

Raw Bar

COLD

SEAFOOD TOWERS* SMALL 110 / LARGE 185

Chef's Selection of Lobster, King Crab, Shrimp, Oysters, Clams, Mussels, Ceviche (GF)

TORO TARTARE* 42

Caviar, Wasabi, Soy

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 9/PIECE (GF)

CATCH CEVICHE* 25

Alaskan King Crab, Maine Lobster, Shrimp, Scallop, Mango, Blood Orange Ponzu

SPINACH ARTICHOKE SALAD 21

Crispy Shiitake, Dry Red Miso, Crispy Leek, Truffle-Yuzu Vinaigrette

ROASTED BEETS 17

Tri-Colored Beets, Goat Cheese Foam, Candied Walnuts, Shaved Radish (GF, Vegan Upon Request)

BABY GEM CAESAR SALAD 19

Sugar Snap Peas, Asparagus, Avocado, Sunflower Seeds, Lemon Parmesan Vinaigrette (Vegan Upon Request)

TRUFFLE SASHIMI* 33

Tuna, Hamachi, Chili Oil, Ponzu, Caviar, Black Truffle

HAMACHI SPINACH* 23

Crispy Spinach, Shallot, Sweet Ponzu

SIGNATURE COLD

SESAME SEARED KING SALMON* 25

Alaskan King Salmon, Yuzu Soy, Hot Sesame Olive Oil, Toasted Sesame Seeds, Ginger, Chives

TARTARE TRIO* 30

Salmon, Hamachi, Tuna, Caviar, Wasabi Crème Fraîche

SALMON BELLY CARPACCIO* 25

Watercress, Sweet & Sour Onion, Yuzu

SKEWERS

CHICKEN MEATBALL 18

Crispy Quinoa, Mustard Seed Ponzu

FILET* 21

Truffle, Soy Mirin

EGGPLANT 11

Miso Glaze, Toasted Sesame (Vegan Upon Request)

CORN 11

Kabayaki Brown Butter, Chives (Vegan Upon Request)

ROLLED

MRC ROLL* 22

Seared Tuna, Shrimp, Ponzu Butter

HELLFIRE ROLL* 22

Spicy Tuna Two Ways, Pear, Balsamic

CATCH ROLL* 22

Crab, Salmon, Miso Honey

BAKED KING CRAB HAND ROLLS 32

Orange Tobiko, Kewpie Mayo, Shichimi Pepper, Soy Paper

LOBSTER AVOCADO ROLL 23

King Crab, Cucumber, Avocado, Mango Salsa

VEGETABLE KING ROLL 18

King Oyster Mushroom, Cashew, Spicy Miso (Additional Vegan Variations Upon Request)

Hand Roll // Cut Roll

CALIFORNIA 13 // 16

SPICY SCALLOP 12 // 15

EEL AVOCADO 13 // 16

SPICY TUNA* 12 // 14

YELLOWTAIL AVOCADO* 12 // 15

VEGETABLE 7 // 10

SPICY SALMON* 10 // 12

SPICY JAPANESE YELLOWTAIL* 12 // 14

BLUEFIN TORO SCALLION* 23 // 26

- BROWN RICE OR CUCUMBER WRAP AVAILABLE UPON REQUEST -

Nigiri // Sashimi

FLUKE* 10

TIGER PRAWN 11

SALMON* 11

ALASKAN KING CRAB 16

JAPANESE SNAPPER* 11

SPANISH OCTOPUS 10

TUNA* 11

SPANISH MACKEREL* 10

EEL 12

SEA URCHIN* 18

BLUEFIN TORO* 20

JAPANESE YELLOWTAIL* 11

- TWO PIECES PER ORDER -

HOT

CRISPY SHRIMP 26

Spicy Mayo

CRUNCHY RICE CAKES* 23/27

Tuna Tartare, Wasabi Tobiko

COD LETTUCE "WRAPS" 22/30

Bourbon-Miso, Kataifi, Shitake Mushroom

MAHI-MAHI WONTON TACOS 19/24

Guacamole, Tomatillo, Pickled Onion, Lime

CHICKEN LETTUCE "CUPS" 21

Sautéed 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 2 oz. MINIMUM

KING CRAB TEMPURA 36

Alaskan King Crab, Heirloom Tomato, Amazu Ponzu (DF)

LOBSTER ROLLS 26/33

Maine Lobster Salad, Potato Roll, Chive

SCALLOP GNOCCHI 29

Bay Scallop, Black Truffle, Parmesan

WAGYU GYOZA 32

A5 Japanese Miyazaki Wagyu, Serrano Chili, Micro Cilantro, Amazu Ponzu (DF)

CRISPY CHICKEN BAO BUNS 19/25

Pickled Cucumber, Iceberg, Sweet Chili Glaze

GRILLED SPANISH OCTOPUS 25

Crispy Potatoes, Sofrito, Garlic Aioli

MUSHROOM SPAGHETTI 26

Wild Mushroom, Sugar Snap Peas, Tomato, Parmesan (Vegan Upon Request)

LOBSTER MAC & CHEESE 26

Maine Lobster, Mascarpone, Breadcrumbs, Grated Parmesan

SIGNATURE VEGAN

CRISPY CAULIFLOWER 21

Spicy Vegan Mayo (V, GF)

HEARTS OF PALM CRAB CAKE 19

Jicama-Mango Slaw, Pipian Sauce (V, GF)

SWEET POTATO GNOCCHI 21

Crispy Kale, Maitake, Coconut-Mushroom Jus (V, GF)

Entrées

SAUTÉED WILD-CAUGHT SNAPPER 42

Lobster Mash, Truffle, Lemon Brown Butter

HERB-ROASTED BRANZINO Creamy Vegetable Basmati 44

Cippolini Onion, Heirloom Tomato, Capers, Soy Mirin Truffle Emulsion

YAKIAMI STYLE WHOLE DORADE 48

Cippolini Onion, Heirloom Tomato, Capers, Soy Mirin Truffle Emulsion

SCALLOP & CAULIFLOWER Pistachio, Tamarind Brown Butter 44

ORGANIC CRISPY CHICKEN Roasted Roots, Caramelized Onions, Thyme Jus 34

NEW YORK STRIP* 16 oz. All-Natural, Grass-Fed (GF) 79

FILET* 10 oz. Kabayaki Butter, Tempura Nori Flakes, Wasabi Soy 58

BIG FISH

CRISPY WHOLE SNAPPER 89

Oyster Mushroom, Chili, Garlic

2.5 LB. CANTONESE LOBSTERS 116

Sake, Oyster Sauce, Scallion, Garlic

OVEN-ROASTED WHOLE BRANZINO 94

Pattypan Squash, Baby Zucchini, Heirloom Tomato, Roasted Long-Stem Artichokes, Arugula, Citrus Vinaigrette (GF)

1.5 LB. ALASKAN KING CRAB 105

Drawn Butter (GF)

BIG MEAT

USDA PRIME PORTERHOUSE* 155

42 oz., Truffle Garlic Herb Butter (GF)

AMERICAN WAGYU TOMAHAWK* 195

36 oz., All-Natural, Grass-Fed, Caramelized Onion Wagyu Butter (GF)

Simply Cooked

SEARED TUNA* 42

SALMON A LA PLANCHA* 36

GRILLED MAHI-MAHI 36

GRILLED SHRIMP 42

GRILLED SWORDFISH 38

- All Simply Cooked Items Are GF -

CHOICE OF SAUCE

Scallion Relish (GF) • Kabayaki Butter Kale Pesto (GF)

Jalapeño Cucumber Emulsion (V, GF, DF)

Tamarind Brown Butter

SIDES

CRISPY BRUSSELS SPROUTS 16

Yuzu-Calamansi Vinaigrette, Dry Miso (V, DF)

LOBSTER MASHED POTATOES 18

ROASTED SPAGHETTI SQUASH 14

Crispy Tempeh, Broccolini, Pomodoro Sauce, Candied Pistachio Nuts (V, DF)

SPICED CASHEW SWEET POTATOES 14

Crispy Kale, Honey Nori Aioli

CHARRED BROCCOLINI 14

Chili, Garlic, Lemon (V, GF)

PARMESAN-TRUFFLE FRIES 16

Vegan Truffle Aioli

*May be served raw or undercooked. Consuming raw or undercooked foods of animal origin may increase your risk of foodborne illness, especially in case of certain medical conditions.