

WAGYU BEEF

AMERICAN WAGYU

SNAKE RIVER FARMS

Boise, Idaho. Gold Label Custom Aged, BMS 9

Grilled Over Mesquite Coals

* **Sirloin**, 10oz – 59 * **Filet Mignon**, 6oz – 84 * **Filet Mignon**, 8oz – 106

* **Rib “Cap” Steak**, 8oz – 95 * **Eye of the Rib Steak**, 12oz – 95

Pan Seared

* **Filet Mignon**, 4oz – 55

MISHIMA RESERVE

Seattle, Washington. Custom Aged, BMS 6

* **Mesquite Grilled “Long Bone” Rib Eye**,

32oz – 165 48oz – 215

AUSTRALIAN WAGYU

Sher Wagyu

Ballan, Victoria, Australia. Black Label, BMS 8-9

Pan Seared

* **Rib Eye**, 8oz – 90 * **Filet Mignon**, 4oz – 82 * **Filet Mignon**, 6oz – 120

Jack’s Creek Wagyu X

Wagyu-Black Angus Cross, Gold Medal World’s Best Steak Challenge

Grilled Over Mesquite Coals

* **New York Strip**, 6oz – 60, 12oz – 116

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 – 142 * **Filet Mignon**, 6oz – 195

* **Rib “Cap” Steak**, 6oz – 135

FILET MIGNON COMBINATIONS

* **4oz USDA Prime Filet & 4oz SRF American Wagyu Filet** 79

* **4oz USDA Prime Filet, 4oz SRF American Wagyu Filet &
4oz Australian Wagyu Filet** 148

* **4oz SRF American Wagyu Filet, 4oz Australian Wagyu Filet &
4oz Japanese Wagyu Filet** 252

* **4oz USDA Prime Filet, 4oz SRF American Wagyu Filet,
4oz Australian Wagyu Filet & 4oz Japanese Wagyu Filet** 272

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.