



# TASTING MENUS

## HITS I

95PP

### STARTER

#### EDAMAME

Maldon Sea Salt (V, GF) OR Chili Garlic (V)

#### SHISHITO PEPPERS

Toasted Sesame, Szechuan Sauce  
Bonito Flakes

#### CAESAR SALAD

Baby Romaine Lettuce, Parmesan  
Warm Garlic Sourdough Croutons

### CLASSICS

#### TRUFFLE SASHIMI

Tuna, Hamachi, Chili Ponzu  
Caviar, Black Truffle Purée

#### CRISPY SHRIMP

Spicy Mayo, Tobiko

#### WAGYU GYOZA

Japanese Miyazaki, Serrano Chili  
Amazu Ponzu

#### CATCH ROLL

Crab, Salmon, Miso-Honey

### ENTREE

#### CENTER-CUT FILET

8oz, Dakota City, NE

#### HERB ROASTED BRANZINO

Creamy Vegetable Basmati Rice

#### WAGYU FRIED RICE

Shiitake Mushrooms, Chinese Sausage  
Fried Egg

### SIDE

#### GRILLED ASPARAGUS

Citrus Vinaigrette (V, GF)

### DESSERT

#### “HIT ME” CHOCOLATE CAKE

Liquid “Klondike”  
Roasted White Chocolate Ice Cream  
Brownie Devil’s Food

#### SORBET

Daily Flavor Selection

## HITS II

125PP

### STARTER

#### CATCH ROLL

Crab, Salmon, Miso-Honey

#### TRUFFLE SASHIMI

Tuna, Hamachi, Chili Ponzu  
Caviar, Black Truffle Purée

#### CRISPY SHRIMP

Spicy Mayo, Tobiko

#### CRUNCHY RICE CAKES

Tuna Tartare, Wasabi Tobiko

### JAPANESE WAGYU

#### SNOW BEEF

Yuzu Soy, Garlic Oil, Maldon Sea Salt, Sesame  
Cooked Tableside On Our Signature Hot Stone  
1oz per person

### ENTREE

#### PRIME RIBEYE

14oz, Brandt Beef, Brawley, CA

#### WHOLE BRANZINO

Baby Arugula, Market Radish  
Lemon Vinaigrette

### SIDES

#### PARMESAN TRUFFLE FRIES

Vegan Truffle Aioli

#### GRILLED ASPARAGUS

Citrus Vinaigrette

### DESSERT

#### “HIT ME” CHOCOLATE CAKE

Liquid “Klondike”  
Roasted White Chocolate Ice Cream  
Brownie Devil’s Food

#### WARM RICOTTA DONUTS

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

PARTICIPATION OF 4 GUESTS IS REQUIRED  
ALL DISHES FOR THE TABLE