AMERICAN WAGYU

Snake River Farms • Boise, Idaho • Gold Label Custom Aged • BMS 9
A cross breed of 100% pure Wagyu with American Angus beef. American Wagyu is the best of both worlds; the richness and marbling of Japanese Wagyu with the rich beefy flavor more akin to traditional American beef.

MESQUITE GRILLED

SIRLOIN* 8 oz - 68

EYE OF THE RIB STEAK* 12 oz - 115

RIB "CAP" STEAK* 8 oz - 119

FILET MIGNON* 6 oz - 98

PAN SEARED

FILET MIGNON* 4 oz - 70

AUSTRALIAN WAGYU

Sher Wagyu • Ballan, Victoria • Black Label • BMS 9
A cross breed of pure 100% Wagyu and Holstein F1 beef. Produced by the Sher family since1991 Sher Wagyu is Halal certified, highly marbled with a rich, unctuous beef flavor.

PAN SEARED

RIB EYE* 8 oz - 99

FILET MIGNON* 4 oz – 79 6 oz - 115

JAPANESE "A5" 100% FULLBLOOD WAGYU

Miyazaki Prefecture, Kyushu • BMS 10-12
Premium and award winning Miyazaki Wagyu has a rich cherry color, butter texture and dense beefy flavor with snowflake-like marbling throughout.

PAN SEARED

FILET MIGNON* 4 oz – 139 6 oz - 189

RIB EYE STEAK* 4 oz – 75 8 oz - 112

FILET MIGNON COMBINATIONS

GLACIER* 96
USDA Prime • SRF American Wagyu

BAKER* 144
USDA Prime • SRF American Wagyu • Australian Sher Wagyu

ADAMS* 234
SRF American Wagyu • Australian Sher Wagyu • Japanese A5 Wagyu

RAINIER* 254
USDA Prime • American Wagyu • Australian Sher Wagyu • Japanese A5 Wagyu

A 20% Service Charge is included on each check. John Howie Steak retains 100% of the service charge. Our professional service team receives industry leading compensation which includes wages, commissions, and benefits

*Some menu items are served raw or undercooked to preserve flavor. Raw or undercooked seafood and meats, having never been frozen, may be hazardous to your health.