

WAGYU BEEF

AMERICAN WAGYU

SNAKE RIVER FARMS

Boise, Idaho. Gold Label Custom Aged, BMS 9

Grilled Over Mesquite Coals

* **Sirloin**, 10oz – 55 * **Filet Mignon**, 6oz – 75 * **Filet Mignon**, 8oz 95

* **Rib Eye "Cap" Steak**, 8oz – 87 * **Eye of the Rib Steak**, 14oz - 86

Pan Seared

Filet Mignon, 4oz – 50 * **Zabuton**, 8oz – 58

MISHIMA RESERVE

Seattle, Washington. Custom Aged, BMS 6

* **Mesquite Grilled "Long Bone" Rib Eye**,

32oz – 130 48oz – 160

.AUSTRALIAN WAGYU

Sher Wagyu Beef, Ballan, Victoria, Australia. Black Label, BMS 8-9

Pan Seared

* **Rib Eye**, 8oz – 90 * **Filet Mignon**, 4oz – 80 * **Filet Mignon**, 6oz -120

JAPANESE "A5" 100% FULLBLOOD WAGYU

Miyazaki Prefecture, Kyushu, Japan. BMS 10-12

Pan Seared

* **New York Strip**, 6oz – 135 * **Rib Eye**, 8oz – 165

* **Filet Mignon**, 4oz – 140 * **Filet Mignon**, 6oz – 195

FILET MIGNON COMBINATIONS

* **4oz USDA Prime Filet & 4oz SRF American Wagyu Filet** 75

* **4oz USDA Prime Filet, 4oz SRF American Wagyu Filet &
4oz Australian Wagyu Filet** 145

* **4oz SRF American Wagyu Filet, 4oz Australian Wagyu Filet &
4oz Japanese Wagyu Filet** 250

* **4oz USDA Prime Filet, 4oz SRF American Wagyu Filet,
4oz Australian Wagyu Filet & 4oz Japanese Wagyu Filet** 270

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.

*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.