

The Art of Steak

和牛

MODERN STEAK

Simply put, Japanese Wagyu is the pinnacle of the steak world. A5 is the rarest of all steaks, with less than 1% of total Japanese production.

Like fine wines, the flavours and legendary intramuscular fat structures of Japanese Wagyu vary noticeably, not just from region-to-region (known as Prefectures), but from farm-to-farm, based on genetics, feeding protocols and husbandry.

Modern Steak's expertly-curated portfolio of Wagyu is a comprehensive assortment of the world's finest expressions of Wagyu from the Alberta Prairies to the beauty of the Miyazaki Prefecture in Japan.

# WAGYU WORLD Wagyu Menu

Miyazakigyu Japanese Wagyu is known for its ultra high quality and consistency. Raised in Miyazaki Prefecture, Miyazakigyu is known for its snowflake-like marbling.

*Miyazakigyu Wagyu - Miyazaki Prefecture, Japan*

650+ days on grain, A5 Miyazakigyu Japanese Wagyu Beef with a marble score between 8-10.



MIYAZAKIGYU

A5 FILET	5oz	\$198
A5 STRIPLOIN	7oz	\$167
<b>A5 RIBEYE FOR 2</b>	<b>17oz</b>	<b>\$298</b>



MIYAZAKIGYU

The Australians have focused with passion & determination to breed & raise Japanese Wagyu in an effort to rival the Japanese.

*Black Opal Wagyu - Victoria, Aus*

Minimum of 400+ days on grain with marble score score of 8/9 | The highest score available in the Australian Grading System

STRIPLOIN	10oz	\$139
RIBEYE	14oz	\$154

Canada Raised, Grain Fed and Hormone Free. Superior Artisan Beef

*Samuria Wagyu - ONT*

Minimum of 600+ days on grain, Canadian Prime Grade with a Japanese marble score of 8+

STRIPLOIN	10oz	\$134
RIBEYE	14oz	\$149

## WAGYU STRIPLOIN TASTING 27oz

MIYAZAKIGYU A5 STRIPLOIN	7oz
BLACK OPAL STRIPLOIN	10oz
SAMURIA STRIPLOIN	10oz

INCLUDES SAUCE DUO & 3 SIDES OF YOUR CHOICE

\$398 | FEEDS 3-4

## WORLD WAGYU TASTING 29oz

MIYAZAKIGYU A5 FILET	5oz
BLACK OPAL STRIPLOIN	10oz
SAMURIA RIBEYE	14oz

INCLUDES SAUCE DUO & 3 SIDES OF YOUR CHOICE

\$449 | FEEDS 3-4

**WAGYU SPECIALITY SAUCE DUO -- SUKIYAKI SAUCE | MODERN UMAMI SAUCE \$9**

We are able to accommodate most dietary restrictions, including gluten and lactose intolerance, please inquire with your server not all ingredients listed in menu description \*one cheque per table - 20% gratuity on bookings of 6 or more

和牛メニュー

# WAGYU MENU

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