

Starters

House Pretzel 9

Serve w/Miso Caramel Butter, 12 Years Aged Balsamic, First Pressed Olive Oil

Scallop 29

Pineapple Mango Salsa, Yuzu Espuma, Ikura, Dill Oil

Wagyu Tartare 29

House of Dawn Style, Gherkins, Capers, Shallot, Crispy Shallot, Parmigiana Reggiano, Smoked Egg Yolk, Arugula, Buttery Sourdough

Bison Carpaccio 29

Rangeland Bison, Cranberry Cheong, Arugula, Parmigiano Reggiano, Garlic Crisp, Burnt Garlic Aioli, Parmesan Crisp, Buttery Sourdough

Hamachi Crudo 29

House Smoked Hamachi, Mango, Yuzu Pickled Daikon, Housemade Pomegranate Vinaigrette, Dill Oil

Burrata From Puglia 29

Caramel Apricot Puree, Honey Confit Heirloom Tomato, Candied Fig, Champagne Pickle Muscat, Pine Nut Basil Pistou, Candied Pecan

Crab Cake 34

Asian Spiced Hokkaido Hairry Crab, Raspberry Gel, N'duja Aioli, Dill Creme Fraiche, Yuzu Compressed Cucumber

Foie Gras Parfait 36

Port Glaze, Caramel Nectarine Puree, Candied Pecan, Buttery Sourdough

Lobster Bisque 36

Butter Poached Lobster Tail, Scallion Bread, House Bisque

Exclusive Sharing Experience

Half Dozen Kumamoto Oyster 36

Serve w/Housemade Mignonette, House Ferment Chilli Sauce, Horseradish

Half Dozen Jumbo Prawn Cocktail 36

Jumbo Black Tiger Prawn, Bourbon Cocktail Sauce, House Ferment Chilli Sauce

Cheese Platter

Served w/Assorted Chutney & Saltine Cracker

Two Cheese 36

Four Cheese 66

Charcuterie Platter

Served w/Assorted Pickle & Saltine Cracker

Two Charcuterie 36

Four Charcuterie 66

Whole Live Water Atlantic Lobster 98

Nova Scotia, CA

Poached w/ Court Bouillon, Serve w/Drawn Butter

Seafood Tower 168

*2lb Whole Live Nova Scotia Lobster, Half Dozen Oyster,
Half Dozen Prawns, Serve w/House Mignonette,
House Ferment Chilli Sauce, Bourbon Cocktail Sauce,
Creamy Horseradish & Drawn Butter*

Caviar Service

Classic Accompaniments, Potato Blini

Classic Ossietra Sturgeon 30G 120

Kaluga Queen By Coastal Bay

Classic Amur Royal Kaluga 30G 180

Kaluga Queen By Coastal Bay

Golden Amur Imperial Kaluga 30G 240

Kaluga Queen By Coastal Bay

Land & Ocean

Ultimate Wagyu Burger 36

Add Foie Gras 4oz 28

*7oz Wagyu Patty, Smoke Gouda, House Smoked Bacon, Pickle, Crispy Onion,
House Burger Sauce, Toasted Burger Bun, Triple Cooked Fries*

Risotto 32

Add Ricotta 4oz 9

*Summer Corn, Lime Compressed Sugar Snap Pea, Summer Corn Coconut Brodo,
Parmigiano Reggiano, Puff Rice, Pea Tendril*

Wagyu Bolognese 32

Add Burrata from Puglia 4oz 18

*Housemade Spaghetti, Feta Yogurt Drizzle, Cheese Mozzarella, Parmigiano Reggiano,
Housemade Wagyu Bolognese*

Sablefish 58

Sablefish Kabayaki, Buckwheat Groats, Baby Bok Choy, Ikura, Taro Crisp, Pea Tendril

King Salmon 58

*Asian Spiced Ora King Salmon, Yuzu Compressed Daikon, Cherry Tomato,
Capelli d'Angelo, Gui Zhou Ferment Fish Brodo, Dill Oil, Puff Rice, Pea Tendril*

Iberico Tomahawk 58

*Acorn Fed Pork Iberico, Smoked Gouda Polenta, Asparagus,
Ground Cherry Balsamic Gastrique*

Chicken 58

*Asian Spiced Loong Kong Chicken Ballotine, Port Glazed Morel, Asparagus,
Puff Wild Rice, Cajun Chicken Jus*

Kobe and Oyster \$55/oz Min. 2oz to Order

Certified Kobe Ribeye or Striploin, Potato Fondant, Asparagus, Housemade Oyster Sauce

Ribeye

Prime, Atlantic Beef 20oz 115

Prince Edward Island, Canada

Grass Fed, Potato Finished

Gold Grade, Brant Lake Farm Wagyu 20oz 155

Alberta, Canada

Grain Finished For Minimum 200Days

Prime, Creekstone Natural Black Angus 20oz 185

Kansas, USA

Grass Fed, Corn Finished

Certified Best Black Angus From The North

MB5+, Black Market Angus, 20oz 185

New South Wales, Australia

Grain Finished For Minimum 270Days

Certified Best Black Angus From The South

BMS9+, F1 Japanese Wagyu 20oz 220

Hokkaido, Japan

Crossbred Kokusan-Gyu, 50%Angus and 50% Kuroge Washu Wagyu

Grain Finished For Over 650Days

MB9+, Sher Duo Blue Label 20oz 260

Victoria, Australia

Fullblood Wagyu, Grain Finished For Over 400Days

MB9+, Stone Axe 20oz 260

New South Wales, Australia

Full Blood Wagyu, Grain Finished For Over 500Days

MB9+, Suzuki Farm Silver Label 20oz 260

Darling Downs, Queensland, Australia

Fullblood Wagyu, Grain Finished For Over 600Days

MB9+, Mayura Station Signature Series 20oz 300

Limestone Coast, Australia

Fullblood Wagyu, Candy, Chocolate, and Grain Finished For Over 300Days

Australian WBBC Champion Brand For Five Years in a Row

A5 BMS12, KOBE BEEF, Tajima Certified 20oz 1000

Certified Restaurant By Kobe Beef Marketing & Distribution Promotion Association

A5 BMS12, KOBE BEEF, Tajima Certified 20oz 2000

Certified Restaurant By Kobe Beef Marketing & Distribution Promotion Association

In-house dry-aged at 82.5% Humidity and 2°C Temperature for 28 Days

Serve with/Chef James Handmade Oyster Sauce

Sides

Onion and Tomato 9

Beefsteak Tomato,

Spanish Onion Drizzle w/House Dressing

Fries 12

Potato Russet, N'duja Aioli

Potato Puree 15

Yukon Gold w/ Equal Part of Butter,

Cream & Parmigiana Reggiano

Creamy Polenta 15

Corn Meal w/ Equal Part of Butter,

Cream & Parmigiana Reggiano

Asparagus 16

Sauce Hollandaise, Toast Almond

Creamed Spinach 16

Baby Spinach, Parmigiano Reggiano

Green Salad 16

Artisan Mix, Cherry Tomato, Seasonal Fruits,

Seasonal Vinaigrette

Wagyu Fried Rice 18

Pickle Mustard Green, Corn, Green Pea,

Rice Calrose, Sunnyside Egg

Potato Pave 18

Yukon Gold, Truffle Aioli, Parmigiana Reggiano,

Fresh Shaved Truffle

Truffle Fries 18

Potato Russet, Parmigiana Reggiano, Truffle Aioli,

Fresh Shaved Truffle

Truffle Mac and Cheese 18

Housemade Macaroni,

Truffle Bechamel, Mozzarella, Parmigiana Reggiano,

Fresh Shaved Truffle

Sauté Mushroom 22

Cremini, Portabello, Shimeji, King Oyster

Brussel Sprouts 22

Honey Balsamic Glazed, Ricotta Yogurt Drizzle,

Parmigiano Reggiano, Pork Bacon Lardon, Crispy Onion

Caesar Salad 22

Romaine Heart, Focaccia Crouton, Pork Bacon Lardon,

Parmigiano Reggiano, House Caesar Dressing

Sauce

House of Dawn Steak Sauce 5

Madeira Demi Glace 5

Cognac Green Peppercorn 5

Cowboy Butter 5

Blue Cheese Crust 5

Striploin

Prime, Atlantic Beef 10oz/20oz 85/170

Prince Edward Island, Canada

Grass Fed, Potato Finished

Prime, Creekstone Natural Black Angus 10oz/20oz 95/190

Kansas, USA

Grass Fed, Corn Finished

Certified Best Black Angus From The North

MB5+, Black Market Angus 10oz/20oz 95/190

New South Wales, Australia

Grain Finished For Minimum 270Days

Certified Best Black Angus From The South

Prime, Creekstone Natural Black Angus 8oz/16oz 110/220

Kansas, USA Grass Fed, Corn Finished

40Days in-House Dry Aged in Butter/Chocolate by Chef James

BMS9+, F1 Japanese Wagyu 10oz/20oz 110/220

Hokkaido, Japan

Crossbred Kokusan-Gyu, 50%Angusand 50% Kuroge Washu Wagyu

Grain Finished For Over 650Days

MB9+, Sher Duo Blue Label 10oz/20oz 140/280

Victoria, Australia

Fullblood Wagyu, Grain Finished For Over 400Days

MB9+, Stone Axe 10oz/20oz 140/280

New South Wales, Australia

Full Blood Wagyu, Grain Finished For Over 500Days

MB9+, Suzuki Farm Silver Label 10oz/20oz 140/280

Darling Downs, Queensland, Australia

Fullblood Wagyu, Grain Finished For Over 600Days

MB9+, Mayura Station Signature Series 10oz/20oz 160/320

Limestone Coast, Australia

Fullblood Wagyu, Candy, Chocolate, and Grain Finished For Over 300Days

Australian WBBC Champion Brand For Five Years in a Row

A5 BMS12, KOBE BEEF, Tajima Certified 10oz/20oz 400/800

Certified Restaurant By Kobe Beef Marketing & Distribution Promotion Association

A5 BMS12, KOBE BEEF, Tajima Certified 10oz/20oz 1000/2000

Certified Restaurant By Kobe Beef Marketing & Distribution Promotion Association

In-house dry-aged at 82.5% Humidity and 2°C Temperature for 28 Days

Serve with/Chef James Handmade Oyster Sauce

Sides

Onion and Tomato 9

Beefsteak Tomato,

Spanish Onion Drizzle w/House Dressing

Fries 12

Potato Russet, N'duja Aioli

Potato Puree 15

Yukon Gold w/ Equal Part of Butter,

Cream & Parmigiana Reggiano

Creamy Polenta 15

Corn Meal w/ Equal Part of Butter,

Cream & Parmigiana Reggiano

Asparagus 16

Sauce Hollandaise, Toast Almond

Creamed Spinach 16

Baby Spinach, Parmigiano Reggiano

Green Salad 16

Artisan Mix, Cherry Tomato, Seasonal Fruits,

Seasonal Vinaigrette

Wagyu Fried Rice 18

Pickle Mustard Green, Corn, Green Pea,

Rice Calrose, Sunnyside Egg

Potato Pave 18

Yukon Gold, Truffle Aioli, Parmigiana Reggiano,

Fresh Shaved Truffle

Truffle Fries 18

Potato Russet, Parmigiana Reggiano, Truffle Aioli,

Fresh Shaved Truffle

Truffle Mac and Cheese 18

Housemade Macaroni,

Truffle Bechamel, Mozzarella, Parmigiana Reggiano,

Fresh Shaved Truffle

Sauté Mushroom 22

Cremini, Portabello, Shimeji, King Oyster

Brussel Sprouts 22

Honey Balsamic Glazed, Ricotta Yogurt Drizzle,

Parmigiano Reggiano, Pork Bacon Lardon, Crispy Onion

Caesar Salad 22

Romaine Heart, Focaccia Crouton, Pork Bacon Lardon,

Parmigiano Reggiano, House Caesar Dressing

Sauce

House of Dawn Steak Sauce 5

Madeira Demi Glace 5

Cognac Green Peppercorn 5

Cowboy Butter 5

Blue Cheese Crust 5

Tenderloin

Prime, Atlantic Beef 8oz/16oz 90/180

Prince Edward Island, Canada

Grass Fed, Potato Finished

Prime, Creekstone Natural Black Angus 8oz/16oz 110/220

Kansas, USA

Grass Fed, Corn Finished

Certified Best Black Angus From The North

MB5+, Black Market Angus 8oz/16oz 110/220

New South Wales, Australia

Grain Finished For Minimum 270Days

Certified Best Black Angus From The South

BMS9+, F1 Japanese Wagyu 8oz/16oz 180/360

Hokkaido, Japan

Crossbred Kokusan-Gyu, 50% Angus and 50% Kuroge Washu Wagyu

Grain Finished For Over 650Days

MB9+, Sher Duo Blue Label 8oz/16oz 180/360

Victoria, Australia

Fullblood Wagyu, Grain Finished For Over 400Days

MB9+, Stone Axe 8oz/16oz 180/360

New South Wales, Australia

Full Blood Wagyu, Grain Finished For Over 500Days

MB9+, Suzuki Farm Silver Label 8oz/16oz 180/360

Darling Downs, Queensland, Australia

Fullblood Wagyu, Grain Finished For Over 600Days

MB9+, Mayura Station Signature Series 8oz/16oz 180/360

Limestone Coast, Australia

Fullblood Wagyu, Candy, Chocolate, and Grain Finished For Over 300Days

Australian WBBC Champion Brand For Five Years in a Row

A5 BMS12, KOBE BEEF, Tajima Certified 8oz/16oz 450/900

Certified Restaurant By Kobe Beef Marketing & Distribution Promotion Association

A5 BMS12, KOBE BEEF, Tajima Certified 8oz/16oz 1000/2000

Certified Restaurant By Kobe Beef Marketing & Distribution Promotion Association

In-house dry-aged at 82.5% humidity and 2°C Temperature For 28Days

Serve with/Chef James Handmade Oyster Sauce

Denver-Chuck Flap

Prime, Atlantic Beef 8oz/16oz 70/150

Prince Edward Island, Canada

Grass Fed, Potato Finished

Prime, Creekstone Natural Black Angus 8oz/16oz 80/160

Kansas, USA

Grass Fed, Corn Finished

MB8-9, Carrara Wagyu 8oz/16oz 90/180

South Queensland, Australia

Crossbred F2 Wagyu, Grain Finished For Over 450Day

Sides

Onion and Tomato 9

Beefsteak Tomato,

Spanish Onion Drizzle w/House Dressing

Fries 12

Potato Russet, N'duja Aioli

Potato Puree 15

Yukon Gold w/ Equal Part of Butter,

Cream & Parmigiana Reggiano

Creamy Polenta 15

Corn Meal w/ Equal Part of Butter,

Cream & Parmigiana Reggiano

Asparagus 16

Sauce Hollandaise, Toast Almond

Creamed Spinach 16

Baby Spinach, Parmigiano Reggiano

Green Salad 16

Artisan Mix, Cherry Tomato, Seasonal Fruits,

Seasonal Vinaigrette

Wagyu Fried Rice 18

Pickle Mustard Green, Corn, Green Pea,

Rice Calrose, Sunnyside Egg

Potato Pave 18

Yukon Gold, Truffle Aioli, Parmigiana Reggiano,

Fresh Shaved Truffle

Truffle Fries 18

Potato Russet, Parmigiana Reggiano, Truffle Aioli,

Fresh Shaved Truffle

Truffle Mac and Cheese 18

Housemade Macaroni,

Truffle Bechamel, Mozzarella, Parmigiana Reggiano,

Fresh Shaved Truffle

Sauté Mushroom 22

Cremini, Portabello, Shimeji, King Oyster

Brussel Sprouts 22

Honey Balsamic Glazed, Ricotta Yogurt Drizzle,

Parmigiano Reggiano, Pork Bacon Lardon, Crispy Onion

Caesar Salad 22

Romaine Heart, Focaccia Crouton, Pork Bacon Lardon,

Parmigiano Reggiano, House Caesar Dressing

Sauce

House of Dawn Steak Sauce 5

Madeira Demi Glace 5

Cognac Green Peppercorn 5

Cowboy Butter 5

Blue Cheese Crust 5

Bone-in Striploin

Prime, Atlantic Beef 32oz 200
Prince Edward Island, Canada
Grass Fed, Potato Finished

Prime, Creekstone Natural Black Angus 32oz 240
Kansas, USA
Grass Fed, Corn Finished

MB6-7, Carrara Wagyu 32oz 280
South Queensland, Australia

Crossbred F2 Australian Wagyu, Grain Finished For Over 450Days

Prime, Creekstone Natural Black Angus 40oz 350
Kansas, USA
Grass Fed, Corn Finished

60Days in-House Dry Aged By Chef James

Porterhouse

Prime, Atlantic Beef 38oz 240
Prince Edward Island, Canada
Grass Fed, Potato Finished

Prime, Creekstone Natural Black Angus 38oz 300
Kansas, USA
Grass Fed, Corn Finished

MB6-7, Carrara Wagyu 38oz 360
South Queensland, Australia

Crossbred F2 Australian Wagyu, Grain Finished For Over 450Days

Prime, Creekstone Natural Black Angus 50oz 450
Kansas, USA
Grass Fed, Corn Finished

60Days in-House Dry Aged By Chef James

Sides

Onion and Tomato 9

Beefsteak Tomato,
Spanish Onion Drizzle w/House Dressing

Fries 12

Potato Russet, N'duja Aioli

Potato Puree 15

Yukon Gold w/ Equal Part of Butter,
Cream & Parmigiana Reggiano

Creamy Polenta 15

Corn Meal w/ Equal Part of Butter,
Cream & Parmigiana Reggiano

Asparagus 16

Sauce Hollandaise, Toast Almond

Creamed Spinach 16

Baby Spinach, Parmigiano Reggiano

Green Salad 16

Artisan Mix, Cherry Tomato, Seasonal Fruits,
Seasonal Vinaigrette

Wagyu Fried Rice 18

Pickle Mustard Green, Corn, Green Pea,
Rice Calrose, Sunnyside Egg

Potato Pave 18

Yukon Gold, Truffle Aioli, Parmigiana Reggiano,
Fresh Shaved Truffle

Truffle Fries 18

Potato Russet, Parmigiana Reggiano, Truffle Aioli,
Fresh Shaved Truffle

Truffle Mac and Cheese 18

Housemade Macaroni,
Truffle Bechamel, Mozzarella, Parmigiana Reggiano,
Fresh Shaved Truffle

Sauté Mushroom 22

Cremeni, Portabello, Shimeji, King Oyster

Brussel Sprouts 22

Honey Balsamic Glazed, Ricotta Yogurt Drizzle,
Parmigiano Reggiano, Pork Bacon Lardon, Crispy Onion

Caesar Salad 22

Romaine Heart, Focaccia Crouton, Pork Bacon Lardon,
Parmigiano Reggiano, House Caesar Dressing

Sauce

House of Dawn Steak Sauce 5

Madeira Demi Glace 5

Cognac Green Peppercorn 5

Cowboy Butter 5

Blue Cheese Crust 5

Bone-in Rib

Prime, Atlantic Beef 30oz 200
Prince Edward Island, Canada
Grass Fed, Potato Finished

Prime, Creekstone Natural Black Angus 30oz 240
Kansas, USA
Grass Fed, Corn Finished

MB5+, Black Market Angus 30oz 280
New South Wales, Australia
Grain Finished For Minimum 270Days

Prime, Creekstone Natural Black Angus 40oz 400
Kansas, USA
Grass Fed, Corn Finished
60Days in-House Dry Aged By Chef James

Tomahawk

Prime, Atlantic Beef 60oz 300
Prince Edward Island, Canada
Grass Fed, Potato Finished

Prime, Creekstone Natural Black Angus 60oz 400
Kansas, USA
Grass Fed, Corn Finished

MB5+, Black Market Angus 60oz 500
New South Wales, Australia
Grain Finished For Minimum 270Days

MB8-9, Carrara Wagyu 60oz 600
South Queensland, Australia
Crossbred F2 Australian Wagyu, Grain Finished For Over 450Days

Sides

Onion and Tomato 9
Beefsteak Tomato,
Spanish Onion Drizzle w/House Dressing

Fries 12
Potato Russet, N'duja Aioli

Potato Puree 15
Yukon Gold w/ Equal Part of Butter,
Cream & Parmigiana Reggiano

Creamy Polenta 15
Corn Meal w/ Equal Part of Butter,
Cream & Parmigiana Reggiano

Asparagus 16
Sauce Hollandaise, Toast Almond

Creamed Spinach 16
Baby Spinach, Parmigiano Reggiano

Green Salad 16
Artisan Mix, Cherry Tomato, Seasonal Fruits,
Seasonal Vinaigrette

Wagyu Fried Rice 18
Pickle Mustard Green, Corn, Green Pea,
Rice Calrose, Sunnyside Egg

Potato Pave 18
Yukon Gold, Truffle Aioli, Parmigiana Reggiano,
Fresh Shaved Truffle

Truffle Fries 18
Potato Russet, Parmigiana Reggiano, Truffle Aioli,
Fresh Shaved Truffle

Truffle Mac and Cheese 18
Housemade Macaroni,
Truffle Bechamel, Mozzarella, Parmigiana Reggiano,
Fresh Shaved Truffle

Sauté Mushroom 22
Cremini, Portabello, Shimeji, King Oyster

Brussel Sprouts 22
Honey Balsamic Glazed, Ricotta Yogurt Drizzle,
Parmigiano Reggiano, Pork Bacon Lardon, Crispy Onion

Caesar Salad 22
Romaine Heart, Focaccia Crouton, Pork Bacon Lardon,
Parmigiano Reggiano, House Caesar Dressing

Sauce

House of Dawn Steak Sauce 5
Madeira Demi Glace 5
Cognac Green Peppercorn 5
Cowboy Butter 5
Blue Cheese Crust 5