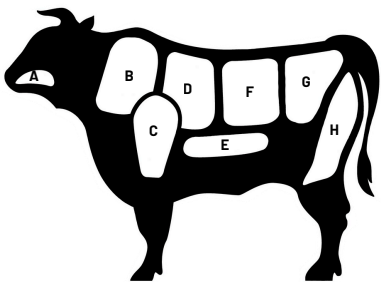


BELOVED BBQ,

How I treasure the memories of family and friends huddled around the grill, sampling delicious Wagyu beef. While my first love is Japanese Wagyu, I have fallen hard for American beef. Today, I am thrilled to present the opportunity to see which one will sweep you off your feet.
Kampai!



STARTERS

- Milk buns + miso honey butter (v) 6
- Kuro edamame with sea salt (v+,gf) 6
- Tokyo slaw + wasabi ume dressing (gf) 18
- Wedge salad + blue cheese + ikura zuke 19
- Pickle plate - kimchi, cucumbers, squash (gf) 12
- Steamed pork dumplings + chili vinegar 14
- A5 Wagyu sushi* (df) 18
- Kimchi Wagyu stew 14

SEAFOOD/SUSHI

- Oysters + mikan granita* (sf,df) 26
- Tuna crispy rice + spicy aioli* 14
- Rock shrimp tempura + chili mayo (sf) 25
- Truffle salmon sushi + yuzu* (df) 20
- Rainbow roll - tuna, salmon, yellowtail* (df) 18
- Dragon roll - bbq eel + avocado (df) 18

FOR THE GRILL

3 oz each - served with niku miso, black garlic soy & citrus sea salt

WAGYU BEEF* (df)

- US Mishima coulotte 29
- US Mishima short rib (gf) 32
- Japanese A5 short rib 44
- Japanese A5 chuck roll 43
- Japanese A5 strip loin (gf) 67
- Japanese A5 tenderloin 85

HERITAGE BEEF* (df)

- Filet Mignon 24
- Aged beef tongue 24
- Spicy miso Prime hanger 18
- Prime strip loin 22
- Spicy miso Prime chuck flap 20
- Black Angus bistro filet 16

AND MORE*

- Scallop + yuzu butter (sf) 25
- Prawn + chili garlic (sf,df) 18
- Shio koji chicken breast (df) 12
- Duck breast + wasabi (df) 22
- Spicy pork belly (df) 12
- Spicy lamb shoulder (df) 12

RESTAURANT WEEK OMAKASE • 55

Wagyu bone broth

Japanese napa kimchi | Spicy cucumber |
Soy spinach | Pickled cabbage |
Sesame squash | Steamed rice

CUTS (df)

- US Spicy Miso Prime hanger steak
- US Black Angus bistro filet
- US Imperial Wagyu coulotte
- US Imperial short rib (gf)

Mango yuzu creamsicle (gf)

WAGYU TOWER • 255

Serves 2-4

CUTS (df)

- Japanese A5 strip loin (gf)
- Japanese A5 short rib
- Japanese A5 chuck roll
- US Prime strip loin
- US Mishima Wagyu coulotte
- US Mishima short rib (gf)
- US Spicy Miso Prime hanger steak

VEGGIES FOR THE GRILL (df,gf)

Broccolini | Shiitake | Onion | Sweet corn

ENTRÉES

- Veggie fried rice + poached egg (v) 20
- Wagyu fried rice + shiso + garlic 29
- Miso salmon + rice + ginger (gf,df)* 26

SIDES

- Blasted broccolini (v+,gf) 13
- Veggies for the grill (v+) 14
- Udon "Mak" & cheese (v) 14
- Wagyu bone broth (gf, df) 4
- Red & green lettuces + green onion (v+,gf) 8
- Japanese napa kimchi (sf,gf) 6
- Spicy cucumber (sf,gf) 6
- Steamed rice (v+) 3

Thank you for joining me on our latest adventure! I hope you enjoyed your yakiniku journey as much as we enjoyed creating it for you.

Love,
Makoto

A 20% service charge will be added to your bill.
100% of this service charge is used to pay our service team members' wages.
Additional tips are not expected but always appreciated.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

(v) Vegetarian | (v+) Vegan | (gf) Gluten-Free | (df) Dairy-Free | (cn) Contains Nuts | (sf) Shellfish

COCKTAILS

Old Fashioned	redemption rye, mugi shochu, hōjicha, vanilla chai. 14
Sakura Sour	vodka, nigori, kabosu-cherry, champagne foam 16
Makoto Negroni	bombay, bermutto, sakura sherry, red bitter 15
Smoked Manhattan	iwai 45, yamahai, shiitake, vermouth, smoke 18
Jazz Kissa Martini	vodka, espresso, black sugar 18
Dekopon Daisy	joven tequila, ume plum, yuzu 15
Toki Highball	toki japanese whisky, lemon 13
Blossom Highball	gin, strawberry-rhubarb, sakura, sudachi 15
Lychee Martini	grey goose vodka, st-germain, kabosu, lychee 16
Hidden Jaguar	blanco tequila, maraschino, cinnamon, kabosu, sesame chili 16

ZERO PROOF

Emperor Butterfly	kyoho grape, sudachi, bubbles. 13
Matcha Julius	calpico, n/a orange liqueur, kabosu, tonic, matcha. 14
Kabosu Colada	n/a rum, amazake, kabosu, nutmeg, berry boba. 16
Momo Paloma	n/a tequila, kabosu, yuzu kosho, bubbles. 15
Kōhii Martini	n/a coffee liqueur, espresso, black sugar. 14

BEER

Kirin Ichiban Lager (draft) 9
Stone "West Coast" IPA (can) 6
Midnight Painkiller Hard Kombucha (can) 10
Brooklyn Brewery "Special Effects" Hoppy Amber Non-Alcoholic (can) 8

SAKE

Tentak, Hawk in the Heavens, Tokubetsu Junmai. 18
Tozai, Snow Maiden, Junmai Nigori. 16
Kanbara, Bride of the Fox, Junmai Ginjo. 15
Rihaku, Wandering Poet, Junmai Ginjo. 19
Shiokawa, Cowboy, Yamahai Junmai Ginjo Genshu. 19
Hot Sake - Ozeki, Junmai, 8oz carafe. 14

IWA Luxe
Sake Flight
60

WINE

SPARKLING

Chatelin Brut, Champagne. 24
Gambino-Jules, Prosecco Rosé, Veneto. 14
La Gioiosa, Prosecco, Veneto. 14
Wölffer Estate, Sparkling Rosé, Germany, Non-Alcoholic. 14

WHITE + ROSÉ

Domaine D'Elise, Chardonnay, Petit Chablis, France. 18
Cora, Pinot Grigio, Abruzzo, Italy. 13
St. Pauls, Sauvignon Blanc, Alto Adige, Italy. 14
Kith and Kin, Chardonnay, Napa, California. 16
Domaine des Terrisses "Caractère," Gaillac Rosé, France. 14

RED

DeLoach, Pinot Noir, Sonoma, California. 15
Prebende "Anna Asmaquer" Gamay, Beaujolais, France. 15
Iconic "Sidekick" Cabernet Sauvignon, Sonoma, California. 16
Château Famaey, Prestige Malbec, Cahors, France. 15

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