

## shareables

## parker house rolls | 12

fresh dill, urfa everything spice, smoked salmon, roe, creamed cultured butter

## crispy shrimp | 21

hot honey glazed shrimp, black walnuts, miso aioli, green onion

## oxtail + bone marrow | 26

oxtail, marrow fat, pho spiced breadcrumbs, fresh herbs, grilled sourdough

## chicken karaage bao buns | 18

crispy chicken thighs, pickled vegetables, spicy mayo

## truffled caesar salad | 18

little gem lettuce hearts, truffled caesar dressing, pecorino, garlic bread crumb, and fresh herbs

## lobster bibb salad | 21

bibb lettuce, crispy bacon, campari tomato, asparagus, egg, buttermilk tarragon dressing

## tuscan kale salad | 17

lacinato kale, apple, sourdough croutons, sharp white cheddar, golden raisin, red grape vinaigrette

## wagyu potstickers | 21

soy-brown butter, caviar, chive

## spanish octopus | 19

crispy octopus, gigante bean espuma, citrus chimichurri

## PEI Mussels | 26

doenjang, sake, shellfish broth, grilled bread

## duck fat fried rice | 22

chinese sausage, duck confit, wild mushroom, scallion, duck yolk

## caviar service

## royal white sturgeon | 125

served with brown butter potato madeleines, creme fraiche, chive

## imperial golden osetra | 185

served with brown butter potato madeleines, creme fraiche, chive

## party favor | 36

caviar bump and a choice of a Don Julio or Belvedere chilled shot

## raw, cold &amp; rolls

## RAW &amp; COLD

## \* tuna tartare | 21

avocado, chili crisp, kabayaki, citrus, furikake cracker

## \* hamachi satsuma | 18

satsuma ponzu, thai chili, yellowtail

## \* half dozen oysters | 26

east coast oysters, lemongrass mignonette, cocktail, horseradish

## \* sake crudo | 19

hibiscus, fresno, frozen raspberry, marcona almond

## \* steak tartare | 22

filet, potato pave, stone ground mustard, fried capers, egg yolk

## \* crispy rice | 19

spicy tuna, avocado mousse, nori

## \* ahi tuna handrolls | 21

marinated cucumber, pickled carrot, jalapeno, avocado mousse, daikon sprout, furikake

## SIGNATURE ROLLS

## \* spicy tuna roll | 21

ahi tuna, jalapeno, cucumber, avocado mousse, thai chili, spicy rice pearls

## \* lobster yuzu roll | 28

avocado, cucumber, yuzu aioli, jalapeno, and crispy shallots

## \* muse roll | 24

spicy crab, yellowtail, avocado, cucumber, kabayaki, chive

## \* surf + turf roll | 32

herbed blue crab, asparagus, avocado, topped with wagyu beef, truffle aioli, served with truffle ponzu

## \* salmon mango roll | 19

mango, jicama, mint leaves, sweet chili sauce, wrapped in soy paper

## veggie roll | 16

edamame puree, meyer lemon, cucumber, asparagus, wrapped in soy paper

## SIMPLY CUT

## \* cuts | 14

Salmon | Cucumber | Avocado

Salmon | Spicy Mayo | Jalapeno

Spicy Crab | Cucumber

Yellowtail | Soy | Avocado

Tuna | Cucumber | Jalapeno

Spicy Tuna | Jalapeno

## by land

## grilled half chicken | 38

half boneless chicken with a peanut suya dry rub, garlic rice, long bean, wild mushrooms, chicken drippings

## \* duck breast | 40

crispy skin duck breast cooked medium, citrus, betel leaf, caramelized duck sauce

## mushroom pasta | 36

smoked ricotta ravioli, wild mushrooms, porcini cream sauce, fried sage

## by sea

## red fish cha ca | 42

marinated redfish on the half shell, cucumber dill relish, vermicelli

## miso glazed black cod | 38

yu choy, black bean relish

## lobster frites | 72

18 oz caribbean lobster tail, sauce americaine, pommes frites

## wood grilled

## \* prime 8oz filet | 78

choice of bearnaise, szechuan au poivre or chimichurri

## \* 14oz RC ranch ribeye | 89

choice of bearnaise, Szechuan au poivre, or chimichurri

## \* 12oz salmon steak | 38

stone ground mustard and honey glazed

## whole grilled branzino | 46

brown butter, bruleed lemon

## in addition

wok seared broccoli | 12

yu choy | 12

grilled asparagus | 13

wok glazed sweet potatoes | 14

wood fired brussels sprouts | 14