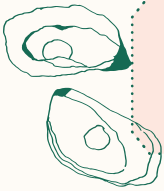
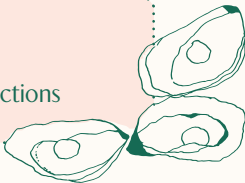


Raw Bar



Daily Oysters*
5EA OR 49/DOZEN
eastern and pacific daily selections



* Denotes raw or undercooked items which may increase your risk of foodborne illness if consumed. Not all menu ingredients listed. Please make our service team aware of any allergies or dietary preferences.



THE
MICHELIN GUIDE

A5 Seafood tower
Custom built / MP

Scallop Ceviche* • 19
nuoc cham, avocado, rice cracker

Split Lobster Tail • 18
Maine lobster, aioli, drawn butter

Mexican Shrimp Coctel • 12
poached bay shrimp, Acapulco style semolina crackers

Snow Crab Cocktail Claws
½# • 50
drawn butter, lemon

Crab & Lobster Salad* • 26
Calabrian chili aioli, celery, wasabi tobiko, wonton

Appetizers

Japanese Hamachi* • 24
passion fruit ponzu, myoga, Asian pear, pickled fresno, masago

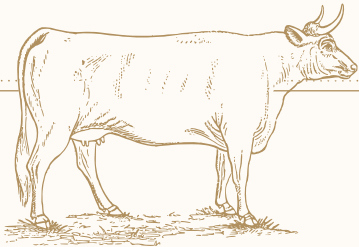
Esoterra Farms Tempura • 18
an in-the-moment celebration of what is growing, tentsuyu

Beef Tartare Katsu Sando* • 18
chopped beef tenderloin, cornichon, aioli, shallot, soft boiled quail egg, toasted Japanese milk bread

Japanese Curry Poutine • 19
wagyu pot roast, curry gravy, cheese curds, pickled fresno, scallion

Char Siu Bacon • 20
slow cooked pork belly, bok choy, lemon aioli, peanut crunch

Japanese A5 Striploin* 4oz • 125
BMS 12 Miyazaki prefecture
SHOWING UP WITH:
-veal ponzu and grilled Urfa onions-



Salads

Caesar* • 19
little gems, spicy anchovy dressing, torn croutons, cured egg yolk, poached egg, Grana Padano

Our House • 15
Esoterra Farm greens, Mokum carrots, ginger-sesame aioli, peanut chili crunch

Wedge • 19
Roquefort dressing, super crunch, confit tomato bacon lardon, avocado

A5 is a service included restaurant; the 20% service charge is distributed to the staff in an equitable manner. Additional gratuity is appreciated, but not required.

Sides

Kennebec Fries • 10
beer batter, fry spice, umami aioli

Charred Cabbage • 16
tsuyu broth, XO sauce, pickled shallot, sesame garlic crunch, mint

Grilled Mokum Carrots • 17
curried Pecorino, snow peas, ramp goddess, wasabi peas, masago

Mac & Cheese Croquettes • 16
fried macaroni and cheese, pepper jam

Japanese Milk Bread Rolls • 12
hot buttery fresh baked fluffy buns en cocotte

Bacon & Kimchi Fried Rice • 19
jasmine rice, egg, kimchi, bacon, green onion, cotija cheese

Asparagus • 17
beurre monté, smoke eggplant, furikake, chili crunch

Whipped Potatoes • 14
Yukon Gold potatoes, whipped... with butter and chives

Entrees

Korean Lettuce Wraps • 42
galbi marinated wagyu, cucumbers, kimchi, chiles, herbs, saamjang

Seared Scallops* • 54
sauce vin jerez, smoked trout roe, lemon oil, fines herbes

Seremoni Black Cod* • 56
salsa veracruz, summer herbs



Colorado Lamb Shank • 60
Buckner Farms, tamarind chutney glaze, sesame, herb salad, pickled fresno

Roasted Chicken Crown • 48
sherry & green garlic jus, pickled ramps

Black Tiger Prawns • 54
#1 black tiger prawns, Espelette lemon oil, chives



Steaks*

Steak Name	Primal	Size	Price
Tenderloin Prime Black Angus Creekstone Farms, KS	Short Loin	7oz	58
Bone-in NY Strip Prime Black Angus Centennial Cuts, CO	Short Loin	30oz	130
Santa Maria Tri-Tip Tajima Black Wagyu, Strube Ranch, TX	Sirloin	12oz	60
Tomahawk Prime Black Angus Creekstone Farms, KS	Ribeye	MW	MP
Denver Black Hawk Farms Wagyu, Black Hawk, KY	Anterior Chuck	8oz	49
Picanha Westholme Australian Wagyu, Queensland, AUS	Sirloin	10oz	62
Striploin Australian F4 Waygu, Queensland, AUS	Shortloin	8oz	140

Treat yourself

“Chef Max Style” +18
with grilled/roasted alliums &
roasted bone marrow

Surf ‘n’ Turf
6oz butter poached Maine lobster tail +42
3ea black tiger prawns +27
2ea U8 seared Maine scallops* +26

Sauces

Bordelaise • 9

veal demi based sauce infused with shallot and red wine garnished with bone marrow, parsley, thyme

House Chili Crunch • 5

warm mix of crispy alliums, chilis and aromatic spices

Black Garlic Kanzuri • 7

traditional Japanese condiment with vinegar, black garlic, citrus

Au Poivre • 9

veal and brandy demi-glace studded with peppercorns and finished with cream

Chimichurri • 6

piquant Argentinian sauce of herbs, garlic, peppers, vinegar

A5 Bearnaise • 7

A5’s take on a traditional bernaise with sake and Szechuan

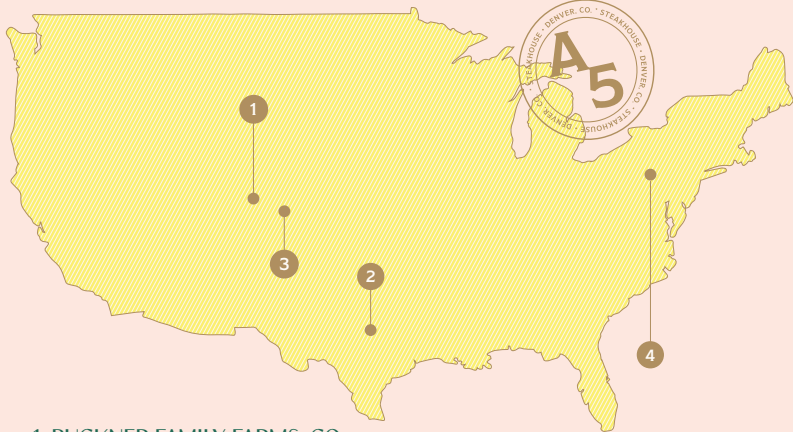
Thai Chile • 6

sweet and sour sauce with chiles, fish sauce, lime, palm sugar, cilantro

A5 Steak Sauce • Complimentary on Request
a unique blend of 18 ingredients
balacing acid and umami

As a modern steakhouse, we place a premium on doing the work to find producers, growers, and ranchers that have values that align with our own.

It’s our desire to bring food to your table that speaks to its sense of place and time, and to be able to bring the connection to those producers to a higher level of consciousness.



1. BUCKNER FAMILY FARMS, CO.

Buckner Family Farms raises small herds of lamb and cattle on open prairie, promoting natural, thriving livestock. Denver enjoys their limited products.

2. STRUBE RANCH, TX.

Raises Tajima Black Wagyu cattle on a mix of ranch grains and prairie grasses for top quality. Blackhawk Farms in Kentucky also focuses on sustainable Wagyu.

3. ESOTERRA CULINARY GARDEN, CO.

Esoterra Culinary Garden led by Mark consistently offers high-quality, organic produce reflecting Colorado’s seasons with vibrant heirloom vegetables and greens.

4. GREEN CIRCLE CHICKEN, PA.

Green Circle Chicken, raised by Amish and Mennonite farmers in Pennsylvania, is certified humane. These heritage chickens enjoy a free-range life and a diet supplemented with local vegetables.