



4 COURSE SHAREABLE MENU

FIRST COURSE: SELECT 2

\$7PP FOR EACH ADDITIONAL SELECTION

EDAMAME

Maldon Sea Salt (V)

CATCH ROLL

Crab, Salmon, Miso-Honey

MADAI CRUDO

Japanese Red Snapper, Pickled Peach
Pomegranate, Amarillo Sauce

SHISHITO PEPPERS

Toasted Sesame, Szechuan Sauce

HELLFIRE ROLL

Spicy Tuna Two-Ways, Pear, Balsamic

VEGETABLE KING ROLL

King Oyster Mushroom, Cucumber, Avocado, Spicy Miso

EAST COAST OYSTERS

Mignonette, Cocktail Sauce

WAGYU SURF & TURF ROLL +\$5

Maine Lobster, Crispy Potato, Truffle Aioli, Chimichurri

TRUFFLE SASHIMI +\$5

Tuna, Hamachi, Chili Ponzu, Black Truffle Puree
Kaluga Caviar

SECOND COURSE: SELECT 2

\$7PP FOR EACH ADDITIONAL SELECTION

AHI TUNA PIZZA

Bluefin Tuna, Avocado Aioli, Garlic Ponzu
Add Kaluga Caviar + \$5

CRUNCHY RICE CAKES

Tuna Tartare, Wasabi Tobiko

CRISPY CAULIFLOWER

Spicy Vegan Mayo (V, GF)

SPICY GIGLI

Calabrian Chile Cream, Aged Pecorino

CAESAR SALAD*

Baby Romaine Lettuce, Parmesan
Warm Garlic Sourdough Croutons
(GF/VEGAN UPON REQUEST)

CRISPY SHRIMP

Spicy Mayo, Tobiko

À LA CARTE

OMAKASE BOAT

10 Pieces of Nigiri, 10 Pieces of Sashimi
1 Akami Tuna Avocado Roll
2 Salmon Roe Cucumber Cups
\$225 PER ORDER
Chef Recommends 1 Boat Every 5-7 People

WAGYU FRIED RICE

Shiitake Mushrooms, Chinese Sausage, Fried Egg
\$64 PER ORDER/ \$MP WITH LOBSTER
Chef Recommends 1 Dish Every 3-5 People

SNOW BEEF WAGYU HOT ROCK

Cooked Tableside On Our Signature Hot Stone
\$49 PER OUNCE | 2 PIECES PER OUNCE
Chef Recommends 1 Piece Per Person

ENTREES: SELECT 2

\$15PP FOR EACH ADDITIONAL SELECTION

PLEASE INQUIRE FOR INDIVIDUALLY PLATED ENTREES

CENTER-CUT FILET

8oz, Dakota City, NE (GF)
Served With Truffle Butter

SPICY GIGLI

Calabrian Chile Cream, Aged Pecorino

MISO GLAZED SEA BASS

Miso Vin-Blanc, Charred Petite Bok Choy

PRIME RIBEYE

14oz, Brandt Beef, Brawley, CA (GF)

TRUFFLE MUSHROOM SPAGHETTI

Wild Mushroom Ragù, Truffle Cream
(VEGAN UPON REQUEST)

HERB ROASTED BRANZINO*

Creamy Vegetable Basmati Rice

PRIME NY STRIP

12oz, Greeley, CO (GF)

SALMON A LA PLANCHA*

Market Side Salad, Jalapeño Cucumber Emulsion (GF)

À LA CARTE

CHEF RECOMMENDS 1 DISH EVERY 3-6 PEOPLE

ANGRY LOBSTER MAFALDINE

Citrus-Garlic Butter, Thai Chili, Braised Leeks
\$42 PER ORDER

WAGYU PORTERHOUSE

24oz, Westholme, Wylarah Station, AUS (GF)
\$205 PER ORDER

WHOLE BRANZINO

Squash, Arugula, Tomato, Lemon Vinaigrette (GF)
\$95 PER ORDER

SIDES: SELECT 2

\$5PP FOR EACH ADDITIONAL SELECTION

CRISPY BRUSSELS SPROUTS

Yuzu-Calamasi Vinaigrette, Dry Miso

GRILLED ASPARAGUS

Citrus Vinaigrette (V, GF)

CREAMY BASMATI RICE

Market Vegetables (GF)

PARMESAN-TRUFFLE FRIES

Vegan Truffle Aioli

SIMPLE MASHED POTATOES

Roasted Garlic (GF)

DESSERTS: SELECT 2

\$5PP FOR EACH ADDITIONAL SELECTION

WARM RICOTTA DONUTS

Cream Cheese Frosting, Raspberry Lime
Milk Chocolate, Salted Caramel Sauces

HOUSEMADE ICE CREAM & SORBET

Seasonal Selection

"HIT ME" CHOCOLATE CAKE

Liquid "Klondike", Roasted White Chocolate Ice Cream
Brownie, Devil's Food Cake (GF)

PISTACHIO "CHEESECAKE"

Coconut Sorbet, Black Cherry Jam (V, GF)

(*) DENOTES ITEMS THAT CAN BE ALTERED TO BE GLUTEN FREE