PETROSSIAN MINA RESERVE CAVIAR
IMPERIAL CAVIAR Hand selected for Chef Michael Mina
DAURENKI 150 BAIAKA 180 OSSETRA 210
TASTING TRIO 520
SERVED WITH TRADITIONAL CAVIAR ACCOMPANIMENTS
COMPLETE YOUR CAVIAR EXPERIENCE WITH A GLASS OF CHAMPAGNE
KRUG GRAND CUVEE 375ML, CHAMPAGNE, FRANCE NV 195

À LA CARTE
CHEF'S OYSTER SELECTION
ALASKAN KING CRAB DUNJOONE 45
H A L F M A I N E L O B S T E R DUNJOONE 45
G U L F S H R I M P C O C K T A I L S GIN-SPIKED COCKTAIL SAUCE 19

CHILLED SHELLFISH
AVAILABLE BROILEO UPON REQUEST
APPETIZERS
* AS WAGYU HOT STONE 2 OZ AS NY STRIP, YUZU KOSHO, PONZU, WASABI SEA SALT 68
* AHI TUNA 'ROLLS' CRUNCHY ONION, SERRANO CHILI, ROASTED GARLIC, PONZU 22
* WAGYU STEAK TARTARE MICRO BASIL, CORINCHON, CAPER, DIJON MUSTARD 28
* MICHAEL'S TUNA TARTARE ASIAN PEAR, PINE NUT, HABANERO, QUAIL EGG, SESAME 38
* INSTANT* BACON HERITAGE PORK BELLY, TEMPURA OYSTER, SHREDDED BRUSSELS 23
ONION SOUP GRATIN BLACK TRUFFLE, GRUYERE, COMTE, THYME, GARLIC CROSTINI 23
PAN-SEARED CRAB CAKE CHAMPAGNE HOLLANDAISE, WATERMELON RADISH, SUMMER VEGETABLES 28

THE 'WEDGE' BUTTERMILK RANCH, BACON, EGG, TOMATO, PORK RIND, BLUE CHEESE 19
ORCHARD APPLE RADICCHIO, ENOLVE, AGED WHITE CHEDDAR, PECAN, MAPLE 17
CLASSIC CAESAR BABY GEM LETTUCE, TEMPURA WHITE ANCHOVY, GARLIC STREUSEL 17
HEIRLOOM BEET & BURRATA PINE NUT VINAIGRETTE, CHICORIES, CHERVIL 22

SIGNATURES
JOYCE FARMS BRICK CHICKEN MISO-GLAZED CHILEAN SEA BASS
SALSA VERDE BRANDIED LOBSTER CREAM SNAP PEAS
MUSHROOM MARKET VEGETABLES SHIMEJI MUSHROOM
FAVA BEAN BLACK TRUFFLE GINGER DASHI
46 110 56

FROM THE WOOD-FIRED GRILL
* BLACK ANGUS 8 oz FILET MIIGNON 64
HAND-SELECTED FOR BOURBON STEAK 12 oz NEW YORK STRIP 73
16 oz DELMONICO RIB EYE 87
22 oz 100 DAY DRY-AGED 'COWBOY' RIB EYE 115

* WAGYU 6 oz CARRARA FILET MIGNON 69
8 oz SNAKE RIVER FARMS RIB CAP 92
8 oz MARGARET RIVER NEW YORK STRIP 112

JAPANESE WAGYU
SERVED IN 4 oz PORTIONS
AS NY STRIP, KAGOSHIIMA MITSUBOSHI RIBEYE, TOKUSHIMA
34 per oz SNOW BEEF NY STRIP, HOKKAIDO
55 per oz WAGYU TASTING TRIO 650
4 oz EACH JAPANESE WAGYU 75 per oz

* FROM THE SEA VERLASSO SALMON 42

ACCOMPANIMENTS
HALF MAINE LOBSTER 45 BONE MARROW CRUST 10
GRILLED GULF SHRIMP 16 BLUE CHEESE & CRISPY ONION 9
SEARED SCALLOPS 24 BLACK TRUFFLE BUTTER 5
MAINE LOBSTER & BEARNAYSE 28 BLACK PEPPERCORN CRUST 6

SAUCE TRIOS 12
please select three:
BEARNAYSE | BOURBON STEAK SAUCE | CHIMICHURRI
CREAMY HORSERADISH | RED WINE JUS | BOURBON PEPPERCORN SAUCE

MARKET SIDES
BAKED POTATO, ALL THE FIXINS 12
TRIO OF MUSHROOMS, MIRIN GLAZED 16
PORK BELLY FRIED RICE, SPICY Gochujang SAUCE 16
CHARRED BROCCOLINI, SAUCE CHORON, HAZELNUTS 14

* A MICHAEL MINA RESTAURANT
EXECUTIVE CHEF: DMITRIY KAKUSCHKE

* EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESS. PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES