

Bites

Edamame	8
Garlic, ginger, chili pepper, soy glaze	
Shishito Peppers	9
Kabayaki sauce, shaved bonito flakes	
Truffle Fries	11
White truffle oil, sriracha aioli	
Duck Confit Croquettes	14
Prune - dijon mustard dipping sauce	

Cold Appetizers

Hamachi

Uni, pickled seaweed, strawberry - kimchi furikake, aji ceviche, ponzu

Spoon

5

Plate

23

Tuna

Meyer lemon puree, garlic-horseradish puree, soy poached daikon, fried ginger, micro red shisho

Tartare

5

Plate

25

Steak Tartare

Traditional condiments, piquillo pepper, quail egg, truffle powder, pumpernickel

A5 Wagyu upgrade

42

Shigoku Oysters

Sauerkraut, seaweed, kohlrabi, horseradish lime mignonette, crisp kale

Aussie Wagyu Sashimi

Shimeji, grilled scallion, jicama, garlic chip, miso-sesame sauce

Korean Beef Lettuce Cup

8
9
11
14
15
21
22
17

Quinoa, ssamjang aioli, daikon kimchi, butter lettuce

Hot Appetizers

P.E.I. Mussels

Miso mustard crème fraîche, yuzu juice, croutons

Wagyu Sliders

Pickled red onion, piquillo aioli, spiced sweet potato fries

U-10 Scallops

Squid ink spaghetti, thai curry-lemongrass sauce, tomato jam, shiitake, julienne scallion

Foie Gras

Brioche, candied kumquats, pernod reduction, fennel pollen, daikon sprouts, aji-avocado sauce

Lobster Tempura

Sweet & sour shiitake dipping sauce

Soups & Salads

Lobster Bisque

Butter poached lobster claw meat, fennel ragout, tarragon

Soup Du Jour

Grilled Romaine Heart Salad

Blood orange-anchovy dressing, chicory crumble, sunny-side egg, parmesan cheese

Iceberg Lettuce

Bleu cheese dressing, smoked applewood bacon, fuji apple, toybox tomatoes, hard boiled egg, tenkasu, chervil

Dungeness Crab Salad

Pickled daikon, daikon vinaigrette, French breakfast radish, lotus root, dill mayonnaise, chili oil

Burrata Salad

Heirloom tomatoes, burrata, basil caviar, cucumber vinaigrette, smoked sea salt

Main

Slow Roasted Prime Rib

Garlic – mustard rub, au jus, limited availability

Size

10oz

31

15oz

18

16

21

26

27

15

9

11

12

16

14

39		49
Filet Mignon 8oz		
Red pepper-tomato coulis, roasted sweet mini pepper, demi glace, micro parsley		
		52
Dry Aged T-Bone 23oz		
Bacon jam, sous vide “perfect” egg, demi glace		
NY Strip Steak		
Caramelized onion, crisp onion strings, wasabi demi glace, micro wasabi		
Size		
4oz		
26		
8oz		
38		64
Bone-in Ribeye 32oz		
Sunchoke puree, shiitake mushroom, balsamic demi glace, scallions		
		25
Mary's Free Range Chicken		
Corn bread, pomegranate reduction, swiss chard, pickled red radish, micro watercress		
		35
Sous Vide Salmon 6oz		
Spaghetti squash, uni butter, uni cream, miso brussel sprouts, roasted baby carrots		
		18
Where's the Beef?		
A seasonal array of organic vegetables		
		23
Got Foie?		
Add a seared foie gras to any entrée		
100% Japanese Miyazaki Wagyu		
A5 Wagyu NY		
Truffle cheese, truffle bubbles, demi glace A.Q.		
Size		
4 oz		
8 oz		
A5 Wagyu Filet		
Truffle risotto, demi glace A.Q.		
Size		
4 oz		
8 oz		
A5 Wagyu Ribcap		
Truffle butter, demi glace A.Q.		

Size

4 oz

8 oz

A5 Wagyu Ribeye

Truffle sauce, shimeji mushrooms A.Q.

Size

4 oz

8 oz

The A5 Experience

4oz wagyu ny, 4 oz wagyu filet, 4 oz wagyu ribeye, 4 oz wagyu ribcap

50% Japanese Wagyu - 50% Holstein

Tajima F1 NY

Toybox tomatoes, demi glace A.Q.

Size

4 oz

8 oz

Tajima F1 Filet

Shimeji mushroom, demi glace A.Q.

Size

4 oz

8 oz

Sides

Cauliflower

Guanciale, meyer lemon gremolata, fried shallots

12

Asparagus

Pesto, snap pea, quail egg, prosciutto, hickory smoked goat cheese

13

Creamy Spinach

Bacon, onion, boursin cheese, nutmeg, kataifi

12

Truffled Mac & Cheese

Gruyere, mozzarella, cheddar

Supplement

Lobster Tail

13

+14

Mashed Potato

Smoked white cheddar, maple bacon

13

14

Sweet Potato Gnocchi

Lemongrass cream, parmesan cheese

15

Shrooms

Maitake, golden enokitake, eryngii, honshimeji, sherry wine, garlic