



STARTER | COLD

- STEAK TARTARE
- SHRIMP COCKTAIL 5PCS
- FRESH OYSTER 8CT
- HOUSE SALAD
- CAESAR SALAD
- CAPRESE SALAD

STARTER | HOT

- THICK BACON
- SAUSAGE PLATE
- DRY-AGED CRUST
- GRILLED OCTOPUS
- FRIED CALAMARI
- FRENCH ONION SOUP
- CRAB CAKE
- MUSHROOM RISOTTO
- KIMCHI CARBONARA
- Marrow Bone Broth in a Cup

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
- Bone Marrow NOT included with Side Dishes

FISH

WILD CAUGHT KING SALMON

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+)
- BONE-IN RIBEYE FOR TWO (40oz+)
- T-BONE FOR TWO (32oz+)
- TOMAHAWK FOR TWO (48oz+)
- NY STRIP FOR ONE (14-18oz)
- LAMB CHOPS FOR ONE (16oz+)

USDA PRIME WET-AGED STEAKS | BONELESS

- Kuroge Washu Wagyu Filet Mignon (~12oz)
- FILET MIGNON (12oz+)
- PETITE FILET (6oz+)
- BONELESS NY STRIP (14oz+)
- BONELESS RIBEYE (14oz+)
- SKIRT STEAK FOR TWO (24oz+)
- BABY RACK OF LAMB (12oz+)

ADD ON STEAK | LOBSTER TAIL

SIDES

GRILLED ASPARAGUS
BRUSSELS SPROUT
GRILLED VEGGIES
SAUTEED MUSHROOM
CREAM SPINACH

POTATO SALAD
MASHED POTATO
FRENCH FRIES
MAC & CHEESE
BONE MARROW

KIMCHI FRIED RICE
ONION RINGS
CURLY FRIES
Korean Scallion

KOREAN SIDES

KIMCHI | CUCUMBER KIMCHI | SOYBEAN STEW | KIMCHI STEW

BEVERAGES

AQUA PANNA | PELLEGRINO | COFFEE | ESPRESSO | SODA

Cakeage \$3 per a guest BYOC