



SMALL PLATES

HAMACHI SHOTS

TRUFFLED PONZU / FRESNO CHILI / AVOCADO / GINGER / WASABI GREENS / SIX 24

YELLOW FIN TUNA SASHIMI

DAIKON / WASABI / MARINATED IKURA / GINGER SOY 20

STEAK TARTARE

DAIKON KIMCHEE / BUBU ARARE / QUAIL EGG / NORI / PUFFED TENDON 24

GYU KUSHIYAKI

PRIME FLAT IRON / SOY MIRIN / CRISPY GARLIC / CHIVES / MATCHA SALT 19

SHIGOKU OYSTERS

WILLAPA BAY / PICKLED GINGER MIGNONETTE / PINK PEPPERCORNS / SIX 24

SALADS

COUNTY LINE FARMS BABY GREENS

HEARTS OF PALM / CUCUMBER / LOTUS CHIPS / YUZU-CHILI DRESSING 12

CAESAR SALAD

63 DEGREE EGG / FURIKAKE / PARMESAN / WHITE ANCHOVY 14

UNAGI-GLAZED SALMON SALAD

PICKLED DAIKON / GINGER / AVOCADO / BURDOCK / BONITO / PONZU 24

COBB SALAD

ICEBERG LETTUCE / AVOCADO / BACON / EGG / TOMATOES / GREEN GODDESS / BOURSIN 17
 ADD JUMBO LUMP CRAB 10 | ADD SEARED TUNA 10 | ADD LOBSTER MEAT 12 | ADD FILET 10 | ADD CHICKEN KARA-AGE 6

NOT STEAK

C.A.B CHUCK AND BRISKET BURGER

HERB REMOULADE / CHERRYWOOD BACON / SMOKED GOUDA 19

WAGYU BURGER

WAGYU BEEF / BONE MARROW AIOLI / WILD MUSHROOMS 28

ALEXANDER'S FRENCH DIP

PRIME RIB / ARUGULA / MUSHROOMS / HORSERADISH / BEER BATTERED ONION RINGS 19

50/50 BURGER

DRY-AGED / BACON / A-5 AIOLI / SHALLOT MARMALADE / SMOKED CHEDDAR / HOUSE-MADE PICKLES 20

MAINE LOBSTER CLUB

LEMON HERB AIOLI / SMOKED BACON / ARUGULA / TOMATOES / ROOT VEGETABLE CHIPS 32

SEASONAL VEGETABLE RISOTTO

ASPARAGUS / CONFIT TOMATO / FAVA BEANS / FINES HERBS / PARMESAN CHEESE 22



SILICON VALLEY
STEAKS

C.A.B. FILET BROCHETTES

FILET MIGNON TIPS / QUINOA PILAF / GRILLED VEGETABLES / KABAYAKI 30

WAGYU HANGAR STEAK "FRITES"

GARLIC CONFIT / MARROW MUSTARD BUTTER 30

SLOW ROASTED PRIME RIB

NATURAL JUS / KIZAMI HORSERADISH / 14 OZ. 44

FILET MIGNON

HERB SALAD / PICKLED SHALLOTS / 8 OZ. 50

C.A.B. PRIME SPLIT-BONE RIBEYE

LEMON CHIVE BUTTER / SCALLIONS / 19 OZ. 69

DRY AGED NEW YORK

PICKLED MUSTARD SEEDS / MALDON SALT / 22 OZ. 64

DRY AGED T-BONE

"A BALANCE OF SALT AND ACID" / TRIO OF SALTS / GRILLED LEMON / 24 OZ. 68

F1 WAGYU

TAJIMA F1 STRIP STEAK, AUSTRALIA

FIRST GENERATION CROSSBREED 50% TAJIMA / 50% HOLSTEIN CATTLE / 10 OZ. 140

MISHIMA F1 RESERVE FILET MIGNON, USA

100% JAPANESE BLACKMORE BULLS BRED WITH ANGUS / 8 OZ. 140

WAGYU 3 OZ INCREMENTS / CUT TO ORDER / SERVED WITH BONE MARROW CRUSED POTATO / TRIO OF SAUCES

沖縄県 OKINAWA, JAPAN A5

SUB-TROPICAL CLIMATE / SOUTHERN MOST POINT IN JAPAN 125

鹿児島県 KAGOSHIMA, JAPAN A5

PRIZED FOR ITS WELL-BALANCED MARBLING 125

宮崎 MIYAZAKI, JAPAN A5

WARM CLIMATE / IDEAL FOR RAISING CATTLE 125

尾崎 OZAKI, JAPAN A5

MUNEHARU OZAKI'S PRIVATE FARM / LIMITED PRODUCTION 145

滋賀県 SHIGA, OHMI, JAPAN A5

EXTREMELY RARE / FINE MARBLING / EMPEROR'S BEEF 165

北海道 HOKKAIDO, JAPAN A5

CHÂTEAU UENAE / PRIVATELY FARMED IN BELOW FREEZING TEMPERATURES 185

神戸 HYOGO, KOBE JAPAN A5

THE FAMED KOBE BEEF 185

SIDES

WILD MUSHROOMS

GARLIC / SHALLOT / THYME / WHITE WINE / BUTTER 14

TRUFFLE MAC 'N CHEESE

BLACK TRUFFLE / WHITE CHEDDAR..... 12 ADD MAINE LOBSTER..... +8

TRUFFLED FRENCH FRIES

BLACK PEPPER / PARMESAN 14

GREEN BEANS

GARLIC / SESAME OIL / SOY / CHILI PEPPER / GINGER 10

SAUCES 3 EACH

RED WINE BORDELAISE
KIMCHEE STEAK SAUCE
YUZU KOSHO BUTTER