



SUSHI ROLLS

- TUNA**
Tuna Tartare, Szechuan Chili Aioli, Avocado, Crispy Quinoa 21
- RAINBOW**
Yellowtail, Tuna, Salmon, Cucumber, Avocado, Lemongrass & Thai Chili Aioli, Ginger Teriyaki 26
- SHRIMP & LOBSTER**
Shrimp Tempura, Avocado, Maine Lobster, Cucumber-Yuzu Aioli 31
- YELLOWTAIL**
Pineapple, Jalapeño, Kimchi Aioli 22
- SALMON & AVOCADO**
Ora King Salmon, Avocado, Saffron-Mustard Aioli, Crispy Shallots 21

SASHIMI & NIGIRI

- (2 Per Order)
- YELLOWTAIL** 16
- KING SALMON** 15
- TUNA** 15

CRISPY RICE

- (4 Per Order)
- PINEAPPLE-TERIYAKI SHRIMP** 25
- CAVIAR** 59
- SPICY TUNA** 22
- SPICY SALMON** 22
- SPICY YELLOWTAIL** 23
- SPICY CRAB** 33
- SPICY SAMPLER (2 PC EA.)** 46

SMALL PLATES & APPETIZERS

- CRISPY SPICY SHRIMP**
Creamy Chili-Yuzu Aioli, Shaved Scallion 26
- CHARRED OCTOPUS**
Smoked Black Bean Hummus, Roasted Grapes, Garlic Oil 27
- FRIED CALAMARI**
Cherry Peppers, Piquillo Pepper Romesco 25
- THAI BAKED CLAMS**
Bell Pepper, Scallion, Spicy Thai Basil Butter, Crisyp Rice Pearls 24
- CRAB CAKE**
Ritz-Pretzel Crumbs, Black Sesame Aioli, Green Apple Slaw, Wasabi Honey 31
- HOT STONE WAGYU**
A5 Miyazaki Strip Loin 29 per oz (4 oz Minimum/ 4 oz Increments)
- WAGYU & SHIITAKE GYOZA**
Truffle & Black Garlic Soy, Crispy Shiitake 33
- LOBSTER DUMPLINGS**
Ginger, Lemongrass, Cilantro, Crispy Garlic Chili Oil 34
- BURRATA & PEARLS**
Osetra Caviar, Butter Toasted Brioche, Chive Oil 39
- BLUE PEARL BABY BUNS**
Warm Brioche Buns, Sesame Seeds, Spicy Tomato Miso Butter 12
- LAMB CHOPS**
Togarashi, Pistachio Ajo Verde, Pickled Cherries 29
- SCALLOPS**
Sunchoke Purée, Pink Peppercorn, Crispy Garlic, Szechuan Chili Oil 31
- MANILA CLAMS**
Ginger, Lemongrass, Thai Basil, Chili Soy Butter Broth 26
- FRIED CAULIFLOWER**
Bell Pepper, Truffle Miso Caramel, Bonito Flakes 18
- SHISHITO PEPPERS**
Blistered Shishito Peppers, Maple & Gochujang Honey, Crispy Quinoa 16
- PORK BELLY BAO BUNS**
Sweet & Spicy Glaze, Pickled Shallot, Cucumber, Cilantro, Chili-Yuzu Aioli 22
- CHILI GARLIC EDAMAME**
Szechuan Chili Oil, Crispy Garlic 15



SATAYS

3 Skewers, Aromatic Marinade, Spicy Cashew Béchamel
Chicken - 19 Beef - 24 Pork Belly - 22

LOBSTER ROLLS

(2 Per Order) (Maine Lobster Tail, Claw, and Shrimp)

Warm
LOBSTER BISQUE
Lobster Bisque, Sherry, Chive +4

Chilled
NEW ENGLAND
Shallot, Celery, Lemon-Tarragon Aioli

SALADS

MISO CAESAR
Romaine, Crispy Wonton, Parmigiano, Lemon-Miso Caesar Dressing 21

GINGER SALAD
Baby Greens, Cucumber, Carrot, Radicchio, Ginger-Carrot Dressing 19

STRAWBERRY CITRUS SALAD
Baby Greens, Strawberry, Mandarin, Pistachio, Goat Cheese, Tangerine Vinaigrette 22

PASTA

- TRUFFLE CORN GNOCCHI**
Truffle Creamed Corn, Pecorino, Roasted Cherry Tomatoes 32
- CRAB CAVATELLI**
Ricotta Cavatelli, Aged Sherry, Blue Crab Bisque 48
- SPICY SHRIMP RIGATONI**
Argentinean Red Shrimp, Housemade Rigatoni, Fermented Korean Chili Paste, Plum Tomato, Sake Cream 46
- LOBSTER AJILLO**
Housemade Pappardelle, 6 oz Maine Lobster Tail, Spicy Garlic Butter Broth, Black Garlic Aioli 52

ENTRÉES

- HALIBUT**
Jamaican Jerk Spice, Bell Pepper, Onion, Coconut Forbidden Rice, Coconut Lime Cream 49
- CHILEAN SEA BASS**
Miso Soy Caramel, Ginger Forbidden Rice, Black Garlic Broccolini 56
- SALMON**
Wasabi Whipped Potatoes, Salmon Skin Chicharrón, Yuzu Mustard Cream 46
- PRIME FILET MIGNON**
Wasabi Whipped Potatoes, 3 Onion Marmalade, Bone Marrow Béarnaise 62
- CAULIFLOWER STEAK**
Pan-Roasted Cauliflower Steak, Cauliflower Purée, Blue Potatoes, Coriander & Orange Emulsion 29
- PRIME SKIRT STEAK**
Garlic & Sweet Soy Marinade, Charred Pineapple Salsa, Chili-Garlic Blue Potatoes 49
- TRUFFLE TSO'S CHICKEN**
Crispy Chicken, Bell Pepper, Onions, Dried Chilis, Scallion, Sticky Rice, Truffle General Tso's Sauce 34
- SAKE MISO SHORT RIB**
10 hr Braised Short Rib, Black Garlic Whipped Potato, Ginger-Miso Jus, Cipollini, Crispy Shallot 46
- TWIN TAILS**
2 Maine Lobster Tails, Blue Potatoes, Charred Lime, Chili-Corn Butter 62
- SEARED AHI TUNA**
Sesame Lime Bok Choy, Cherry-Pineapple Teriyaki 49

SEAFOOD BOUILLABAISSSE

Maine Lobster Tail, Shrimp, Manila Clams, Roasted Garlic, Saffron & Red Miso Butter Broth 68

DRY AGED RIBEYE FOR TWO

Rich & Fatty Prime Cut, 38 oz, Trio of Sauces
Black Garlic & Truffle Soy, Foie Gras Teriyaki, Bone Marrow Béarnaise 145

SIDES

- WASABI WHIPPED POTATOES 15
- BLACK GARLIC WHIPPED POTATOES 15
- CHILI-GARLIC BLUE POTATOES 15
- GINGER FORBIDDEN RICE 15
- SESAME LIME BOK CHOY 16
- BLACK GARLIC BROCCOLINI 16
- TRUFFLE TOGARASHI FRIES 16
- TRUFFLE CREAMED CORN 16
- STICKY RICE 10

KALUGA CAVIAR CAROUSEL

1oz Kaluga Hybrid,
Served with Petite Toast,
Buckwheat Blinis,
Hard Boiled Egg,
Pickled Shallot,
Chive Creme Fraiche
129

RAW BAR & CRUDO

(Saffron Mustard Aioli, Vietnamese Cucumber Vinaigrette, Pink Peppercorn Mignonette, Citrus & Horseradish Marmalade)

- BLUE POINT OYSTERS** 23 (6 pc)
- KUMAMOTO OYSTERS** 28 (6 pc)
- SHRIMP COCKTAIL** 24 (3 pc)
- LITTLE NECK CLAMS** 16 (6 pc)
- YELLOWTAIL CRUDO**
Tangerine Aguachile, Pickled Cherries, Crushed Pistachio 24
- SCALLOP & SHRIMP CEVICHE**
Kaffir Lime, Coconut Milk, Thai Basil, Hot Pepper Oil 28
- TRUFFLE TUNA TACOS**
Crispy Blue Corn Tortilla, Bluefin Tuna, Avocado, Truffle & Togarashi Aioli 27

SEAFOOD TOWER

Blue Point & Kumamoto Oysters,
Little Neck Clams, Shrimp, Ceviche
Petite (2-3 ppl) 79 Grand (4-6 ppl) 144

TARTARE TREASURE BOX FOR TWO

Tuna Tartare, Salmon Tartare,
Avocado Mousse, Rice Crisps 44

Consuming raw fish or undercooked meats may increase your risk of foodbourne illness.