

## STARTERS

### S Hot & Sour Soup 5

white tofu, chicken, black mushroom, egg & vegetables in a tangy spicy broth

### Shiro Miso Soup 5

miso broth with white tofu, hon shimeji mushroom & scallions

### STEEL House Salad 7

mixed greens, thai basil, red onion, cucumber & candied almonds with miso vinaigrette dressing

•add chicken 8 •add shrimp 9 •add salmon 9

### Edamame 6

steamed soy beans with kosher salt

### S Japanese Hot Rock

featuring a unique japanese style of cooking, known as "ishiyaki" or hot rock grilling. this method of cooking originated from the japanese fishermen who would cook their fresh catches of the day on sizzling hot stones. try this ancient and earthy style of cooking as an appetizer or the perfect accompaniment to your main course.

(five slices per order)

•ahi tuna 18 •waygu strip loin 24

## SHARE PLATES

### Vegetable Tempura 9

onion, zucchini, asparagus & sweet potato with a tempura sauce

### S Sea Salt & Chili Calamari 14

onion, chilies & a trio of chili sauces

### S Tataki

•beef 18

seared tenderloin, jalapeño, sriracha & yuzu-garlic sauce

• escolar 18

seared whitefish, fresno peppers, sriracha & yuzu-garlic vinaigrette

•yellowtail 18

fresno peppers, sriracha & ponzu sauce

### Pork Pot Stickers 12

soy-black vinegar sauce

### S Crab & Mango Spring Rolls 7

crab, mango, jicama & a spicy peanut sauce

### S Sea Bass Appetizer 16

marinated in white miso & sake, slow roasted to perfection

### S Sea Salt Soft Shell Crab 19

wok fried with a spicy ponzu sauce

### Vegetable Dumplings 12

radish salad, truffle-miso broth

### Vietnamese Egg Rolls 7

pork & vegetables with bibb lettuce

## ENTRÉES

### ...FROM THE LAND

### S Crispy Beef 26

crispy beef with a sweet & spicy hoisin sauce

### S Vietnamese "Shaken" Beef 32

cubed tenderloin with onion, young lettuces, cherry tomatoes & crispy shallots

### Grilled Filet Mignon 37

scallion whipped potatoes, maitake mushrooms & mushroom soy demi

### Lemongrass Roasted Chicken 22

pan roasted chicken, broccolini, shiitake mushrooms, with lemongrass broth

### ...FROM THE SEA

### Scottish Salmon 26

forbidden rice, crispy brussels sprouts, & orange-coconut broth

### S Chilean Sea Bass 36

marinated in miso & sake, slow roasted to golden perfection served with grilled asparagus & miso-wasabi sauce

### Pan Seared Scallops 29

Carrot-ginger puree, king trumpet mushrooms, 5 spice popcorn & soybeans

### Whole Gulf Red Snapper

Chili and herb Tempura with cabbage salad & ginger-chili sauce  
*market price*

### S Robata Lobster Tail 68

grilled with robata sauce, vegetable fried rice with broccolini & cherry tomatoes

### S The STEEL Combo 65

(serves 2)

lobster, scallops, shrimp, soft shell crab & calamari with onions & chiles & a trio of sauces

## FRIED RICE, NOODLES & CLAY POT

### S STEEL Fried Rice 18

•shrimp •beef •chicken •combo  
with bean sprouts, eggs & onions

### "Drunken" Noodles 29

thai dish of flat rice noodles stir fried with egg, baby corn, large shrimp, scallops, calamari, peppers, jalapeños & herbs

### S Vegetarian Clay Pot with Tofu 13

sautéed baby bok choy, napa cabbage, snow peas, water chestnuts, asparagus, carrots, scallion & tofu