



TASTING MENUS

HITS I

95PP

STARTER

EDAMAME

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

PICKLED SHISHITO PEPPERS

Lime Aioli (GF)

CAESAR SALAD*

Baby Romaine Lettuce, Parmesan
Spicy Garlic Croutons

CLASSICS

TRUFFLE SASHIMI*

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

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 (GF)

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

MISO GLAZED SEA BASS*

Miso Vin-Blanc
Charred Petit Bok Choy

SIDES

HAND-CUT FRENCH FRIES

Avocado Ranch, Chipotle Barbecue, Yuzu Aioli

GRILLED ASPARAGUS

Citrus Vinaigrette (V, GF)

DESSERT

“HIT ME” CHOCOLATE CAKE

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

WARM RICOTTA DONUTS

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

PARTICIPATION OF 4 GUESTS IS REQUIRED
ALL DISHES FOR THE TABLE