

**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)

**TORO TARTARE 39**  
CAVIAR, WASABI, SOY

**SPINACH ARTICHOKE SALAD 23**  
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 21**  
SUGAR SNAP PEAS, ASPARAGUS, AVOCADO, SUNFLOWER SEEDS,  
LEMON PARMESAN VINAIGRETTE  
(VEGAN UPON REQUEST)

**TRUFFLE SASHIMI 35**  
TUNA, HAMACHI, CHILI PONZU,  
CAVIAR, BLACK TRUFFLE

**SESAME SEARED KING SALMON 25**  
ORA KING SALMON, YUZU SOY, HOT SESAME OLIVE OIL,  
TOASTED SESAME SEEDS, GINGER, CHIVES

## SIGNATURE COLD

**SALMON BELLY CARPACCIO 27**  
WATERCRESS,  
SWEET & SOUR ONION, YUZU

**TARTARE TRIO 33**  
SALMON, HAMACHI, TUNA, TOBIKO,  
WASABI CREME FRAICHE

**ALBACORE NIGIRI 30**  
CANADIAN ALBACORE, SHAVED BLACK TRUFFLE,  
SWEET TOSAZU

## SKEWERS

**FILET 19**  
TRUFFLE KABAYAKI GLAZE,  
WASABI SOY

**EGGPLANT 12**  
MISO GLAZE, TOASTED SESAME  
(VEGAN UPON REQUEST)

**CORN 11**  
KABAYAKI BROWN BUTTER, CHIVES  
(VEGAN UPON REQUEST)

## ROLLED

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

**CATCH 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 24**  
KING CRAB, CUCUMBER, MANGO SALSA

## Hand Roll // Cut Roll

**EEL AVOCADO 14 // 16**  
**CALIFORNIA 13 // 19**  
**SPICY SCALLOP 13 // 15**  
**VEGETABLE 8 // 11**  
**SPICY YELLOWFIN TUNA 13 // 14**

**YELLOWTAIL AVOCADO\* 11 // 14**  
**SPICY SALMON 11 // 14**  
**SPICY JAPANESE  
YELLOWTAIL 12 // 14**  
**BLUEFIN TORO  
SCALLION 24 // 26**

## Nigiri // Sashimi

**TIGER PRAWN 8**  
**SALMON 10**  
**ALASKAN KING CRAB 14**  
**JAPANESE SNAPPER 10**  
**SPANISH OCTOPUS 9**  
**YELLOWFIN TUNA 10**  
**SPANISH MACKEREL 10**  
**2 PIECES PER ORDER**  
**EEL 10**  
**SEA URCHIN 17**  
**BLUEFIN TORO 22**  
**JAPANESE YELLOWTAIL 10**

## HOT

**CRISPY SHRIMP 29**  
SPICY MAYO, TOBIKO

**CRUNCHY RICE CAKES 21/28**  
TUNA TARTARE, WASABI TOBIKO

**MAHI MAHI WONTON TACOS 21/27**  
GUACAMOLE, TOMATILLO, PICKLED ONION, LIME

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

**A5 JAPANESE MIYAZAKI WAGYU 35/oz**  
YUZU SOY, GARLIC OIL, MALDON SEA SALT, SESAME  
COOKED TABLESIDE ON OUR SIGNATURE HOT STONE  
2oz MINIMUM

**KING CRAB TEMPURA 36**  
ALASKAN KING CRAB, HEIRLOOM TOMATO,  
AMAZU PONZU (DF)

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

**CRISPY CHICKEN BAO BUNS 19/27**  
PICKLED CUCUMBER, ICEBERG, SWEET CHILI GLAZE,  
FRESH HERB AIOLI

**GRILLED SPANISH OCTOPUS 24**  
CRISPY POTATOES, SOFRITO, GARLIC AIOLI

**MUSHROOM SPAGHETTI 28**  
WILD MUSHROOM, SUGAR SNAP PEAS, TOMATO, PARMESAN  
(VEGAN UPON REQUEST)

**LOBSTER MAC & CHEESE 28**  
MAINE LOBSTER, MASCARPONE, BREADCRUMBS, GRATED PARMESAN

## SIGNATURE VEGAN

**CRISPY CAULIFLOWER 25**  
SPICY VEGAN MAYO (V)

**HEARTS OF PALM CRAB CAKE 21**  
JICAMA-MANGO SLAW, PIPIAN SAUCE (V)

## Entrees

**SAUTÉED 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 **37**

**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 98**  
SAKE, OYSTER SAUCE, SCALLION, GARLIC

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

Simply Cooked

\*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

## SIDES

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

**LOBSTER MASHED POTATOES 19**

**SAUTÉED 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 16**  
VEGAN  
TRUFFLE AIOLI

**SPICED CASHEW SWEET POTATOES 14**  
CRISPY KALE,  
HONEY NORI AIOLI

EXECUTIVE CHEF: BRAD RACE | SUSHI CHEF: SOLOMON HALIM