



STARTER | COLD

- STEAK TARTARE 26
- SHRIMP COCKTAIL 5PCS 28
- FRESH OYSTER 8CT 24
- HOUSE SALAD 11
- CAESAR SALAD 12
- CAPRESE SALAD 16

STARTER | HOT

- THICK BACON 24
- SAUSAGE PLATE 28
- DRY AGED CRUST 26
- GRILLED OCTOPUS 28
- FRIED CALAMARI 19
- FRENCH ONION SOUP 12
- CRAB CAKE 25
- MUSHROOM RISOTTO 15
- KIMCHI CARBONARA 21
- Marrow Bone Broth in a Cup 7

BUTCHER'S FAMILY PLATTER FOR CARNIVORES

- ASSORTMENT OF WET / DRY AGED STEAK
- HAND- SELECTED BY Q THE BUTCHER
- 4 PEOPLE AND UP ONLY | CHOICE OF 2 SIDE DISHES | \$99 PER PERSON
- Bone Marrow NOT included in Side Dishes

FISH

WILD CAUGHT KING SALMON 39

PLEASE LET US KNOW IF YOU HAVE ANY FOOD ALLERGIES.

DINING TIME IS LIMITED TO 2 HOURS PER TABLE

PLEASE NO MORE THAN 4 CREDIT CARDS PER TABLE.

20% GRATUITY WILL BE ADDED TO THE PARTY OF 6 OR MORE



USDA PRIME DRY-AGED STEAKS | BONE-IN ONLY

- PORTERHOUSE FOR TWO (40oz+) 163
- BONE-IN RIBEYE FOR TWO (40oz+) 163
- T-BONE FOR TWO (36oz+) 153
- TOMAHAWK FOR TWO (56oz+) 176
- NY STRIP FOR ONE (18oz+) 61
- LAMB CHOPS FOR ONE (16oz+) 68

USDA PRIME WET-AGED STEAKS | BONELESS

- Kuroge Washu Wagyu Filet Mignon (~12oz) 119
- FILET MIGNON (12oz+) 69
- PETITE FILET (6~8oz+) 39
- BONELESS NY STRIP (14oz+) 59
- BONELESS RIBEYE (14oz+) 59
- SKIRT STEAK FOR TWO (30oz+) 94
- BABY RACK OF LAMB (12oz+) 68

ADD ON STEAK | LOBSTER TAIL 32

SIDES

GRILLED ASPARAGUS 15	POTATO SALAD 12	KIMCHI FRIED RICE 19
BRUSSELS SPROUT 13	MASHED POTATO 12	ONION RINGS 12
GRILLED VEGGIES 13	FRENCH FRIES 9	CURLY FRIES 10
SAUTEED MUSHROOM 16	MAC & CHEESE 14	KOREAN SCALLION 2
CREAM SPINACH 13	BONE MARROW 28	

KOREAN SIDES

KIMCHI \$10 | CUCUMBER KIMCHI \$10 | SOYBEAN STEW \$20 | KIMCHI STEW \$20

BEVERAGES

AQUA PANNA \$8 | PELLEGRINO \$8 | COFFEE \$4 | ESPRESSO \$5 | SODA \$3

Cakeage \$3 per a guest BYOC