

# THE X POT.

## *Chef's Tasting Menu*

Mini Individual Pot

\$159/Guest

\$50/Guest w. Wine Pairing

### *Appetizer*

X Signature Wagyu Tartare

X Special Swan Cake

### *Select One per guest*

Yin-Yang

Braised Foie Gras w. Red Wine Sauce\*

### *Main Course- Hot Pot Items*

Soup Base

Golden Chicken / Creamy Lobster / Wagyu Tomato / House Special Spicy / Earthy Mushroom

### *Wagyu Feast 和牛宴\**

A5 Miyazaki-Gyu

Miyazaki Gyu is the top brand of Japanese Wagyu known for its quality and consistency. Produced from Japanese Black cattle, and raised in Miyazaki prefecture, Miyazaki Gyu has become known for its snowflake-like marbling.

Hot Pot

### *X Assorted Chef's Selection Beef Combo*

A5 Wagyu Ribeye Cap

A5 Wagyu Chuck Roll

A5 Wagyu Chef's Choice Cut

*Sashimi / Himalayan Salt Block Grill +\$28*

Filet Mignon Nigiri

Ribeye w. Foie Gras

Beef Tongue

Chuck Short Rib

Short Rib Cube

### *Classic Hotpot Selections*

X Wagyu Meatballs, Seasonal Veggie & Mushroom Combo, Wagyu Dumplings

### *From the Ocean*

California Red Lobster (Seasonal Special)

or

Deluxe Sashimi Platter \* +\$15 (Minimum 2 Orders)

### *The X Pot Signature Plate*

*(Select 1 for 2-3 Guest / Select 2 for 4-5 Guests / Select 3 for 6-8 Guests)*

A5 Wagyu Sandwich\*

Golden Wagyu Rice w. Truffle\*

Bone Marrow Bibimbap\*

Dancing Noodle

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