GLUTEN FREE + VEGAN

SNACKS

EAST COAST OYSTERS* 28
Mignonette, Cocktail Sauce

EDAMAME 14
Maldon Sea Salt **(V, GF)** OR Chili Garlic **(V)**

GRILLED SHISHITO PEPPERS 15
Yuzu Chili Garlic, Amazu Ponzu
(V, GF UPON REQUEST)

SALADS

BABY BOK CHOY SALAD 24
Muscat Grapes, Candied Sunflower Seeds
Creamy Sesame Vinaigrette

CAESAR SALAD* 24
Baby Romaine, Aged Parmesan
Spicy Garlic Croutons

SPECIALTY ROLLS

VEGETABLE KING ROLL* 19
King Oyster Mushroom, Avocado
Spicy Miso
(GF, VEGAN UPON REQUEST)

CATCH ROLL* 26
Crab, Salmon, Miso-Honey
(GF UPON REQUEST)

WAGYU HOT ROCK

2 OZ MINIMUM | COOKED TABLESIDE

A5 KOBE BEEF	68/oz
OLIVE BEEF	55/oz
SNOW BEEF	49/oz

HOT STARTERS

TRUFFLE MUSHROOM SPAGHETTI 34
Wild Mushroom, Truffle Cream, Parmesan
(GF + VEGAN UPON REQUEST)

CRISPY CAULIFLOWER 27
Spicy Vegan Mayo **(V)**

SEAFOOD

GRILLED BRANZINO* Simply Grilled **(GF UPON REQUEST)** 49

GRILLED SALMON & FAVA BEANS* Fava Bean Purée, Mint Oil 39

STEAK

CENTER-CUT FILET* 69
8oz, Dakota City, NE **(GF)**

PRIME NEW YORK STRIP* 79
12oz, Demkota Ranch, Aberdeen, SD **(GF)**

PRIME RIBEYE 89
14oz, Brandt Beef, Brawley, CA **(GF)**

SIDES

CREAMY BASMATI RICE 9
Market Vegetables **(GF)**

GRILLED ASPARAGUS 15
Market Vegetables **(V, GF)**

CRISPY BRUSSELS SPROUTS 15
Yuzu-Calamansi Vinaigrette, Dry Miso

SIMPLE MASHED POTATOES 15
Roasted Garlic **(GF)**

HAND-CUT FRENCH FRIES 15
CHOICE OF SAUCE +4
Avocado Ranch, Chipotle Barbecue, Yuzu Aioli
ADD ALL THREE +10

V | GF INDICATES DISHES THAT ARE PREPARED **VEGAN | GLUTEN FREE. OTHER ITEMS MAY BE MODIFIED UPON REQUEST.**
*EATING RAW OR UNDERCOOKED MENU ITEMS SUCH AS MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE THE RISK OF FOOD BORN ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES BEFORE ORDERING.