

Lunch Spring Set Menu

Everyday 12pm-5pm
Choose one dish from each category

APPETIZER

Cucumber Salad
Crisp and refreshing
Osmanthus Honey Cherry Tomatoes
Sweet and aromatic

MAIN COURSE


All meat selections are served in 125g portions, with the exception of chicken, which is served in a 200g portion
Prices in blue apply on weekends and holidays

Flat Iron Beef <i>Lean and healthy</i> 26.99 / 29.99	Beef Boneless Short Rib <i>Tender and rich</i> 42.99 / 45.99
Beef Short Plate <i>Full-bodied and flavorful</i> 26.99 / 29.99	Skinless Premium Chicken Thigh <i>Juicy and flavorful</i> 29.99 / 32.99
Premium Chuck Flap <i>Rich and succulent</i> 26.99 / 29.99	Lamb Flap <i>Delicate and tender</i> 32.99 / 35.99
Chuck Eye Rolls <i>Juicy and robust</i> 26.99 / 29.99	Pork Belly <i>Rich and fatty</i> 36.99 / 39.99
Wagyu Short Plate <i>Luxuriously rich and buttery</i> 39.99 / 42.99	Veggie Set <i>A variety of fresh, local vegetables</i> 29.99 / 32.99
Rib-eye(USDA Prime) <i>The favorite classic</i> 39.99 / 42.99	

BROTH

- Pork Broth** 
 - **Tomato Broth** 
 - Mushroom Broth** 
 - **Chef's Creamy Pork Broth**(contains white pepper) 
 - **Spicy Broth** 
- Silky Smooth: Clean, Light, Gentle Heat*
+1.99 Sichuan Spicy: Extra Hot, Layered Spices, Adventurous
- Tomato Veggie Broth** 

Customize your own combination broth by selecting any two options marked with a "•"

 Pork Base  Chicken Base  Vegan Broth

FARM FRESH PLATTERS

Assorted Platter <i>Shrimp Pate, Pork Spam, Quail Eggs, Imitation Crab Stick, Fried Bean Curd, Napa Cabbage, Broccoli, Enoki, Corn, Tofu, Shiitake</i>	Deluxe Veggie Platter <i>Kale, Spinach, Japanese Pumpkin, Soft Tofu, Shiitake Mushroom, Enoki Mushrooms, Baby Potatoes</i>
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STARCH

Unlimited Hand-drawn Noodle, White Rice & Udon

DESSERT

Unlimited Vanilla Ice Cream

Market Table includes over 30 items to choose from
(cold dishes, appetizers, ice jelly, fruit, and more)

Over 50 flavorful protein and vegetable à la carte options, available exclusively on the iPad for adventurous diners

WINE BY GLASS

Black's Station Cabernet Sauvignon, Dunnigan Hills 2022 (ABV 13.9%)
Domaine De Saint Cosme White Mix Blend (ABV 12.5%)
Dr Loosen Sparkling Riesling (ABV 12%)



\$12.99 additional



Dinner Spring Set Menu

Everyday 5pm-9pm
Choose one dish from each category

APPETIZER

Cucumber Salad
Crisp and refreshing
Osmanthus Honey Cherry Tomatoes
Sweet and aromatic

MAIN COURSE




All meat selections are served in 125g portions, with the exception of chicken, which is served in a 200g portion

Flat Iron Beef <i>Lean and healthy 39.99</i>	Beef Boneless Short Rib <i>Tender and rich 45.99</i>
Beef Short Plate <i>Full-bodied and flavorful 39.99</i>	Skinless Premium Chicken Thigh <i>Juicy and flavorful 39.99</i>
Premium Chuck Flap <i>Rich and succulent 39.99</i>	Lamb Flap <i>Delicate and tender 39.99</i>
Chuck Eye Rolls <i>Juicy and robust 39.99</i>	Pork Belly <i>Rich and fatty 39.99</i>
Wagyu Short Plate <i>Luxuriously rich and buttery 42.99</i>	Veggie Set <i>A variety of fresh, local vegetables 32.99</i>
Rib-eye(USDA Prime) <i>The favorite classic 42.99</i>	

BROTH

- Pork Broth** 
 - **Tomato Broth** 
 - Mushroom Broth** 
 - **Chef's Creamy Pork Broth**(contains white pepper) 
 - **Spicy Broth** 
- Silky Smooth: Clean, Light, Gentle Heat*
+1.99 Sichuan Spicy: Extra Hot, Layered Spices, Adventurous
- Tomato Veggie Broth** 

Customize your own combination broth by selecting any two options marked with a "•"

 Pork Base  Chicken Base  Vegan Broth

FARM FRESH PLATTERS

Assorted Platter <i>Shrimp Pate, Pork Spam, Quail Eggs, Imitation Crab Stick, Fried Bean Curd, Napa Cabbage, Broccoli, Enoki, Corn, Tofu, Shiitake</i>	Deluxe Veggie Platter <i>Kale, Spinach, Japanese Pumpkin, Soft Tofu, Shiitake Mushroom, Enoki Mushrooms, Baby Potatoes</i>
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STARCH

Unlimited Hand-drawn Noodle, White Rice & Udon

DESSERT

Unlimited Vanilla Ice Cream

Market Table includes over 30 items to choose from
(cold dishes, appetizers, ice jelly, fruit, and more)

Over 50 flavorful protein and vegetable à la carte options,
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WINE BY GLASS

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