

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

OYSTER SHOOTERS 12/30 (1PC/3PCS)
TEQUILA CUCUMBER OR SPICY BLOODY MARY

OYSTERS MP 1/2 DZ OR DOZEN
ASK SERVER FOR DAILY SELECTION (GF)

JUMBO SHRIMP 24/3PCS (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 SHITAKE, DRY RED MISO, CRISPY LEEK, TRUFFLE-YUZU VINAIGRETTE, PARMESAN

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 PURÉE

A5 MIYAZAKI WAYGU BEEF TARTARE 27
TRUFFLE PONZU, CAVIAR, SUSHI RICE,
CUCUMBER WRAP (DF)

SESAME SEARED KING SALMON 24
ALASKAN 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

ROLLED

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

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

CATCH ROLL 21
CRAB, SALMON, MISO-HONEY

BROWN RICE OR CUCUMBER WRAP AVAILABLE UPON REQUEST

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

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)

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

BAKED KING CRAB HAND ROLLS 32
ORANGE TOBIKO, KEWPIE MAYO, SHICHIMI PEPPER, SOY PAPER

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

CHICKEN LETTUCE "CUPS" 21
SAUTEED ZUCCHINI, TERIYAKI, ICEBERG LETTUCE

STEAMED MUSSELS 25
WHITE WINE, TOMATO, SHALLOT, GARLIC, LEMON

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, GRANNY SMITH APPLE, AMAZU PONZU (DF)

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

SCALLOP GNOCCHI 31
SCALLOP, BLACK TRUFFLE PURÉE, PARMESAN, LEMON CONFIT

WAGYU GYOZA 30
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

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)

Entrees

SAUTÉED WILD-CAUGHT SNAPPER 39
LOBSTER MASH, BLACK TRUFFLE PURÉE, 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, ASPEN RIDGE (GF) 69

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

BIG FISH

ALL BIG FISH ARE WILD CAUGHT

CRISPY WHOLE SNAPPER 87
OYSTER MUSHROOM, PEPPER, FENNEL, ONION, SCALLION, CHILI GARLIC

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

OVEN-ROASTED WHOLE BRANZINO 89
CHAMPAGNE BROWN BUTTER, PICKLED MUSTARD SEEDS,
ARUGULA, KALE PESTO

1.5 lb ALASKAN KING CRAB 95
DRAWN BUTTER (GF)

BIG MEAT

USDA PRIME PORTERHOUSE FOR 2 125
36OZ, TRUFFLE GARLIC HERB BUTTER (GF)

25-DAY DRY-AGED TOMAHAWK 128
36OZ ALL NATURAL, GRASS-FED, CARAMELIZED ONION WAYGU BUTTER (GF)

Simply Cooked

***SEARED AUSTRALIAN YELLOWFIN TUNA 38 (GF)**
SALMON A LA PLANCHA 36 (GF)
***GRILLED MAHI MAHI 35**
GRILLED SHRIMP 34
***GRILLED SWORDFISH 35**
***WILD CAUGHT**

CHOICE OF SAUCE
YUZU MUSTARD SEED VINAIGRETTE (V, GF, DF) • 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 MUSHROOMS 14
SHALLOT, THYME, BASIL, SHERRY (GF)

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

WILD BLACK RICE 14
MAITAKE MUSHROOM, ROASTED SWEET POTATO
CORN, BRUSSELS SPROUTS
PARSNIP-TUMERIC EMULSION (GF)

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: HILARY AMBROSE JR. | SUSHI CHEF: SOLOMON HALIM