

DINNER FRESH SHEET

MISHIMA RESERVE AMERICAN WAGYU BEEF

* Mesquite Grilled "Long Bone" Rib Eye, 48oz – 130

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

* Northwest Wild King Salmon

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