York Strip**, 12oz – 120

### AMERICAN WAGYU BEEF

Snake River Farms, Boise, Idaho

Gold Label Custom Aged, BMS 9

Grilled Over Mesquite Coals

\* **Filet Mignon**, 8oz – 86      \* **New York Strip**, 14oz - 84

\* **Sirloin**, 10oz – 60      \* **Eye of The Rib Steak**, 14oz - 86

\* **Rib Eye "Cap" Steak**, 8oz – 84

Pan Seared

**Filet Mignon**, 4oz – 45      \* **Zabuton**, 8oz - 66

### AUSTRALIAN WAGYU BEEF

Sher Farms, Ballan, Victoria, Australia

Black Label, BMS 9

Pan Seared

\* **Rib Eye**, 8oz – 95      \* **Zabuton**, 8oz - 85

\* **Filet Mignon**, 4oz – 92      \* **Filet Mignon**, 6oz – 135

### JAPANESE "A5" 100% FULLBLOOD WAGYU BEEF

Miyazaki Prefecture, Kyushu, Japan

Pan Seared

\* **New York Strip**, 6oz – 135      \* **Rib Eye**, 8oz – 165

\* **Filet Mignon**, 4oz – 140      \* **Filet Mignon**, 6oz – 195

\* **Rib Eye "Cap"**, 6oz – 125

### FILET MIGNON 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

\* **4oz American Wagyu Rib Cap & 4oz Japanese Wagyu Rib Cap** 110

\* **Wild King Salmon**

apple wood grilled, butter, lemon, garlic, and vermouth 52

\* **Alaskan Halibut**

apple wood grilled, lemon, garlic, butter,  
Dungeness Crab, Bearnaise Sauce 53