

SEAFOOD TOWERS* SMALL 99 / LARGE 159
CHEF'S SELECTION OF LOBSTER, KING CRAB, SHRIMP
OYSTERS, CLAMS, MUSSELS, CEVICHE (GF)

OYSTER SHOOTERS 12/32 (1PC/3PCS)
TEQUILA CUCUMBER OR SPICY BLOODY MARY
OYSTERS MP 1/2 DZ OR DOZEN - ASK SERVER FOR DAILY SELECTION (GF)
JUMBO SHRIMP 8/PIECE (GF)

CATCH CEVICHE 27
ALASKAN KING CRAB, MAINE LOBSTER, SHRIMP, SCALLOP, MANGO, BLOOD ORANGE PONZU

TORO TARTARE 39
CAVIAR, WASABI, SOY

SPINACH ARTICHOKE SALAD 21
CRISPY SHIITAKE, DRY RED MISO, CRISPY LEEK, PARMESAN, TRUFFLE-YUZU VINAIGRETTE

ROASTED BEETS 16
TRI-COLORED BEETS, GOAT CHEESE FOAM, CANDIED WALNUTS, ARUGULA SALAD
(GF, VEGAN UPON REQUEST)

BABY GEM CAESAR SALAD 19
SUGAR SNAP PEAS, ASPARAGUS, AVOCADO, SUNFLOWER SEEDS, LEMON PARMESAN VINAIGRETTE
(VEGAN UPON REQUEST)

SIGNATURE COLD

TRUFFLE SASHIMI 33
TUNA, HAMACHI, CHILI PONZU,
CAVIAR, BLACK TRUFFLE

SESAME SEARED KING SALMON 24
ORA KING SALMON, YUZU SOY, HOT SESAME OLIVE OIL,
TOASTED SESAME SEEDS, GINGER, CHIVES

TARTARE TRIO 32
SALMON, HAMACHI, TUNA, TOBIKO,
WASABI CREME FRAICHE

SALMON BELLY CARPACCIO 26
WATERCRESS,
SWEET & SOUR ONION, YUZU

SKEWERS

CHICKEN MEATBALL 17
CRISPY QUINOA,
MUSTARD SEED PONZU

FILET 19
TRUFFLE KABAYAKI GLAZE,
WASABI SOY

EGGPLANT 11
MISO GLAZE, TOASTED SESAME
(VEGAN UPON REQUEST)

CORN 9
KABAYAKI BROWN BUTTER, CHIVES
(VEGAN UPON REQUEST)

ROLLED

MRC ROLL 21
SEARED TUNA, SHRIMP, AVOCADO,
PONZU BROWN BUTTER

CRAB ROLL 21
CRAB, SALMON, MISO-HONEY

VEGETABLE KING ROLL 17
KING OYSTER MUSHROOM, CASHEW, SPICY MISO
(ADDITIONAL VEGAN VARIATIONS UPON REQUEST)

HELLFIRE ROLL 21
SPICY TUNA TWO-WAYS, PEAR, BALSAMIC

BAKED KING CRAB HAND ROLLS 32
ORANGE TOBIKO, KEWPIE MAYO, SHICHIMI PEPPER, SOY PAPER
BROWN RICE OR CUCUMBER WRAP AVAILABLE UPON REQUEST

LOBSTER AVOCADO ROLL 23
KING CRAB, CUCUMBER, MANGO SALSA

Hand Roll // Cut Roll

Nigiri // Sashimi

EEL AVOCADO 14 // 16
CALIFORNIA 13 // 17
SPICY SCALLOP 13 // 15
VEGETABLE 8 // 11
SPICY YELLOWFIN TUNA 13 // 14

YELLOWTAIL AVOCADO* 11 // 12
SPICY SALMON 11 // 12
SPICY JAPANESE YELLOWTAIL 12 // 13
BLUEFIN TORO SCALLION 24 // 26

FLUKE 7
TIGER PRAWN 8
SALMON 8
ALASKAN KING CRAB 11

JAPANESE SNAPPER 10
SPANISH OCTOPUS 7
YELLOWFIN TUNA 9
SPANISH MACKEREL 10

EEL 10
SEA URCHIN 12
BLUEFIN TORO 17
JAPANESE YELLOWTAIL 9

2 PIECES PER ORDER

HOT

CRISPY SHRIMP 27
SPICY MAYO, TOBIKO

CRUNCHY RICE CAKES 21/26
TUNA TARTARE, WASABI TOBIKO

COD LETTUCE "WRAPS" 22/30
BOURBON-MISO, KATAIFI, SHITAKE MUSHROOM

MAHI MAHI WONTON TACOS 20/25
GUACAMOLE, TOMATILLO, PICKLED ONION, LIME

CHICKEN LETTUCE "CUPS" 22
SAUTEED ZUCCHINI, TERIYAKI, ICEBERG LETTUCE

A5 JAPANESE MIYAZAKI WAGYU 32/oz
YUZU SOY, GARLIC OIL, MALDON SEA SALT, SESAME
COOKED TABLESIDE ON OUR SIGNATURE HOT STONE
2oz MINIMUM

KING CRAB TEMPURA 34
ALASKAN KING CRAB, HEIRLOOM TOMATO, AMAZU PONZU (DF)

LOBSTER ROLLS 25/34
MAINE LOBSTER SALAD, TOASTED BRIOCHE, CHIVE

SCALLOP GNOCCHI 31
BABY SCALLOP, BLACK TRUFFLE, PARMESAN

WAGYU GYOZA 31
A5 JAPANESE MIYAZAKI WAGYU, SERRANO CHILI, MICRO CILANTRO, AMAZU PONZU (DF)

CRISPY CHICKEN BAO BUNS 19/26
PICKLED CUCUMBER, ICEBERG, SWEET CHILI GLAZE, FRESH HERB AIOLI

GRILLED SPANISH OCTOPUS 23
CRISPY POTATOES, SOFRITO, GARLIC AIOLI

MUSHROOM SPAGHETTI 26
WILD MUSHROOM, SUGAR SNAP PEAS, TOMATO, PARMESAN
(VEGAN UPON REQUEST)

LOBSTER MAC & CHEESE 27
MAINE LOBSTER, MASCARPONE, BREADCRUMBS, GRATED PARMESAN

Entrees

SAUTEED WILD-CAUGHT SNAPPER 39
LOBSTER MASH, TRUFFLE, LEMON BROWN-BUTTER

HERB-ROASTED BRANZINO CREAMY VEGETABLE BASMATI 39

SCALLOP & CAULIFLOWER PISTACHIO, TAMARIND BROWN-BUTTER 38

ORGANIC CRISPY CHICKEN ROASTED ROOTS, CARAMELIZED ONION, THYME JUS 35

NEW YORK STRIP 16OZ ALL NATURAL, GRASS-FED (GF) 79

FILET 10oz KABAYAKI BUTTER, TEMPURA NORI FLAKES, WASABI-SOY 49

BIG FISH

ALL BIG FISH ARE WILD CAUGHT

CRISPY WHOLE SNAPPER 87
OYSTER MUSHROOM, CHILI, GARLIC

2.5 lb CANTONESE LOBSTERS 97
SAKE, OYSTER SAUCE, SCALLION, GARLIC

OVEN-ROASTED WHOLE BRANZINO 89
PATTYPAN SQUASH, BABY ZUCCHINI, HEIRLOOM TOMATOES,
ROASTED LONG-STEM ARTICHOKE, CITRUS VINAIGRETTE (GF)

1.5 lb ALASKAN KING CRAB 95
DRAWN BUTTER (GF)

BIG MEAT

USDA PRIME PORTERHOUSE FOR 2 140
42OZ, TRUFFLE GARLIC HERB BUTTER (GF)

AMERICAN WAGYU TOMAHAWK 195
36OZ SNAKE RIVER FARMS, ALL NATURAL, CARAMELIZED ONION WAGYU BUTTER (GF)

*SEARED TUNA 38 (GF)
SALMON A LA PLANCHA 36 (GF)

*GRILLED MAHI MAHI 35
GRILLED SHRIMP 34
GRILLED SWORDFISH 35
*WILD CAUGHT

CHOICE OF SAUCE
SCALLION RELISH (GF) • KABAYAKI BUTTER
KALE PESTO (GF) • JALAPEÑO CUCUMBER EMULSION (V, GF, DF)
TAMARIND BROWN BUTTER

Simply Cooked

SIGNATURE VEGAN

CRISPY CAULIFLOWER 23
SPICY VEGAN MAYO (V)

HEARTS OF PALM CRABCAKE 21
JICAMA-MANGO SLAW, PIPIAN SAUCE (V)

SWEET POTATO GNOCCHI 23
CRISPY KALE, MAITAKE, COCONUT-MUSHROOM JUS (V, GF)

SIDES

CRISPY BRUSSELS SPROUTS 14
YUZU-CALAMANSI VINAIGRETTE, DRY MISO (V, DF)

LOBSTER MASHED POTATOES 19

SAUTEED ASPARAGUS SPEARS 13
DILL, TARRAGON, LEMON, MINT, PARMESAN (GF)

ROASTED SPAGHETTI SQUASH 14
CRISPY TEMPEH, BROCCOLINI,
POMODORO SAUCE
CANDIED PISTACHIO NUTS (V, DF)

CHARRED BROCCOLINI 14
CHILI, GARLIC, LEMON (V, GF)

PARMESAN-TRUFFLE FRIES 15
VEGAN
TRUFFLE AIOLI

SPICED CASHEW SWEET POTATOES 14
CRISPY KALE,
HONEY NORI AIOLI

EXECUTIVE CHEF: BRAD RACE | SUSHI CHEF: SOLOMON HALIM