

STREET FOOD



BEEF

RIBEYE HAM \$28
Beef prosciutto & rosemary focaccia

CROQUE SANDO \$31
Dry aged beef ribeye ham, mozzarella cheese & La Sauce Beefbar

BAO BUN 🌀 \$24
Steamed buns, jasmine tea, smoked Black Angus short ribs

ARAYES LAHME \$24
Lebanese spiced minced Wagyu beef, herb salad, mozzarella cheese

QUESADILLAS \$29
Braised Wagyu beef, Oaxaca cheese, black truffle

BEEF BACON \$24
Applewood smoked veal bacon

GYOZA 🌀 \$23
Kobe beef, vinegary jalapeño sauce

KFC \$21
Kobe beef tallow fried chicken, Cinzano marinade & Szechuan pepper sauce

TATAKI XO \$32
Wagyu beef tataki, xo sauce

SURF & TURF TARTARE \$47
Kobe tartare, uni and caviar



LEAF

ROCK CORN 🌱 \$21
Corn in tempura, spicy mayonnaise

MISO SPINACH SALAD 🌱 \$23
Spinach, green beans, Manchego cheese, miso

UMAMI CAESAR 🌀 \$25
Romaine salad, caesar miso dressing, Parmesan cheese, Kobe karasumi

SUPER KALE \$24
Avocado, Parmesan cheese, cherry tomatoes, lemon zest



REEF

CRISPY RICE \$28
Spicy tuna tartare, toasted sesame

HAMACHI PASTRAMI \$27
Homemade yellowtail pastrami, cabbage slaw, miso mustard

PASSION FRUIT TIRADITO \$25
Sea bream, passion fruit, Szechuan pepper oil

CRAB TACOS \$32
Lump crab, cashews, satay sauce

JAPANESE MILK BREAD 🌱 \$17
Herb butter

COMFORT FOOD



PASTASCIUTTA

WAGYU BOLOGNESE \$55

Homemade Wagyu beef ragu pappardelle,
aged Parmesan cheese

SMOKED BEEF AMATRICIANA \$32

Rigatoni, 45-day smoked ribeye ham



TEMPURA

BEEFY CORDON BLEU \$52

Veal filet, beef ribeye ham, melted cheese,
panko, black truffle cream



ROBATA

KOREAN BBQ \$48

Assorted pickles, cupping
lettuce, beef fat kimchi sauce

ROASTED SPRING CHICKEN \$34

Spicy marinade, classic mash



MEAT AND SAUCE

FILET-FRITES & BEEFBAR SAUCE

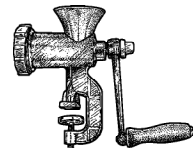
The splendid filet-frites, black truffled butter sauce,
with extract of Sauce Originale Relais de Paris

BLACK ANGUS FILET, 7oz \$61

PARADIS PEPPER FILET

Pepper crusted beef filet & Paradis Pepper sauce

BLACK ANGUS FILET, 7oz \$61



GROUND

LE BEEFBAR BURGER \$32

American Wagyu beef, American cheese,
au poivre mayo, beef fat fries
add beef bacon + \$8



STEAMED

STEAMED HALIBUT \$44

Ginger caper relish



GRILLED

BLACK ANGUS BEEF

Creekstone Farms, USA

BAVETTE, 10oz \$55

NEW YORK STRIP, 18oz \$96

BONELESS RIBEYE, 20oz \$115

45 DAY DRY-AGED BEEF

Creekstone Farms, USA

PORTERHOUSE, 32oz \$260

AMERICAN WAGYU

Snake River Farms, Black Label

FILET MIGNON, 10oz \$125

PORTERHOUSE, 40oz \$495

BONE IN RIBEYE, 20oz \$255

REEF & LEAF

TUNA RIBEYE, 20oz \$145

Classic fries, watercress, shiso chimichurri

CAULIFLOWER STEAK \$29

Herbed tahini, pomegranate, cilantro



TEPPANYAKI CATCH OF THE DAY

Selection of the best origins
of Japanese Wagyu Based on availability
4oz minimum

KOBE BEEF 神戸肉 \$155 / 4oz

\$310 / 8oz

SNOW BEEF \$165 / 4oz

\$330 / 8oz

OLIVE BEEF \$149 / 4oz

\$298 / 4oz

KOBE TOMAHAWK MP

SIDES

HOMEMADE MASHED POTATOES

Classic \$14

Mild jalapeño pepper \$15

Black truffle \$18

SIGNATURE SAUCES

Beefbar sauce \$12

Paradis pepper \$12

Kampot peppercorn sauce \$12

Shiso chimichurri \$10

NY steak sauce \$12

HOMEMADE FRENCH FRIES

Classic \$15

Parmesan & summer truffle \$19

VEGETABLES

Blistered shishito peppers \$14

Charred brussel sprouts \$17

Creamed cauliflower \$17

Sautéed mushrooms \$18