

**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)

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

**SPINACH ARTICHOKE SALAD 23**  
CRISPY SHITAKE, DRY RED MISO, CRISPY LEEK, T  
RUFFLE-YUZU VINAIGRETTE, PARMESAN

**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)

SIGNATURE COLD

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

**A5 MIYAZAKI WAYGU BEEF TARTARE 28**  
TRUFFLE PONZU, CAVIAR, SUSHI RICE  
CUCUMBER WRAP (DF)

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

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

**SALMON BELLY CARPACCIO 27**  
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 24**  
KING CRAB, CUCUMBER, MANGO SALSA

Hand Roll // Cut Roll

Nigiri // Sashimi

**EEL AVOCADO 14 // 16**      **YELLOWTAIL AVOCADO\* 11 // 14**  
**CALIFORNIA 13 // 19**      **SPICY SALMON 11 // 14**  
**VEGETABLE 8 // 11**      **SPICY JAPANESE YELLOWTAIL 12 // 14**  
**SPICY YELLOWFIN TUNA 13 // 14**      **BLUEFIN TORO SCALLION 24 // 26**

**FLUKE 7**      **SPANISH OCTOPUS 7**      **EEL 10**  
**TIGER PRAWN 8**      **YELLOWFIN TUNA 9**      **SEA URCHIN 12**  
**SALMON 8**      **2 PIECES PER ORDER**      **BLUEFIN TORO 17**  
**ALASKAN KING CRAB 11**      **JAPANESE YELLOWTAIL 9**

SKEWERS

**CHICKEN MEATBALL 18**  
CRISPY QUINOA  
MUSTARD SEED PONZU

**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)

HOT

**CRISPY SHRIMP 29**  
SPICY MAYO, TOBIKO

**CRUNCHY RICE CAKES 21/28**  
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 21/27**  
GUACAMOLE, TOMATILLO, PICKLED ONION, LIME

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

**STEAMED MUSSELS 26**  
WHITE WINE, TOMATO, SHALLOT, GARLIC, LEMON

**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, GRANNY SMITH APPLE, 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

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 37**

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

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

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)

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

**\*GRILLED MAHI MAHI 35**  
**\*GRILLED SWORDFISH 35**  
**\*WILD CAUGHT**

CHOICE OF SAUCE

YUZU MUSTARD SEED (V, GF, DF) • KABAYAKI BUTTER  
KALE PESTO (GF) • JALAPEÑO CUCUMBER (V, GF, DF)  
LEMON CAPER • TAMARIND BROWN BUTTER

Simply Cooked

SIGNATURE VEGAN

**VEGETABLE SUSHI 28**  
YUZU PLUM TOMATO, VANILLA CITRUS TOMATO, TRUFFLE PORTABELLO  
MUSHROOM, MISO EGGPLANT, SHICHIMI GARLIC ASPARAGUS (V)

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

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

SIDES

**CHARRED BRUSSELS SPROUTS 14**  
POMEGRANATE, PECORINO  
BALSAMIC, CASHEW CRUMBLE

**LOBSTER MASHED POTATOES 19**

**SAUTÉED MUSHROOMS 14**  
SHALLOT, THYME, BASIL, SHERRY (GF)

**SAUTEED SUGAR SNAP PEAS 14**  
GRAPES, RADISH, SESAME SEEDS  
PONZU SOY VINAIGRETTE

**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 16**  
VEGAN TRUFFLE AIOLI

**TEMPURA SWEET POTATO FRIES 14**  
TEMPURA BATTERED, TRUFFLE KETCHUP

CORPORATE CHEF: HILARY AMBROSE JR. | EXECUTIVE CHEF: PAUL CASTRO | SUSHI CHEF: SOLOMON HALIM