

STARTERS

Ishiyaki

(Hot Rock Cooking)

Prepare your choices on a hot river rock.

Ishiyaki is the traditional way Japanese fishermen cooked their meals while working—either in a soup heated with hot rocks, or searing the food directly on a fire heated river rock or stone bowl.

Served with our Togarashi Spice Salt Blend and Robata Dipping Sauce

Five slices per order

Kobe Beef	28
Duck Breast	12
Ahi Tuna	16

Edamame 6

Steamed soy beans with kosher salt

Pork Pot Stickers 11

A soy-black vinegar dipping sauce

Crab Rangoon 12

Crispy crab & cheese wontons with two dipping sauces

Crispy Sea Salt & Chili Style Calamari 12

Wok sautéed with onion & chillies
Served with a trio of chili sauces

Beef Tataki 16

Thin medallions of lightly seared tenderloin, fresh cracked pepper, sriracha, and dressed with a yuzu-garlic soy sauce

Escolar Tataki 16

Thin slices of seared whitefish encrusted in fresh-cracked pepper and dressed with a yuzu-garlic vinaigrette

Vegetable Tempura 7

Onion, zucchini, asparagus and sweet potato with a traditional tempura dipping sauce

Salmon Tartare 14

Tower of chopped salmon, garlic, masago, rice, avocado and egg yolk

Crab & Mango Spring Rolls 9

Fresh rice wrappers with crab, mango & jicama
Spicy peanut dipping sauce

Steel House Spring Roll 7

Fresh spring rolls filled with shredded chicken, shrimp, rice noodles and herbs, served with a peanut-chili dipping sauce

Thai Spiced Grilled Satay

Chicken Breast 8

Beef Tenderloin 11

Thai Spiced Shell Crab 12

Crispy crab rubbed with dry Thai curry spices and served with citrus wedges

Vietnamese Crispy Egg Rolls 6

Pork & vegetable filling

Signature Sea Bass 14

Marinated in miso and sake, and slow baked

Herbal Fish 9

Escolar with Thai basil & Japanese mint prepared tempura style with curry spice

SOUPS & SALADS

Shiro Miso Soup 5

Miso broth with white tofu, honshimeji mushroom and scallions

Hot & Sour Soup 6

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

Cantonese Style Sukiyaki Served "Family Style"

Shrimp, calamari, scallops and beef with egg, tofu, baby bok choy, Napa cabbage, three varieties of mushroom, carrots and green onion with a savory chicken broth
Accompanied with
Cantonese bean curd condiment.

27 for two 50 for four

Steel House Salad 5

Mixed greens, Thai basil, red onion, cucumber and candied almonds with miso vinaigrette dressing

Seaweed Salad 7

Seaweed and mushroom with a chili-sesame

Japanese Squid Salad 9

Sweet soy marinated squid and black mushroom

Entrees From the Sea

Robata Lobster Tail 65

Beautiful Australian lobster tail grilled with garlic butter and served over fried rice and vegetables. Served with Chef Mark's signature Robata sauce

Vietnamese Sea Salt & Chili Pepper Style Seafood Combination 36

Crispy large shrimp, scallops and calamari with stir fried garlic, onions and chillies, served with a trio of chili sauces

Asian Surf & Turf 85

A combination of the robata lobster tail and Vietnamese "Shaken" Beef

Our Signature Whole Fried Fish market price

A whole red snapper seasoned, portioned and served on a bed of cabbage salad, with a ginger-chili dipping sauce

Chilean Sea Bass 32

Marinated in miso and sake, then slow roasted to golden perfection, served with miso-wasabi sauce and tempura asparagus

Scottish Salmon Curry 24

A delicious Thai dish of salmon filet and vegetables with steamed Jasmine rice

Mandarin Orange Shrimp 28

Jumbo shrimp stir fried with whole chili peppers and a savory—sweet sauce, served with sautéed snow peas

Our Wine Room accommodates parties
from ten to sixteen guests.

Let us customize a menu for your next event!

Entrees from the Land

Vietnamese "Shaken" Beef 30

Cubed tenderloin stir fried with onion and a traditional sauce served on young lettuces with cherry tomatoes

Grilled Filet Mignon 35

Served with two sauces, miso-wasabi and soy-ginger. Accompanied with mashed Yukon Gold potatoes with wasabi cream, and steamed asparagus

Korean Beef 24

Marinated in Korean spices and stir fried with onion, served with a green onion pancake and house made kim chee

Crispy Beef 24

Crispy fried beef, stir fried in sweet and spicy Hoisin sauce and topped with scallions

Roast Duck Curry 24

A Thai red curry with roasted duck, broccoli, zucchini, pineapple, tomato and basil

Bangkok Chicken 20

A plump chicken breast, pan seared and roasted, topped with a savory Thai peanut sauce with Jasmine rice and stir fried vegetables

Noodles, Clay Pots and Rice

Pad Kew Mao 27

A delicious Thai dish of flat rice noodles stir fried with large shrimp, scallops, calamari, peppers, jalapenos and herbs

Stir Fry Seafood Noodle 32

Scallops, Shrimp, Calamari and Vegetables Stir Fried with Zaru Soba Buckwheat Noodles in a Sweet & Spicy Soy Based Sauce

Chinese Egg Noodles with Beef in Black Bean Sauce 24

Egg noodles, beef, Napa cabbage, carrots, mushrooms, scallions and asparagus stir fried with our mildly spicy black bean sauce

Vegetable Clay Pot with Tofu 9

Sautéed baby bok choy, black mushrooms, Napa cabbage, snow peas, water chestnuts, asparagus, carrots, scallion & tofu

Five Mushroom Clay Pot 12

Honshimeji, Shiitake, Oyster, Enoki and Button mushrooms cooked in a soy garlic butter sauce

Steel Special Fried Rice 18

Shrimp, beef, chicken or combination wok sautéed with bean sprouts, egg, green onion, garlic and Asian spices