

The Art of Steak

和牛

MODERN STEAK

Simply put, Japanese Wagyu is the pinnacle of the steak world and A5-grade the rarest of all steaks, 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 Steaks expertly-curated portfolio of Wagyu is a comprehensive assortment of the world's finest expressions of Wagyu from the Alberta Praries to the beauty of Miyazaki Prefecture, Japan.

WAGYU WORLD

Wagyu Menu

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

Miyazakigyu Wagyu - Miyazaki Prefecture, Jpn

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



A5 FILET	5oz	\$198
A5 STRIPLOIN	7oz	\$167
A5 RIBEYE FOR 2	17oz	\$298



Australians have focussed 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	\$118
RIBEYE	14oz	\$134

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

Brant Lake Gold Wagyu - Brant, Ab.

Minimum of 600+ days on Alberta Barley, Canadian Prime Grade with a Japanese marble score of 6+

STRIPLOIN	10oz	\$93
RIBEYE	14oz	\$109

WAGYU STRIPLOIN TASTING 27oz

 MIYAZAKIGYU A5 STRIPLOIN	7oz
 BLACK OPAL STRIPLOIN	10oz
 BRANT LAKE STRIPLOIN	10oz

INCLUDES SAUCE DUO & 3 SIDES OF YOUR CHOICE

\$374 | FEEDS 3-4

WORLD WAGYU TASTING 29oz

 MIYAZAKIGYU A5 FILET	5oz
 BLACK OPAL STRIPLOIN	10oz
 BRANT LAKE RIBEYE	14oz

INCLUDES SAUCE DUO & 3 SIDES OF YOUR CHOICE

\$398 | 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 - 18% gratuity on bookings of 6 or more

和牛メニュー

WAGYU MENU

MODERN STEAK

Japanese Inspired Cocktails & Whisky

<p>"ENJERU" Empress Gin, Ramos White Port, Cointreau \$12</p>	<p>"RISING SUN MANHATTAN" Nikka Coffey, Cocchi Vermouth, Espresso rinse \$14</p>	<p>"A5 MARTINI " Ty Ku Sake, Soho, Yuzu & Pineapple \$12</p>
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<div></div> <p>Suntory Whisky Toki \$8 1oz.</p> <div><p>Suntory Whisky Toki is a vivid blend of carefully selected whiskies from the House of Suntory's globally acclaimed Hakushu, Yamazaki, and Chita distilleries. Toki represents the tradition & legacy of the house as it features the quintessential characteristics of a Suntory blend: exquisite balance, harmony & oneness.</p></div>	<div></div> <p>Nikka Coffey Grain \$12 1oz.</p> <div><p>This is a signature grain whisky which was released in 2012.</p><p>Predominantly made from corn, whisky distilled in a Coffey still is matured in old casks such as re-filled, remade & re-charred casks originally made from American oak to deliver the sweet and mellow flavors of Coffey distillates.</p></div>	<div></div> <p>Togouchi 15 Yr Old \$24 1oz.</p> <div><p>The 15-year-old version of Togouchi's blended whisky.</p><p>A combination of whiskies from Canada and Scotland, which are blended together and are aged in a Japanese railway tunnel.</p><p>Nutty, chocolatey and spicy.</p></div>
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