

WAGYU BEEF

AMERICAN WAGYU BEEF

MISHIMA RESERVE

Seattle, Washington
Custom Aged, BMS 6

- * **Mesquite Grilled "Long Bone" Rib Eye,**
32oz – 120 48oz – 140

SNAKE RIVER FARMS

Boise, Idaho
Gold Label Custom Aged, BMS 9
Grilled Over Mesquite Coals

- * **Filet Mignon,** 6oz – 70 * **Filet Mignon,** 8oz - 85
- * **Sirloin,** 10oz – 60 * **Eye of the Rib Steak,** 14oz - 86
- * **Rib Eye "Cap" Steak,** 8oz – 84
Pan Seared
- Filet Mignon,** 4oz – 55 * **Zabuton,** 8oz – 66

AUSTRALIAN WAGYU BEEF

Sher Wagyu Beef, Ballan, Victoria, Australia
Black Label, BMS 8-9
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

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

A 20% service charge is included on each check. John Howie Steak retains 100% of the service charge. Our professional service team receives industry leading compensation.

*Some menu items are served raw or undercooked to preserve flavor. Raw or undercooked seafood and meats, having never been frozen, may be hazardous to your health.