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.