

# WAGYU BEEF

## AMERICAN WAGYU BEEF

### MISHIMA RESERVE

Seattle, Washington  
Custom Aged, BMS 6

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

### 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, 10oz - 78**

**\* 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 - 78**

**\* 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 – 110      \* Zabuton, 6oz - 120**

## 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**