

# A5

# WAGYU

## IMPORTED FROM JAPAN

### HOW TO ENJOY

**Salt:** Enjoy as is with light salt and pepper seasoning to bring out the beef's natural flavors and decadence

**Salt & Lemon:** Squeeze some lemon on your cooked Wagyu to cut the fattiness

**Premium Tare Dipping Sauce:** Dip your cooked Wagyu in our soy-based sauce to accentuate the natural sweetness and umami of the beef

**Wasabi:** Add a tiny bit of wasabi to your cooked Wagyu to offset and balance the fattiness



### A5 Wagyu Kalbi Short Rib Slice\*

460 Cal

**\$65** Decadent — Buttery — Umami

The king of the belly cuts. This Wagyu is extremely tender and melts like butter on the tongue. Rich umami and subtle sweetness thanks to extreme marbling.

Seasoning: Salt & Pepper

How to cook?: Sear in the middle of the grill over high heat

Recommended doneness: Medium rare



### A5 Wagyu Kalbi Short Rib Mix Cut\*

460 Cal

**\$55** Beefy — Fatty — Rich

Served mixed-cut to showcase the textures and flavors created by the interplay of red meat and fat.

Seasoning: Salt and Pepper

How to cook?: Slowly cook around the edge of the grill

Recommended doneness: Medium

Before placing your order, please inform the restaurant of any food allergies. \*These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Request a manager if you have any special diet or allergy concerns before ordering food.

