

SNACKS

EAST COAST OYSTERS* 28

Mignonette, Cocktail Sauce

EDAMAME 13

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

CRISPY CAULIFLOWER 27

Spicy Vegan Mayo (V)

SHISHITO PEPPERS 15

Yuzu Chili Garlic, Amazu Ponzu (V)

CRUNCHY RICE CAKES 20

Tuna Tartare, Wasabi Tobiko

CRISPY SHRIMP 33

Spicy Mayo, Tobiko

FROM JAPAN TO LOS ANGELES

FLOWN IN FROM THE TOYOSU MARKET

TRUFFLE SASHIMI* 37

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

MADAI CRUDO* 26

Japanese Red Snapper, Pickled Peach
Pomegranate, Amarillo Sauce

TUNA TARTARE* 26

Sorrento Lemon, Avocado Purée

ADD KALUGA CAVIAR +12

ALBACORE NIGIRI* 8 EACH

Shaved Black Truffle, Sweet Tosazu

SPECIALTY ROLLS

CATCH ROLL* 26

Crab, Salmon, Miso-Honey

HELLFIRE ROLL* 25

Spicy Tuna Two-Ways, Pear, Balsamic

VEGETABLE KING ROLL* 19

Japanese Vegetables, Avocado
Spicy Vegan Mayo (V)

WAGYU SURF & TURF ROLL* 37

Maine Lobster, Crispy Potato
Truffle Aioli, Chimichurri

EXECUTIVE CHEF: ADRIAN VELA

V | GF | DF INDICATES DISHES THAT ARE PREPARED VEGAN | GLUTEN FREE | DAIRY FREE. OTHER ITEMS MAY BE MODIFIED UPON REQUEST. PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES BEFORE ORDERING. 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.

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EGGS

STEAK & EGGS* 43

Prime NY Strip, Wilted Garlic Spinach
Chimichurri, 2 Sunny-Side-Up Eggs

EGG WHITE OMELETTE* 19

Turkey Bacon, Artichoke, Goat Cheese
Arugula, Caramelized Onions, Home Fries

EGGS BENEDICT* 22

Glazed Black Forest Ham, Poached Organic Egg
Whipped Herb Cream Cheese, Hollandaise
English Muffin, Home Fries

BREAKFAST BURRITO* 23

Scrambled Organic Eggs, Bacon, Turkey Sausage
Crispy Potato Hash, Chipotle Salsa
Griddled Tortilla Wrap, Home Fries

SWEETS

FRENCH TOAST 21

Blueberry Compote, Butter
Maple Syrup

CINNAMON ROLL PANCAKES 22

Cream Cheese Frosting
Candied Almond

SALADS

CAESAR SALAD* 24

Baby Romaine Lettuce, Parmesan
Warm Garlic Focaccia Croutons

ADD SALMON +15

SPINACH

ARTICHOKE SALAD 22

Crispy Shiitakes, Leeks, Parmesan
Yuzu-Miso Vinaigrette

WAGYU HOT ROCK

A5 KOBE BEEF*

68/oz

OLIVE BEEF*

55/oz

SNOW BEEF*

49/oz

FLIGHT OF THREE*

85 PP

LUNCH

SMASHED ORGANIC AVOCADO TOAST* 24

Pomegranate, Almond, Pickled Chili
Heirloom Tomato, Medium Boiled Egg
Radish, Sourdough Bread
(VEGAN UPON REQUEST)

TUNA POKE BOWL* 25

Avocado, Tomato, Sour Apple, Pineapple
Yuzu-Chili, Brown Rice, Crispy Taro (DF)

TRUFFLE MUSHROOM SPAGHETTI 34

Wild Mushroom Ragu, Truffle Cream
(VEGAN UPON REQUEST)

SIMPLY GRILLED FISH* 39

CHOICE OF:

Salmon, Branzino or Ahi Tuna
Market Side Salad
Jalapeño Cucumber Emulsion (GF)

DOUBLE ROYALE WITH CHEESE* 26

Smashburger-Style, American Cheese
Pickles Red Onions, Ketchup, Mustard, Mayo
SERVED WITH FRIES

SIDES

TURKEY SAUSAGE 9

APPLE SMOKED BACON 9

PARMESAN TRUFFLE FRIES 18

ADD VEGAN TRUFFLE AIOLI +5
(VEGAN UPON REQUEST)

HOME FRIES 9

Roasted Red Peppers, Caramelized Onions

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