

APPETIZERS & SIDES

SOUP OF THE DAY 14	RUMAKI 22 pastrami wrapped dates glazed in brown sugar and almonds	TRUFFLE AHI TUNA 28 seared tuna, white truffle oil, horseradish dressing, sarusa gayo, teriyaki
GRAZING PLATE 25 hummus, eggplant dip, beef crisps, pimento & kalamata olives, pickled veg - toast points	KOREAN BEEF CRISP 25 Asian slaw, crispy rice, gochujang dressing	HAMACHI CARPACCIO 32 yellowtail, jalapeno, sashimi, yuzu soy dressing
“CRAB” CAKES 25 sarimi cake, cajun remoulade, petite salad	RIB TACOS 32 pulled BBQ beef, guacamole, ancho aioli	SEA BASS BITES 32 crispy tempura sea bass bites tossed with sriracha aioli & chives
BEEF CARPACCIO 30 Seared Beef, sliced pickles, herb aioli, watercress, toast points	EDAMAME 8 steamed japanese soybeans, kosher salt	RICE CRACKER 23 choice of spicy tuna, salmon, or faux crab, served with crispy sushi rice, sarusa gayo, spicy mayo, teriyaki
SESAME CAULIFLOWER 20 crispy tempura cauliflower, tossed in sesame chili sauce, & sesame seeds	LAMB RIBLETS 28 eggplant puree, balsamic reduction	FINGERLING POTATOES 13 tossed with shallots
WHITE TRUFFLE GNOCHETTI 20 pan seared with wild mushrooms, cherry tomatoes, fresh herbs & white truffle oil	ASPARAGUS BEARNAISE 14 grilled asparagus with bone marrow bearnaise	POMMES PUREE 10 house mash with garlic
TRUFFLE FRIES 14 crispy fries, white truffle oil - truffle aioli	ONION RINGS 10 beer battered onion rings	BLACK BEANS & RICE 10 tossed with pico de gallo
DUCK FAT FRIES 16 crispy duck fat fries - herb aioli	SWEET POTATO FRIES 10 house cut sweet potato fries	

POKE BOWLS

FISH CHOICES tuna 30 salmon 28 faux crab 25 combo 29	MEZZE CAESAR SALAD 20 romaine, cherry tomatoes, kalamata olives, chickpeas cucumbers, garlic confit - house caesar	SUMMER BERRY SALAD 26 red leaf lettuce, quinoa, blueberries, strawberries, shaved red onion, almonds, avocado, balsamic vinaigrette
STYLE natural - cooked or marinated with sweet soy	ARUGULA SALAD 24 fresh arugula, corn, tomatoes, avocado, shallots, & cucumber tossed with herb vinaigrette	GREEK SALAD 24 fresh mesclun, pimento & kalamata olives, cherry tomatoes, cucumbers, red onions, & shredded "cheese" - oregano vinaigrette
BOWL BASE steamed rice - spring mix or combo	SEAWEED SALAD 12 seaweed, sesame oil and sesame seeds	ASIAN PEAR SALAD 24 arugula, radicchio, asian pears, toasted pecans, shallots, almonds, citrus vinaigrette
CHOOSE 3 ADD ONS sweet potato flakes - cucumber avocado edamame - scallions fried onions - ginger paste	GRILLED CHICKEN COBB SALAD 30 romaine lettuce, grilled chicken beef fry, cherry tomatoes egg, avocado, croutons - thousand island	HEIRLOOM TOMATO SALAD 24 heirloom tomatoes, watercress avocado, cucumber, focaccia - herb oil & balsamic reduction
CHOOSE 2 SAUCES teriyaki -wasabi mayo sweet miso - mango dressing lemon mayo - sesame oil spicy mayo - sriracha or soy sauce		

HANDHELDS

SHALLOTS BURGER 29 1/2 lb flame grilled burger & fries with beef fry, sautéed wild mushrooms, caramelized onions, tomato, spicy BBQ	PULLED BRISKET HOAGIE 30 pulled brisket on a toasted hoagie, smothered in au jus, with sauteed peppers & onions -horseradish aioli, & fries	CHICKEN CAESAR WRAP 28 fresh grilled chicken breast romaine, cherry tomatoes croutons garlic confit, house caesar dressing & fries
BEYOND BURGER 29 flame grilled beyond burger & fries, with lettuce, tomato, red onions, roasted garlic aioli	GRILLED STEAK 35 6oz grilled ribeye steak on a toasted hoagie roll, with fries caramelized peppers & onions, lettuce, tomatoes, garlic aioli	TRUFFLE SALMON 28 flame grilled salmon wrap with romaine, cherry tomatoes truffle aioli & side salad
THE CRISPY CHICKEN 25 cornflake crusted chicken breast, lettuce, tomato, coleslaw, ancho aioli, & fries		GREEN GODDESS 23 grilled vegetables, hummus, cherry tomatoes, avocado, red onions, pesto aioli - side salad

ENTREES

DUCK TWO WAYS 75 seared duck breast, and duck confit with spring peas, carrots and potato-pea puree	GNOCCHI PRIMAVERA 25 crisp gnocchi, roasted summer vegetables, roasted tomato sauce, shredded “parmesan”	WHOLE ROASTED BRANZINO 55 with chimichurri, chardonnay caramelized lemon, cherry tomatoes, baby squash
CHEF’S FILET 50 8 oz herbed filet, with bordelaise sauce, watercress, pearl onions, tallow potatoes and duet of aioli	ROAST CHICKEN BLT 38 with grape tomatoes, beef crisps frisée, croutons, and herb aioli	CHILEAN SEA BASS 55 roasted radishes, baby carrots shang hai bok choy, coconut curry sauce
SHORT RIBS 65 slow braised short ribs, crispy potatoes, pearl onions, mushrooms, asparagus	GRILLED SALMON 45 roasted patty pan squash, tomatoes, fingerlings, pearl onions, arugula pistou	RED SNAPPER 42 english pea orzotto, tomato coulis, grape tomato relish
CHURRASCO STEAK 50 8 oz blackened eye of rib with chimichurri sauce, peppers, onions, black beans & rice	BACK RIBS 60 slow roasted BBQ back ribs, “butter” basted corn on the cob	CRISPY FISH TACOS 38 beer battered snapper, ancho slaw, pico de gallo served with rice and beans

STEAK

garnished with fingerlings & shallots, & choice of sauce: peppercorn, wild mushroom demi-glace, classic demi-glace, bone marrow béarnaise, bordelaise, chimichurri, honey bourbon, or horseradish		
12 OZ RIBEYE 60 Solomin’s or Lubavitch	SURPRISE STEAK 85 100z supreme reserve cut steak	KING RESERVE MP
16OZ RIBEYE 78	FILET MEDALLIONS 60 two 6oz center cut filet medallions, encrusted in peppercorn	TOMAHAWK MP
16OZ BONE IN RIBEYE 85		PETITE FILET DUO MP
12 OZ FILET 60	NEW ZEALAND LAMB CHOPS 95	DRY AGED BONE-IN RIBEYE MP

MAKIMONO

CALIFORNIA 17

mixed faux crab, cucumber, avocado

TORO ROLL 22

fatty tuna, scallions, avocado, spicy mayo, yuzu

SPICY TUNA OR SALMON 18

cucumber, spicy mayo

SHRIMP TEMPURA 18

tempura faux shrimp, faux crab, avocado, cucumber, spicy mayo, teriyaki

SHALLOTS ROLL 27

tempura asparagus, crab, cucumber, spicy tuna avocado, soy paper, teriyaki. spicy mayo

SPICY CRUNCH 23

Choice of: tuna, salmon, or faux crab with cucumber, tempura flakes, sweet flakes, spicy mayo, teriyaki

VEGGIE KUMA 17

tempura sweet potato, cucumber, avocado tempura asparagus, shiitake mushrooms tempura flakes, teriyaki sauce

RIDICULOUS 28

shiitake mushrooms, tempura asparagus, cucumber, jalapeno, seared ahi tuna, sarusa gayo, horseradish dressing

VEGETABLE TEMPURA 17

avocado, cucumber, asparagus, shiitake mushrooms, tempura fried whole, teriyaki

SALMON DELIGHT 35

salmon, hamachi, jalapeno, avocado, topped with sliced salmon, lemon, spicy mayo, sweet chili

ASPARAGUS AVOCADO 17

asparagus, avocado, cucumber wrapped in soy paper

SUNSET ROLL 28

faux crab, shrimp tempura, avocado, topped with tuna, sweet potato flakes, spicy mayo

SPICY VEGETABLE 20

tempura asparagus & jalapeno, soy paper, shiitake cucumber, avocado, teriyaki, spicy mayo

THE FLYING DRAGON 35

spicy tuna, cucumber, avocado, salmon chef special sauce

SWEET POTATO 15

tempura sweet potato, soy paper, teriyaki sauce

TRIPLE FISH 35

sea bass, bluefin, salmon, cucumber, avocado, oba, crispy onions, spicy mayo, ginger chili

SIGNATURE NIGIRI

2 PIECES

TRUFFLE OIL MAGURO (TUNA) 20

torched bluefin tuna, white truffle oil, truffle tamari sauce, garlic sea salt, micro shiso

SAKE TATAKI 20

seared seasoned salmon, sweet miso, chives

OTORO TORCHED 27

torched bluefin belly tuna with eel sauce, tobiko

SUKOTTO RANDO SAKE 18

fresh salmon, eel sauce, black pepper, sea salt, horseradish sauce, scallion, oba leaf

KING SALMON TORCHED 20

king salmon, with eel sauce & torched, shiitakes

SUZUKI 27

seared sea bass, eel sauce, blk pepper, sarusa gayo

TORO YUZU-KOSHO 26

fatty bluefin, scallions, tobiko, yuzu-kosho, evoo

PONZU HAMACHI 20

yellowtail, ponzu, tongarashi, horseradish aioli

HAMACHI YUZU-KOSHO 22

torch hamachi, yuzu-kosho, tongarashi, sarusa gayo

BLUEFIN TUNA 20

bluefin tuna, eel sauce, horseradish aioli, scallions, lemon zest