



THE WAGYU BAR
@thewagyubar

APPETIZERS

Morcilla Crostini | 12

Blood sausage served on top of sliced baguette and caramelized onions.

Wagyu Picanha Crostini | 30

Colorado Wagyu Picanha, served on ciabatta bread with chimichurri and avocado. Torched tableside.

Proper Tequeños | 11

A different version of cheese sticks. Served with aioli sauce.

Beef Chicharron | 22

Delicious pieces of steak, deep fried, served on a bed of guacamole and chips

Sausage Platter | 16

A mix of world-class sausages: Argentinian linguica and chorizo, Spanish Chistorra, chimichurri and fresh baguette.

Add Blood Sausage +\$3

Grilled Provoleta | 12

Great for sharing. 8 oz of roasted Argentinian Provoleta cheese with Spanish Chistorra and sliced toastes baguette..

Brioche Foie Gras | 30

Pan seared Foie gras on soft golden brioche, served a l'orange.

RAW*

Miyazaki-Gyu A5 Nigiri | 45

Torched slices of Japanese A5 Miyazaki-Gyu on sushi rice with sesame mayo and furikake. Torched tableside.

Ora King Harasu Crudo | 25

Ora King salmon belly sashimi, ponzu, chives.

Wagyu Beef Carpaccio* | 22

Colorado Wagyu BMS 7+ sliced thinly and served with Parmigiano and pesto.

Tuna Tataki | 19

AAA Bluefin tuna, marinated and seared with sesame seeds and served with Wasabi and Sesame mayo.

Miyazaki-Gyu A5 Tartare | 55

A5 Miyazaki-Gyu classic beef tartare served with quail egg, avocado and tortilla chips.

Churrasco Roll | 22

Avocado roll, topped with USDA Prime Outside skirt and chimichurri.

TWB California Roll | 14

Classic california roll, topped with delicious japeño.

Ora King Harasu Nigiri | 25

Four pieces of Nigir made with the best Salmon in the world. Ora King Salmon. Served with Ponzu sauce.

BEEF GRADES

Everything is wet aged for 30+ days and cut. We only source from best-in-class programs.



We do not guarantee steaks ordered past medium-well.

THE STEAKS



RIBEYE

G1 Certified USDA Choice	8 oz 25	
G1 Certified USDA Prime	12 oz 60	
Wagyu-Angus Cross	14 oz 85	
Wagyu BMS 7+	14 oz 100	
Japanese A5 Miyazaki-Gyu	10 oz 180	
A5 Sanuki Olive-Fed Wagyu	10 oz 225	



FILET MIGNON

G1 Certified USDA Choice	4 oz 25	
G1 Certified USDA Prime	8 oz 60	
Wagyu-Angus Cross	6 oz 75	
Wagyu BMS 7+	8 oz 100	
Japanese A5 Miyazaki-Gyu	8 oz 180	



NEW YORK STRIP STEAK

G1 Certified Striploin Steak	9 oz 26	
G1 Certified USDA Prime	12 oz 55	
Wagyu-Angus Cross	14 oz 85	
Wagyu BMS 7+	14 oz 100	
Japanese A5 Miyazaki-Gyu	10 oz 180	
A5 Sanuki Olive-Fed Wagyu	10 oz 225	
A5 Hannari Luxury Wagyu	10 oz 225	



DENVER STEAK

Wagyu BMS 7+	10 oz 60	
Japanese A5 Kagoshima	8 oz 100	



PICANHA STEAK

Wagyu BMS 7+	8 oz 30	
A5 Hannari Luxury Wagyu	12 oz 120	



OUTSIDE SKIRT STEAK

G1 USDA Prime	8 oz 28	
Wagyu-Angus Cross	8 oz 40	
A5 Hannari Luxury Wagyu	8 oz 120	



45+ PREMIUM DRY AGED STEAKS

Striploin Steak	9 oz 36	
Intoku Vintage "Vaca Vieja"	12 oz 125	



TOMAHAWKS & BONES

Wagyu Tomahawk BMS7+	32 oz 250	
Wagyu Porterhouse BMS7+	26 oz 200	

Bone-In Steaks and Steaks past medium take a longer time to cook

SHARING PLATTERS

Picanha Parrillada (Serves 3-5 guests)

Whole Picanha, served with chimichurri , sausages and 2 sides..

G1 Certified USDA Choice	48 oz 120	
Premium Wagyu BMS7+	48 oz 235	
Japanese A5 Miyazaki-Gyu	48 oz 500	

Miyazaki-Gyu A5 Prime Rib | 600

A whole Prime Rib, this is where the Ribeye is sliced from. This 3 lb portion is ideal for anyone who want their A5 "thicker" as traditionally A5 cuts are cut thin due to the size of the muscle.

Omakase Parrillada | "Trust The Chef" | 250

This sharing plate will include plenty of meat, different Prime and Wagyu cuts, presented beautifully on a big wooden board

Mixed Parrillada | 175

New York Strip, Picanha, Outside Skirt, Bell & Evans Chicken and mixed sausages. Includes 2 sides.

SIDES

- House French Fries | 6
- Grilled Vegetables | 6
- Jasmine Rice | 6
- Mashed Potatoes | 6
- Sauteed Onions | 6
- Grilled Portobello | 7
- Cheese Truffle Fries | 8
- Bacon Mac & Cheese | 8
- Creamy Spinach | 8
- Cole Slaw Salad | 8
- Roasted Cauliflower | 8
- Bacon Brussel Sprouts | 9
- Grilled Asparragus | 12

ACCESSORIES

- Gorgonzola Cheese | 7
- Bone Marrow | 12
- Sliced Foie Gras (2oz) | 25
- Portobello Mushroom | 7

18% SERVICE CHARGE INCLUDED ON BILL

*CONSUMER ADVISORY:
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Questions?
Comments?
info@meatnbone.com

SALADS & SOUPS

Bacon Roasted Tomato | 19
Watercrest, olive oil, herb, salt and thick smoked bacon.

Arugula Caesar | 12
A non-traditional take on the Caesar salad. Add chicken +\$9

Burrata Salad | 23
Italian Burrata on a bed of arugula and tomato garnished with homemade pesto sauce
Add Bentons Bacon + \$6

Samurai Recovery Soup | 12
Add Short Rib | +20
Cooked low and slow, kind of like Grandma's soup. Perfect for a cloudy day or to get over a hang-over.

Crawfish Bisque | 18
Rich and flavorful , made with Louisiana crawfish, peppers and lemon.

NON BEEF

Lemon-Capers Branzino | 24
High quality skin-on Branzino cooked simply on the grill with a sauce made of lemon and capers.

Sweet Chili King Salmon Steak | 24
Delicious, sustainably raised King Salmon, served with sweet chili sauce (feel free to replace with our Japanese BBQ sauce)

Chicken Breast | 16
Bell & Evans all natural, organic chicken breast. Served with a side of Japanese BBQ and Chimichurri.




The Wagyu Bar is part of the Meat N' Bone family, a family owned business established in 2017. Get the best proteins in the world delivered right to your door... or drop by our boutique half a block down!
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BURGERS & BUNS

Dry Aged Brisket + Cheese Burger | 20
21+ Day Dry Aged Brisket Burger with Benton's Smoked Bacon, Garlic Sauce & Cheese.

The Lamburger | 20
5oz of Australian Lamb served with a mint tzatziki sauce, tomato, lettuce served on a golden brioche bun and topped with marinated goat and lamb cheese.

The Heart Stopper | 18
1 Lb of USDA high-quality prime ground beef, with American cheese, bacon, and a special sauce.

 **Wagyu BMS7+ Burger | 24**
Domestic Wagyu Beef with pickled mayo, lettuce, caramelized onions

 **Miyazaki-Gyu A5 Burger | 55**
Japanese A5 Burger, garlic alioli and arugula

Steakhouse Arepa
USDA Prime Outside Skirt with Chimichurri and cheese | 16
Chistorra, Provoletta, Chimichurri | 12

KATSU

Katsu Sando
If you know, you know.
Bell & Evans Chicken Breast | 24
BMS 7+ Domestic Wagyu | 95
A5 Miyazaki-Gyu Filet Mignon | 150

Ribeye Sandwich | 25
Half a pound of Ribeye, sliced in a baguette and sprinkled with high quality Spanish olive oil and flaked Maldon salt.

Samurai's Pulled Pork | 14
Heritage Pulled Pork, cooked slowly and mixed with delicious BBQ sauce. and our house cole slaw salad.

Extras Toppings:
Gorgonzola | 4
Au Cheval | 4
Benton's Smoked Bacon | 7
Ferry Farms Classic Bacon | 4
Sauteed Onions | 3
Avocado | 3
Foi Gras | 25

COCKTAILS

Tinto de Verano | 10
Refreshing red wine based cocktail.

Red or White Sangria | 10
Delicious refreshing wine and fruit cocktai.

Miyazaki Mule | 12
Lemon, Ginger Beer and mint.

Count Camilo | 12
3oz of Demon Slayer, bitters, Vermouth.

Samurai Mojito | 12
Sake, simple syrup, lemon, mint and bitters.

Coral Way Tonic | 12
Pure Bloom sake, tonic water and a splash of lemon

Passion Fruit Sakura | 12
Sake, passion fruit juice, jalapeño, and sipcy tajin.

Lychee Martini | 12
A blend of sake, natural lychee juice.

Italian Ice Tea | 12
Vermouth, hinger ale and hint of citrus.

Coffee Espresso Martini | 12
Blend of bitters and sake with Italian Coffe. and sake

WINE?

We have a boutique selection of wines. Ask for the wine menu. Our wines are priced fairly, as we love wine.

Cocktails 50% off during happy hour.

CRAFT BEERS

Inedit | Wheat Ale | 8
For Foodies by foodies.

Dark No Mames | Dark Lager | 8
By Tripping Animals Co.

Everhaze | Pale Ale | 10
By Tripping Animals Co.

Estrella Damm | Lager | 6
Made in Spain

Islander | Lager | 6
By Magic 13 Brewing

Birra Portico | Pilsner | 6
By Schilling Beer Co

Miami Pale Ale | Pale Ale | 9
By Biscayne Bay Brewing

La Colorada | Amber Lager | 9
By Prison Pals Brewing

SAKE

Demon Slayer | Honjozo
2oz | 5
10oz Bottle | 20

Hakuryu ""White Dragon"" | Daiginjo
2oz | 9
10oz Bottle | 45

Midorikawa ""Green River"" | Junmai
2oz | 8
10oz Bottle | 39

Ten to Chi ""Heaven & Earth"" | Junmai Daiginjo
2oz | 9
10oz Bottle | 45

Sacred Mist Nigori Sake | Cloudy Sake
2oz | 5
10oz Bottle | 30

Manotsuru Pure Bloom | Junmai Daiginjo
2oz | 5
10oz Bottle | 36

Sake Flight | 30
Try three different delicious sakes.

DESSERT

Tiramisu | 9

Creme Brulee | 9

Chocolate Lava Cake
with Ice Cream and Fudge | 12

Churros with Nutella
and Dulce de Leche | 12

THE WAGYU EXPERIENCE

\$255pp / 2 Guest Minimun
6 Course Omakase dinner where you will eat plenty of Japanese A5 Beef as well a a mix of Australian and Colorado Wagyu beef.


Includes a cocktail, 2 sides and 2 desserts.

LUNCH PLATTERS

AVAILABLE UNTIL 3PM - EVERY DAY

Served on a base of white rice or quinoa. Comes with a side of greens, tomatoes and avocado.

Filet Mignon | 18
Ribeye Steak | 20
Churrasco Bowl | 20
Picanha Steak | 18

 **A5 Japanese Wagyu Bowl | 55**
45+ Dry Aged Sirloin | 22
BBQ Salmon | 16
Chicken Breast | 16
Fried Chicken | 18
Bison Bow | 30