

# STREET FOOD



## BEEF

**RIBEYE HAM**  
Beef prosciutto & Rosemary focaccia

**CROQUE SANDO**  
Dry aged beef ribeye ham, mozzarella  
cheese & La Sauce Beefbar

**BAO BUN** 🌿  
Steamed buns, jasmine tea, smoked short  
ribs Black Angus

**QUESDILLAS**  
Braised Wagyu beef, Oaxaca cheese,  
black truffle

**BEEF BACON**  
Applewood smoked veal bacon

**JAPANESE MILK BREAD** 🌿 **\$17**  
Herb butter



## LEAF

**\$28** **ROCK CORN** 🌿 **\$19**  
Corn in tempura, spicy mayonnaise

**\$29** **MISO SPINACH SALAD** 🌿 **\$22**  
Spinach, green beans, Manchego cheese, miso

**UMAMI CAESAR** 🌿 **\$24**  
Romaine salad, Caesar miso dressing,  
Parmesan cheese, Kobe karasumi

**SUPER KALE** **\$23**  
Avocado, Parmesan cheese, cherry tomatoes,  
lemon zests



**\$20** **REEF**  
**CRISPY RICE** **\$28**  
Spicy tuna tartare, toasted sesame

**HAMACHI PASTRAMI** **\$25**  
Homemade yellowtail pastrami,  
cabbage slaw, miso mustard

**PASSION FRUIT TIRADITO** **\$24**  
Sea bream, passion fruit, Szechuan pepper oil

**CHILLED OYSTERS** **\$26/42**  
Golden lime mignonette

# COMFORTFOOD



## PASTASCIUTTA

### WAGYU BOLOGNESE

Homemade Wagyu beef ragu pappardelle,  
aged Parmesan cheese, for 2

### SMOKED BEEF AMATRICIANA

Rigatoni, 45-day smoked ribeye ham



## TEMPURA

### BEEFY CORDON BLEU

Veal filet, beef ribeye ham, melted cheese,

Panko, black truffle cream



## ROBATA

### KOREAN BBQ

Assorted pickles, cupping

lettuce, Beef fat kimchi sauce

### ROASTED SPRING CHICKEN

Spicy marinade, classic mash



## MEAT AND SAUCE

### \$55 FILET-FRITES & BEEFBAR SAUCE

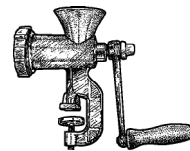
The splendid filet-frites, black truffled butter sauce,  
with extract of Sauce Originale Relais de Paris

### BLACK ANGUS FILET, 7oz \$61

### \$32 PARADIS PEPPER FILET

Pepper crusted beef filet & Paradis Pepper sauce

### BLACK ANGUS FILET, 7oz \$61



## GROUND

### \$32 LE BEEFBAR BURGER

American Wagyu beef, American cheese,  
au poivre mayo, beef fat fries

add beef bacon + \$8



## STEAMED

### \$44 STEAMED HALIBUT

Ginger caper relish



## GRILLED

## BLACK ANGUS BEEF

Creekstone Farms, USA

### BAVETTE, 10oz \$53

### NEW YORK STRIP, 18oz \$94

### BONELESS RIBEYE, 20oz \$110

## 45 DAYS DRY-AGED BEEF

Creekstone Farms, USA

### PORTERHOUSE, 32oz \$255

## AMERICAN WAGYU

Snake River Farms, Black Label

### FILET MIGNON, 10oz \$125

### PORTERHOUSE, 40oz \$495

### BONE IN RIBEYE, 20oz \$255

## REEF & LEAF

### \$145 TUNA RIBEYE, 20oz

Classic fries, watercress, shiso chimichurri

### \$29 CAULIFLOWER STEAK

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

### SNOW BEEF \$165 / 4oz

### OLIVE BEEF \$149 / 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

Kampt pepper sauce \$12

Shiso chimichurri \$10

### HOMEMADE FRENCH FRIES

Classic \$15

Parmesan & summer truffle \$19

### VEGETABLES

Blistered shishito peppers \$14

Charred brussel sprouts \$17

Creamed cauliflower \$17

Sautéed mushrooms \$18