



## COLD APPETIZERS

<b>Wagyu Steak Tartare Two Ways</b>	30
West: Capers, Anchovies, Egg Yolk, Bone Marrow East: Quail Egg, Gochujang, Pine Nuts, Crispy Garlic	
<b>Yellowtail Crudo</b>	26
Pickled Jalapeno, Asian Pear, Shiso, Perilla	
<b>Emperor's Palette</b>	32
Nine-Delicacies - Bulgogi, King Crab, Chicken, Egg Red Cabbage, Enoki Mushrooms, Cucumber, Wheat Flour Crepes	
<b>Chirashi Sushi</b>	30
Salmon, Tuna, Hamachi, Soy, Wasabi, Uni, Caviar	
<b>Uni &amp; Caviar Oyster Trio</b>	36
Gochujang, Truffle Ponzu	
<b>Iberico Burrata</b>	20
Kimchi, Olives, Sun Dried Tomatoes, Chili Flakes, Bacon Pepper Jam, Asian Melon	

## HOT APPETIZERS

<b>Truffle Wagyu Dumplings</b>	21
Texas Wagyu, Pork, Truffle, Herb Cream Sauce	
<b>Crab Cake</b>	30
Gochujang Aioli, Fried Scallions	
<b>Chashu Bacon</b>	20
Jalapeno Stoneground Grits, Mango Pineapple Chutney, Crispy Garlic	
<b>Flash Fried Spanish Octopus</b>	28
White Radish, Korean Cocktail Sauce, Chimichurri	
<b>Shrimp Croquette</b>	24
Caviar, Uni, Rakkyo Sauce	

## SEAFOOD TOWER

MP

Oysters, Lobster, Stone Crab Claws,  
Shrimp Cocktail



## CAVIAR SERVICE



<b>Siberian Baerii</b>	160 per oz	<b>Ossetra</b>	200 per oz
Medium, Very Creamy, Dark Color, Subtle & Slightly Sweet, Light Finish		Large Egg, Nutty Flavor, Smooth Finish	
<b>Supreme</b>	210 per oz	<b>Golden Ossetra</b>	270 per oz
Medium Plus, Rich Flavor, Creamy & Nutty Finish		Large Egg, Light Yellow & Golden, Complex Nutty Flavor, Buttery Smooth Finish	

Served With Minced Red Onion, Egg, Chives, Crème Fraîche, Kettle Chips, And Toasted Bagel Crostinis

## SOUPS + SALADS

<b>Classic NOLA Gumbo</b>	15	<b>Black Garlic Caesar Salad</b>	18
Chicken, Andouille, Okra, Jasmine Rice		Croutons, White Anchovies	
<b>Korean Gumbo</b>	15	<b>Beet &amp; Arugula Salad</b>	16
Kimchi, Akaushi Sausage, Beef, Potatoes		Whipped Feta, Hazelnuts, Lemon Oil	
<b>Taste of Two Gumbos</b>	16	<b>Yuzu Pear Salad</b>	15
Two Bowls, Two Cultures		Kale, Arugula, Candied Walnuts, Granola, Dried Fruits, Pear, Grated Cheese	

## CENTERPIECE

<b>Korean Chili Lobster</b>	10 per oz	<b>Uni Butter Lobster</b>	10 per oz
Lobster Tail, Chili Sauce, Soy Butter Rice		Broiled Lobster Tail, Lemon Cheek	





### CLASSIC AGED STEAKS

<b>10oz Prime Filet, Blue Branch Ranch, OK</b>	<b>69</b>	<b>16oz Prime Strip 44 Farms, TX</b>	<b>65</b>
<b>16oz Bone-in Filet, Blue Branch Ranch, OK</b>	<b>120</b>	<b>16oz Prime Ribeye 44 Farms, TX</b>	<b>75</b>
		<b>22oz Bone-in Ribeye 44 Farms, TX</b>	<b>95</b>

### 40+ DRY AGED STEAKS

<b>16oz Dry Aged Ribeye, 44 Farms, TX</b>	<b>80</b>	<b>16oz Dry Aged Strip, 44 Farms, TX</b>	<b>85</b>
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## TEXAS AKAUSHI HEARTBRAND RESERVE



<b>8oz Filet</b>	<b>99</b>	<b>24oz Bone-In NY Strip</b>	<b>150</b>
<b>36oz Tomahawk</b>	<b>299</b>	<b>40oz Porterhouse</b>	<b>350</b>
Charred Green Onion, Grilled Peppers, Roasted Garlic, Ssamjang, Kimchi Butter, Peppercorn Sauce, Wagyu Candle		Charred Green Onion, Grilled Peppers, Roasted Garlic, Ssamjang, Kimchi Butter, Peppercorn Sauce, Wagyu Candle	

### SAUCES 8 / All for 35

<b>Bearnaise</b>	<b>Peppercorn</b>	<b>Gorgonzola</b>
<b>Kimchi Butter</b>	<b>Ssamjang</b>	<b>Nuri Steak Sauce</b>

### JAPANESE WAGYU

Per 3oz Strip

<b>Miyazaki Prefecture</b>	<b>120</b>
<b>Snow Aged</b>	<b>120</b>
<b>Specialty Wagyu</b>	<b>MP</b>

### ENTREES

<b>Ora King Salmon</b>	<b>40</b>	<b>14 Day Dry Aged Australian Lamb Rack</b>	<b>62</b>
Celery Root Puree, Pickle Pearl Onion, Bok Choy		Dijon, Chives, Garlic Cumin Butter	
<b>Prawn Pad Thai</b>	<b>42</b>	<b>Japanese Miso Sea Bass</b>	<b>54</b>
Jumbo Prawns, Gochujang, Peanuts, Pad Thai Sauce		48 Hour Aged Soy Sauce, White Radish, Bok Choy	
<b>Seared Halibut with Japanese Curry</b>	<b>48</b>	<b>Grilled Veggie Bibimbap</b>	<b>29</b>
Potatoes, Brussels Sprouts, Carrots		Tofu, Seasonal Vegetables, Soy Butter Rice Gochujang, Quail Egg	

### FOR THE TABLE

<b>Mirin Wild Mushrooms</b>	<b>16</b>	<b>Szechuan Broccolini</b>	<b>18</b>
Roasted Garlic, Soy Sauce, Shishito Peppers		Garlic Bean Paste	
<b>Lobster K-MAC</b>	<b>28</b>	<b>Kimchi Fried Rice</b>	<b>20</b>
Raclette Cheese, Cream Sauce, Spicy Garlic Onion		Kimchi, Gochujang, Scallion Oil, Beef Tenderloin	
<b>Yukon Gold Buttermilk Mashed</b>	<b>16</b>	<b>Spring Onion Salad</b>	<b>18</b>
Butter, Korean Cut Scallion		Shredded Green Onions, Egg Yolk Traditional Korean Palette Cleanser	
<b>Unagi Brussels Sprouts</b>	<b>16</b>	<b>Seasonal Vegetables</b>	<b>16</b>
Grain Mustard, Eel Sauce, Crispy Garlic		Fresh Vegetables, Sourced And Served Seasonally	
<b>Maque Choux Corn Cheese</b>	<b>16</b>		
Jalapeño Bacon, Smoked Gouda, Fresno Pepper			

