

Swagyu

STUDY HALL

By Chef Steve Brown & Chef Nate Horton

A5 SATSUMA BEEF JERKY

AMERICAN WAGYU HANGER STEAK BAO BUN,
B&B PICKLE, CHAR SIU

SWAGYU KIMCHI TARTARE, CAPER, RADISH SPROUTS,
TOASTED NORI

SHORT RIB BIRRIA TOSTADA, COTIJA,
PICKLED SHALLOT, CILANTRO

SWEET CORN TORTELLINI, A5 WAGYU BOLOGNESE,
TARRAGON SAKE CREAM

HOKKAIDO PHO, LEMON BASIL, SNAP PEAS, PEA SHOOTS,
PURPLE NINJA RADISH, DAIKON NOODLE

AUSTRALIAN WAGYU PICANHNA, FERMENTED ROMESCO,
SUNGOLD TOMATO, DRY AGED DEMI

JACKS CREEK RIBEYE, BROCCOLINI, EGGPLANT PUREE,
CHILI FISH CARAMEL, PUFFED BUCKWHEAT

KAGOSHIMA TENDERLOIN, BONE MARROW POTATO PUREE,
HARICOT VERT, PINK PEPPERCORN SAUCE

MIYAZAKI NY, KOJI MUSHROOM, ASPARAGUS,
UNICORN ESPUMA

HYOGO KOBE RIBEYE, SMOKED CARROT PUREE, CHARRED
TORPEDO ONION, CRISPY LEEKS, CHERRY BORDELAISE

WAGYU FAT BROWNIE, CHARRED MARSHMALLOW,
MATCHA BERRIES, FOIE GRAS

@SwagyuStudyHall @ChefSteveBrown

** MENU ITEMS SUBJECT TO CHANGE BASED ON AVAILABILITY OF INGREDIENTS*