

DINNER FRESH SHEET

MISHIMA RESERVE AMERICAN WAGYU BEEF

* Mesquite Grilled "Long Bone" Rib Eye, 40oz – 125

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