

GAONNURI

Omakase BBQ

195

USDA Prime Ribeye

Grown as nature intended with no antibiotics
and no added growth hormones

A5 Japanese Wagyu Ribeye Center Cut

A5 Graded Wagyu Beef imported from Japan's Kagoshima Prefecture

21 Day Dry-Aged Ribeye

Dry aging concentrates and tenderizes the beef,
adding an extraordinary buttery texture

American Wagyu Flat Iron Steak

Mishima Reserve Japanese-heritage Kuroge Washu

Australian Wagyu Strip

Australia's finest marbled Wagyu Beef

A5 Japanese Wagyu Rib Cap

Rich and satisfying with exceptional tenderness and marbling

USDA Prime Marinated Short Rib

Made with our housemade galbi marinade

Choice of Entree

Hot Stone Pot Bibimbap

Choose of Bulgogi Or Seafood

Dessert

Yuzu Crème Brûlée

Golden Kiwi, Lemon Gel, Green Tea Ice Cream, Almond Crumble

New York, New York

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