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WELCOME

5A5 is San Francisco's first 'steak lounge'—a stylish & modern take on the traditional steakhouse, blending the ambience of a contemporary restaurant with that of a vibrant cocktail lounge.

We serve the best, top quality steaks from around the world - US Certified Angus Beef, American and Australian 'Kobe', and 100% Japanese Wagyu (currently imported from Australia/Chile—A5 Japanese returning early 2011). Our menu is also very accommodating with several non-red meat options and different sized portions available.

Great for an outing with friends, a business dinner, or a romantic evening on the town—5A5 caters to those looking for outstanding food & service complemented by a fun & upbeat dining experience.

[MAKE A RESERVATION](#)

244 Jackson Street, San Francisco, CA 94111

T 415.989.2539

E info@5a5stk.com

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DINNER



WINES



GROUP

OUR MENU

A contemporary take on the 'steak & potatoes' meal, featuring a mix of traditional & modern appetizers and sides—from the comfort of our delicious Mac 'n' Cheese to the fun and tasty food 'shooters' and exquisite lobster tempura.

Steaks—Dry aged corn fed Certified Angus Beef from the Midwest, Australian F1, and our namesake – the extremely marbled and 'melt in your mouth' A5 Wagyu (highest grade of beef in the world). Our menu portions range in size, accommodating those looking for a light bite to those seeking the big hearty steak.

We have several non-red meat & vegetarian options available. Our menus are inspired by local produce, 100% natural beef with no antibiotics or hormones and wines from around the world.

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DINNER MENU

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SHOOTERS

HAMACHI

avocado, ginger, yuzu tobiko, ponzu 4

SALMON

shiitake, green onion, kabayaki, red radish 4

OYSTER

compressed watermelon, thai sauce 4

OH TORO

fukujinzuke, soy-dashi sauce, masago rice crackers 15

WAGYU

tartare, capers, grainy mustard, quail yolk 12

BITES

EDAMAME

garlic, soy—rice wine vinegar reduction 6

SHISHITO PEPPERS

kabayaki sauce, shaved bonito flakes 6

COCKTAIL SHRIMP

wasabi, housemade cocktail sauce 8

CHICKEN YAKITORI

ginger, scallion, kabayaki sauce 9

TRUFFLE FRIES

sriracha aioli, truffle oil 9

SOUP & SALADS

CAULIFLOWER SOUP

sweetbread, cauliflower couscous grand marnier raisins 10

CAESAR SALAD

romaine, anchovies, croutons 9

TAKO SALAD

octopus, daikon, japanese cucumber, kimchi vinaigrette 11

GOLDEN CHANTERELLE SALAD

baby frisee, humbolt fog, toasetad pistachio, shallot 14

MAIN

SLOW ROASTED PRIME RIB

garlic, mustard rub, au jus 10 oz / 15 oz 25/35

FILET MIGNON

boursin cheese fondue, demi glaze 6 oz / 10 oz 26/39

DRY AGED BONE-IN NY

truffle butter, demi glaze 22 oz 43

COLORADO LAMB DUO

lamb chops & loin, cranberry gastrique, shiitake spring rolls 38

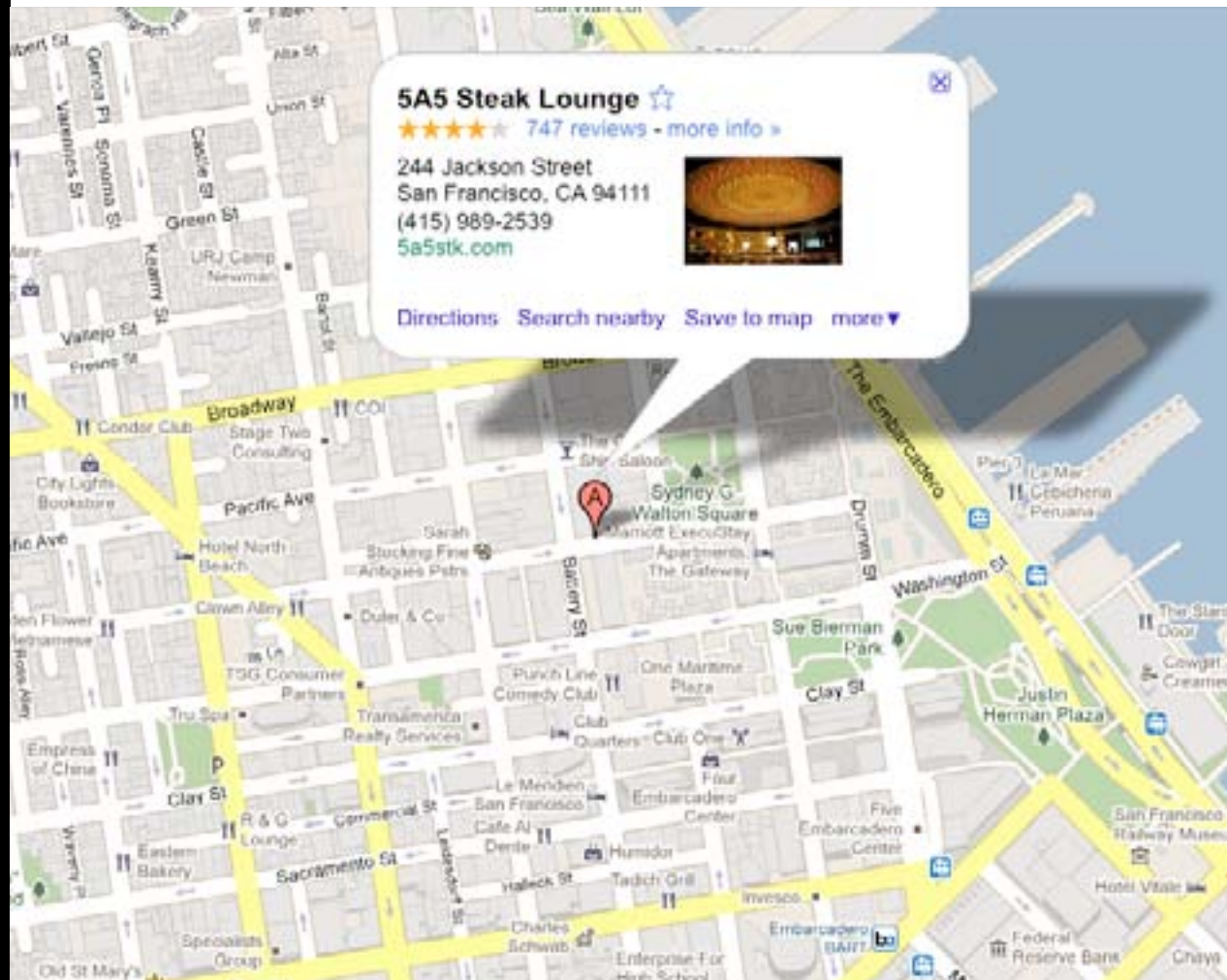
SEABASS

artichoke hearts, truffled sunchoke puree 4 oz / 7 oz 19/29

SALMON

tofu crab cake, romesco sauce 5 oz 22

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