

THE STRIPSTEAK EXPERIENCE

MENU FOR THE TABLE 145 per person

FIRST

TRUFFLE CORN BREAD

Whipped Truffle Butter

HAMACHI NORI TACO*

Sushi Rice, Soy Cured Ikura, Wasabi Tobiko

WAGYU STEAK TARTARE*

Traditional Garnishes, Crispy Potato

'INSTANT' DOUBLE-CUT BACON

Shredded Cabbage, Black Pepper Soy Glaze

SECOND

MISO GLAZED SEA BASS*

White Miso Marinade

MISHIMA RESERVE WAGYU STRIP STEAK*

Red Wine Reduction

(add seared foie gras 26)

SIDES

SPICY PORK BELLY FRIED RICE SEASONAL VEGETABLES

DESSERT

WARM BEIGNETS

Macallan Butterscotch Pudding, Chocolate Pot De Crème Vanilla Crème Brûlée

^{*}consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.