



TASTING MENUS

HITS I

95PP

STARTER

EDAMAME

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

PICKLED SHISHITO PEPPERS

Lime Aioli

CAESAR SALAD

Baby Romaine, Aged Parmesan
Spicy Garlic 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

HAND-CUT FRIES

Avocado Ranch, Chipotle Barbecue
and Yuzu Aioli Sauces

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