

— MARBLE ROOM —
LIMITED FEATURES —

A5 JAPANESE WAGYU
BEEF TARTARE 56
white french vinaigrette, quail egg yolk,
osetra caviar, chive, grilled focaccia bread,
white truffle oil, fresh shaved black truffle

WAGYU BEEF CARPACCIO 41
domestic beef wagyu, arugula greens,
parmigiano, fresh shaved black truffle, shallot &
dijon vinaigrette

ALASKAN KING CRAB CRISPY RICE 29
miso sesame crab salad, eel sauce, jalapeno,
red radish, micro cilantro

TRUFFLE & CRAB MAC & CHEESE 44
fresh shaved black truffle, white truffle oil, blue
lump swimming crab, creamy mornay, chive

PHO DRY-AGED BONE-IN STRIP 150
50 day house dry-aged 28oz usda prime bone-
in strip steak, rubbed with clove, cinnamon, star-
anise, szechuan peppercorn, and brown sugar,
served with aromatic sauce nuoc cham

SANUKI OLIVE-FED WAGYU FILET 59/OZ
fed a unique diet of olive mash, lending an
extremely nutty and buttery flavor profile. also
known as the rarest beef in the world. Kagawa,
Japan. A-5 wagyu, BMS score 10.