

Holiday Cheers



Beverages

23 each

HOLIDAY MARTINI

grey goose vodka - owen's nitro-infused espresso - peppermint bark rumchata - licor 43

TOASTED MARSHMALLOW OLD-FASHIONED

angel's envy bourbon - monin toasted marshmallow- monin oak barrel - aztec chocolate bitter

HOT CHOCOLATE BOMB

santa teresa 1796 arabica coffee cask finish rum - milk chocolate bomb - coffee - monin coconut

Starters

A5 JAPANESE WAGYU POTSTICKERS

wagyu beef & pork - spring onions sweet soy and ginger sauce - sesame seeds 34

KING CRAB FONDUE

potato & leek cream - truffle point reyes toma - chive oil 59

Entrées

COLOSAL LOBSTER TAIL

garlic chili butter - drawn butter - grilled lemon - mac & cheese 129

DUCK LEG CONFIT

potato gnocchi - crispy brussels sprouts - maple cranberry - garlic butter - parmesan 49

A5 JAPANESE WAGYU STEAK FRIED RICE

fried egg - sesame seeds - scallion - fresno - spicy motoyaki sauce 46

WAGYU BY REGION

AMERICA*

MASAMI RANCH
CALIFORNIA STRIP 12OZ 149

JAPAN*

KAGOSHIMA PREFECTURE

A5 PICANHA 6oz 109

TAJIMA WAGYU BOTTOM

SKIRT 6/7 BMS 7oz

onion jalapeño jam 79

AUSTRALIA*

AUSTRALIAN 50oz
ROASTED BONE MARROW

street corn salsa, STK bold,
bearnaise sauces mp

TOPPING & SAUCE

rosemary butter 12 / jalapeño butter 12 | spicy diane sauce 4

Dessert

PUMPKIN CRÈME BRULEE

cinnamon - rum & golden raisin jam 16

*These items may be served raw and/or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a food borne illness especially when you have a medical condition.